

Ochre lunch menu – Winter 2021 – **Highlighted dishes are NOT Gluten Free**

Lunch share platter

- Select 3 dishes from the small or medium sections and combine on a platter to share
Includes fries and a glass of wine or beer for \$36pp – Minimum 2 guests

Breads

Wattle seed damper – native dukka, olive oil	10
Grilled Focaccia – rocket macadamia pesto, sundried tomato tapenade, balsamic olive oil	14

Small plates

Salmon tiradito – beetroot, radish and pickled onion, finger lime	16
Barramundi or Duck spring rolls – Vietnamese pickles, sweet and sour plum sauce	14
Today sashimi – pickled beach banana, ponzu and wakame	17
Morganbury beef carpaccio – native peppers, green ants with rocket and pecorino	17
Semi dried tomato and mushroom arancini – rocket and macadamia pesto	14
Tuna tataki – edamame salad	16
Roo Satays – macadamia satay sauce	14
Coconut prawns – mango kimchi, desert lime mayo	14

Medium plates

Pulled smokey beef brisket soft taco – chipotle mayo, slaw	18
Twice cooked pork belly – Davidson plum jam, Queensland scallop – cauliflower purée	24
Black mussels – wok tossed in tomato chilli lemon myrtle- focaccia	22
Ricotta Gnocchi – wild mushrooms, truffle cream, salsa verde and pecorino	20
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	24
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

Locally Grown

Ochre

PASTURE RAISED TAPAS

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

Large Plates

Lamb rump – Panzanella salad, wattle seed, smoked yoghurt dressing	42
Duck leg confit – Davidson plum & ginger glaze, vermicelli and coconut fritter, Japanese eggplant	44
Char grilled Kangaroo sirloin- sweet potato fritter- bok choy- quandong and chilli sauce	42
Chicken breast – prosciutto wrapped, pocketed with bocconcini – smoked tomato and avocado	40
Tempura Gulf bugs on lemon grass, green papaya salad – sweet chilli lemon myrtle sauce	52
Falafel – lemon aspen hummus, chick pea tabouli, grilled garlic brushed pita, activated wattle	34

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	44
- Rib Eye – 600 gm	66

Pork fillet – macadamia crumbed, poached pear, rocket and Parmesan, riberry	40
---	----

Braised beef cheek – bush tomato and coconut red curry sauce – spring onion rice cake	42
---	----

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
Sweet potato fries – bush tomato mayo	10
Tossed salad – lemon aspen vinaigrette	8

Kid's menu available

Dessert

Wattle seed pavlova – Davidson plum sorbet – macadamia biscotti	17
Chocolate trio – dark chocolate and river mint tart, white chocolate and rosella ripple ice cream	
Flourless chocolate and macadamia cake	20
Wattle seed tiramisu – berry compote	18
Deconstructed Banana banoffee pie – dulce de leche, smoked Iridium rum, macadamia crumb, banana gelato and caramelized banana, riberies	18
Davidson plum mousse – macadamia pacoca, lemon myrtle and coconut ice cream	20
Affogato – Daintree vanilla bean ice cream, choice of liqueur and coffee shot	16

Coffee and tea

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

PREMIUM

Home Made