

## Ochre lunch menu – Summer 2021/22 - **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 \$36 per person – Minimum 2 guests

### Lunch 2 course special

Select 2 courses from the small and medium **or** medium and dessert sections

Includes a glass of wine or beer - \$35 per person

### Breads

Wattle seed damper – native dukka, olive oil **10**

Grilled Focaccia – rocket macadamia pesto, sundried tomato tapenade, balsamic olive oil **14**

### Small plates

Today's sashimi – ponzu, wakame and karkalla **17**

Barramundi or Duck spring rolls – Vietnamese pickles, sweet and sour plum sauce **14**

Morganbury beef carpaccio – native peppers, green ants with rocket and pecorino **17**

Semi dried tomato and mushroom arancini – rocket and macadamia pesto **14**

Scallops in prosciutto – mushroom, artichoke, fine herbs – sunrise lime and local honey dressing **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**

Spiced duck salad – Rainforest lychee, water chestnut, scorched pineapple and finger lime **22**

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**

### Kid's menu available

**\*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
Felafel – 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
Beef Tenderloin – 200 gm – white chocolate mash, wattle seed and Daintree vanilla jus, peas	50
Pork fillet – macadamia crumbed, poached pear, rocket and Parmesan, riberry mayo	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

**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
Mango madness – cheese cake, sorbet, gel, scorched cubes and coulis GF please ask	18
Constructed Banana banoffee pie – dulce de leche, smoked Iridium rum, macadamia crumb, banana gelato and caramelized banana, muntries	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**

Cappuccino/ latte / flat white	<b>cup/mug</b> 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