

Ochre restaurant

modern australian

HOME DELIVERY MENU – November 2020

AVAILABLE 6 DAYS (Closed Monday)

11.30AM TO 2PM - 5.30PM TO 8PM

Free Delivery for orders of \$72.00 or more, \$12 fee under.

This applies to the Cairns area, North to Freshwater/Redlynch/ Holloways, South and west to Earville and Woree. If you're outside this area please call and ask as we are flexible.

If you can't dine with us at our waterfront venue, we can help you dine in style at home.

Buy locally owned and from restaurants that use local produce, that's us!!

We will be delivering ourselves so Uber Eats doesn't get their outrageous 35% commission, this means we can discount our Home Delivery menu to help you and us more.

Please make your selection before calling 40510100 to place your order, have your credit card ready.

We will take your order and process your payment, deliver in registered food delivery vehicles as soon as we can get to you.

Bread

Grilled focaccia with rocket macadamia pesto, sundried tomato tapenade, balsamic and olive oil 10

Kids Meals

Crispy chicken, chips and salad 12

Grilled fish, chips and salad - GF 12

Medium size dishes

Ochre house salad - GF 15

Mixed salad leaves, semi dried tomato, bacon, olives, Mungalli feta, spiced macadamia nuts & garlic mayo
- Add crispy chicken or smoked salmon GF 8

Spring Rolls – Locally hand rolled at Barramundi gardens 16

Choice of Barramundi or duck (4)

– Wild lime dipping sauce – pickled vegetables and salad

Coconut prawns (5 tails)– kimchi and mango salsa, desert lime mayo 20

Pulled smokey beef brisket soft taco (2) – chipotle mayo, slaw 12

Semi dried tomato and mushroom arancini – rocket and macadamia pesto (4) 15

Tuna tataki – edamame salad 18

Spiced calamari– green vegetable salad, cassava chips and sweet chilli lemon myrtle dipping sauce GF 18

Twice cooked pork belly (5 Cubes) – Davidson plum jam GF 20

Ricotta gnocchi – sugar snaps, pumpkin, lemon aspen salsa verde, pine nuts and Mungalli feta 18

Salt and pepper quail – compressed watermelon with finger lime GF 18

Fettuccine with lemon myrtle, prawns, calamari, baby capers, chilli and herbs 24

Black mussels – wok tossed in tomato lemon myrtle chilli sauce- Focaccia Bread 20

Burgers and wraps – served with fries

Ultimate Aussie Burger- Premium beef pattie – Turkish bun, bacon, beetroot, jack cheese, onion rings, pickles, salad, bush tomato aioli 22

The FNQ - barramundi tempura – brioche bun, Asian slaw, pickled cucumber, finger lime mayo 20

'Tablelander'- tortilla wrap, crispy fried or grilled chicken breast – tomato, avocado, cos lettuce, Caesar dressing 18

Larger dishes

Chicken breast – prosciutto wrapped, pocketed with bocconcini – smoked tomato and avocado	GF	34
Morganbury pork fillet – macadamia crumbed, poached pear, rocket and Parmesan salad, riberry mayo		34
Duck Leg confit – edamame and coriander puree, wild mushrooms and white miso sauce	GF	32
Lamb Rump – Panzanella salad, wattle seed, smoke yoghurt dressing	GF	32

Ask about Today fish special

market price

Tablelands Premium beef – selected aged cuts from the best local producer – Morganbury

Braised Beef cheek – bush tomato and coconut red curry – lemon myrtle Jasmin rice	GF	32
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- The following steaks served with duck fat roast new potatoes, red onion jam

Strip loin – 250gm	GF	40
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Side Orders

Green vegetables – soya, mirin and sesame	GF	11
Roast new potato's with duck fat, rosemary and Murray river salt flakes	GF	10
Rocket and Parmesan salad – balsamic and Queensland olive oil	GF	9
Jasmine rice, lemon myrtle and fried onion	GF	4
Tossed salad with lemon aspen vinaigrette	GF	9
Spiced Fries with garlic aioli	GF	6

Dessert

Our 'famous' Wattle seed pavlova – with mango coulis and macadamia biscotti	GF without biscotti	12
Mango and Lime cheesecake – sunrise lime and scorched mango		14