

# Ochre

restaurant & catering  
modern australian

Mietta's "Top 100 Australian Restaurants" TTNQ Tourism Awards – Hall of Fame  
RCQ – Far North Caterer of the year – 2004, 2005, 2006, 2007, 2009, 2011  
RCA – Australian Finalist – Event Caterer – 2011, 2013, 2014  
ACF – NQ – Restaurant of the Year – 2008, 2013 Trip Advisor – Hall of Fame - 2015  
Queensland Tourism Awards 2016 – Gold Winner – Restaurant and Catering

## **Mother's Day Lunch**

**Sunday 9<sup>th</sup> May 2021**

2 course \$48.00 pp/ 3 course \$60.00 pp

Wattle seed Damper – olive oil and native dukka

### **Entree**

Twice cooked Tablelands pork belly – Davidson plum jam

Coconut prawns – finger lime mayo and mango kimchi

Sashimi, today's fresh fish. – ponzu, wakami, ginger and wasabi

### **Main course**

Saddle tail snapper – lemon myrtle tom yum, Udon noodles, Asian greens

Chicken supreme – roast beetroot, fennel, feta Israeli cous cous with Harissa spiced glaze

Braised beef cheek – bush tomato and coconut red curry sauce – spring onion rice cake

### **Dessert**

Wattle seed Pavlova – Davidson plum sorbet – macadamia biscotti

Chocolate self-saucing pudding with strawberry salad and Daintree vanilla ice cream

Mango and lime cheese cake – scorched mango, sunrise lime