

Ochre lunch menu – Winter 2020 *highlighted dishes are NOT Gluten Free

Lunch share platter

- Select 3 dishes from the small and medium sections and combine on a platter to share
- Includes fries and a glass of wine or beer for \$36pp

Small plates

Green Ant gravlax – sunrise lime	14
Pulled smokey beef brisket bao bun – chipotle mayo, guacamole	11
Barramundi or Duck spring rolls – Vietnamese pickles, sweet and sour plum sauce	14
Today sashimi – pickled beach banana, ponzu and wakame	16
Semi dried tomato and mushroom arancini – rocket and macadamia pesto	13
Black mussels – wok tossed in tomato chilli lemon myrtle- focaccia	15
Tuna tataki – edamame salad	15
Roo Satays – macadamia satay sauce	13
Coconut prawns – mango kimchi, desert lime mayo	13

Medium plates

Grilled Focaccia – rocket macadamia pesto, sundried tomato tapenade, balsamic olive oil	12
Twice cooked pork belly – Davidson plum jam, Queensland scallop – cauliflower purée	23
Thai beef salad – wok tossed beef fillet with soba noodles, fresh chilli and green papaya salad	22
Ricotta Gnocchi – wild mushrooms, truffle cream, salsa verde, pecorino	23
Salt and pepper quail – fresh chilli, compressed watermelon and finger lime	23
Fettuccine with lemon myrtle, prawns, calamari, baby capers, chilli and herbs	25
Secret spiced calamari – green vegetable salad, cassava chip – sweet chilli lemon myrtle sauce	22
Salt and native pepper leaf crocodile and prawns- Vietnamese pickle- lemon aspen sambal	24
Quinoa salad – roast beetroot, macadamia, shaved fennel, orange, muntries and haloumi	20
Ochre Salad – mixed leaves, Mungalli feta, bacon, macadamia, olives, and garlic mayo	18
- Add crispy chicken or smoked salmon	8

Burgers and Wraps – served with fries

Ultimate Aussie burger – premium beef mince - Turkish bun, bacon, beetroot, Mungalli cheddar, pickles, salad and bush tomato aioli- side of onion rings	23
The FNQ Burger – barramundi grilled or tempura – brioche bun, Asian slaw, pickled cucumber	
- Finger lime mayo	22
Tablelander Wrap – crispy or grilled chicken – tortilla wrap, tomato, avocado, mixed leaves, aioli 22	

***Fresh fish and seafood please see our daily specials**

Large Plates

Lamb rump – chick pea tabouli, lemon aspen tahini, Anta’s honey and Geraldton wax	37
Duck Leg and eggplant curry – mango chutney, garlic naan and Jasmin rice	37
Char grilled Kangaroo sirloin- sweet potato fritter- bok choy- Davidson plum and chilli sauce	39
Chicken breast – prosciutto wrapped, pocketed with bocconcini – smoked tomato and avocado	38
Tempura Gulf bugs on lemon grass, green papaya salad – sweet chilli lemon myrtle sauce	46
Braised beef cheek – bush tomato and coconut red curry sauce – spring onion rice cake	39
Morganbury Meat Company from the Tablelands...premium beef and pork	
Beef served with truffle butter, duck fat roast new potatoes and red onion jam	
- Striploin – 250gm	42
- Rib Eye – 600 gm	66
Pork fillet – macadamia crumbed, poached pear, rocket and Parmesan, riberry	39
Pork ribs – Smokey Mt. Uncle bourbon glaze – Slaw	37

Side dishes

Green vegetables – soya, mirin and sesame	12
Roast new potatoes with duck fat, rosemary and river salt	10
Rocket and parmesan salad – balsamic and Queensland olive oil	9
Jasmine rice, lemon myrtle and fried onion	5
Secret spice fries – garlic mayo	8
Tossed salad – lemon aspen vinaigrette	8

Kids – 12 and under

Crispy chicken, chips and salad	12
Grilled or battered barramundi, chips and salad	12

Dessert

Wattle seed pavlova – Davidson plum sorbet – macadamia biscotti	16
Tim’s cheesecake of the week	18
Deconstructed Banana banoffee pie – dulce de leche, smoked Iridium rum, macadamia crumb, banana gelato and caramelized banana, riberies	18
Chocolate and cherry parfait – mint bavarois, river mint ganache, cocoa tuile	20
Affogato – Daintree vanilla bean ice cream, choice of liqueur and coffee shot	16

Coffee and tea

Cappuccino/ latte / flat white	cup/mug	4.5/5
Add syrup – Carmel, chocolate, white chocolate, vanilla, hazelnut		50c
Short, long black, espresso		4
Pot of tea – English, Earl Grey, lemon myrtle, green, Daintree, chamomile, peppermint		4
Liqueur coffee		11