

Ochre Dinner menu – Summer 2020

Small plates

Salmon tiradito – beetroot, radish and pickled onion, finger lime	14
Pulled smokey beef brisket soft taco – chipotle mayo, slaw	12
Barramundi or Duck spring rolls – Vietnamese pickles, sweet and sour plum sauce	14
Today's sashimi – pickled beach banana, ponzu and wakame	16
Morganbury beef carpaccio – native peppers, green ants with rocket and pecorino	16
Semi dried tomato and mushroom arancini – rocket and macadamia pesto	13
Tuna tataki – edamame salad	15
Roo Satays – macadamia satay sauce	13
Coconut prawns – mango kimchi, desert lime mayo	14

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
Black mussels – wok tossed in tomato chilli lemon myrtle- focaccia	20
Ricotta Gnocchi – sugar snaps, pumpkin, lemon aspen salsa verde, pine nuts and Mungalli feta	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	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

Large Plates

Lamb rump – Panzanella salad, wattle seed, smoked yoghurt dressing	37
Duck leg confit – edamame and coriander purée, wild mushroom and white miso sauce	38
Char grilled Kangaroo sirloin- sweet potato fritter- bok choy- quandong and chilli sauce	40
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	48
Banana peppers - black eye beans, herb, macadamia filling – watermelon rind & wild lime salsa	34
<i>Morganbury Meat Company from the Tablelands...premium beef and pork</i>	
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
Braised beef cheek – bush tomato and coconut red curry sauce – spring onion rice cake	40

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

3 course set menu \$72.00 pp- Choose your favourite Entrée, Main and Dessert

6 course degustation menu \$105 / with wine \$170

Coconut Prawns – mango kimchi, desert lime mayo

Psst and Broke Rose – Hunter Valley NSW

Tempura gulf bug on lemon grass – green papaya salad – sweet chilli lemon myrtle sauce

Petaluma White Label Chardonnay – Adelaide Hills S.A

Twice cooked Tablelands pork belly, seared Queensland scallops – Davidson plum jam and cauliflower purée

La Maschera Vermentino– Barossa Valley S.A

Salt and pepper quail – compressed watermelon and finger lime

Oakridge 'Over the Shoulder' Pinot Noir – Yarra Valley Victoria

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

Hentley Farm Villain & Vixen Shiraz - Barossa Valley S.A

Deconstructed Banana banoffee pie – dulce de leche, smoked Iridium rum, macadamia crumb, banana gelato and caramelized banana, ribberries

Frogmore Creek Iced Riesling- Tasmania

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 9

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

Mango and lime cheesecake – scorched mango, sunrise lime 18

Deconstructed Banana banoffee pie – dulce de leche, smoked Iridium rum, macadamia crumb, banana gelato and caramelized banana, ribberries 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 – 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

PREMIUM

Home Made