

Ochre Dinner menu – Winter 2022

Breads

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

Entrée

Today's sashimi – ponzu, wakame and karkalla	18
Morganbury beef carpaccio – native peppers, green ants with rocket and pecorino	17
Roo Satays – macadamia satay sauce	19
Coconut prawns – mango kimchi, desert lime mayo	20
Spiced duck salad – Rainforest lychee, water chestnut, scorched pineapple and finger lime	24
Twice cooked pork belly – Davidson plum jam, Queensland scallop – cauliflower purée	25
Black mussels – wok tossed in tomato chilli lemon myrtle - focaccia	24
Scallops in prosciutto – mushroom, artichoke, fine herbs – sunrise lime and local honey dressing	25
Ricotta Gnocchi – wild mushrooms, truffle cream, salsa verde and pecorino	22
Salt and pepper quail – fresh chilli, compressed watermelon and finger lime	24
Fettuccine with lemon myrtle, prawns, calamari, baby capers, chilli and herbs	26
Salt and native pepper leaf crocodile and prawns- Vietnamese pickle- lemon aspen sambal	25
Quinoa salad – roast beetroot, macadamia, shaved fennel, orange, muntries and haloumi	20

Main Course

Lamb rump – Panzanella salad, wattle seed, smoked yoghurt dressing	44
Duck leg confit – Davidson plum & ginger glaze, vermicelli and coconut fritter, Japanese eggplant	45
Char grilled Kangaroo sirloin- sweet potato fritter- bok choy- quandong and chilli sauce	46
Chicken breast – prosciutto wrapped, pocketed with bocconcini – smoked tomato and avocado	42
Tempura Gulf bugs on lemon grass, green papaya salad – sweet chilli lemon myrtle sauce	54
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	46
- Rib Eye – 600 gm	70
Beef Tenderloin – 200 gm – white chocolate mash, wattle seed and Daintree vanilla jus, peas	52
Pork fillet – macadamia crumbed, poached pear, rocket and Parmesan, riberry mayo	44
Braised beef cheek – bush tomato and coconut red curry sauce – spring onion rice cake	44

*Fresh fish and seafood please see our daily specials

3 course set menu \$78.00 per person - Choose your favourite Entree, Main and Dessert

*bugs and tenderloin add \$10, Rib Eye add \$20

Kid's menu available

6 course degustation menu \$110 / with wine \$180

Today's sashimi – ponzu, wakame and karkalla

Jim Barry Watervale Riesling – Clare Valley

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

Psst 'n' Broke Rose – Hunter Valley

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

Petaluma White Label Chardonnay – Adelaide Hills

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

Soumah Pinot Noir – Yarra Valley

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

Hentley Farm Villain & Vixen Shiraz - Barossa Valley

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

Frogmore Creek Iced Riesling- Tasmania

Side dishes

Green vegetables – soya, mirin and sesame 14

Ochre Salad – mixed leaves, Mungalli feta, bacon, macadamia, olives, and garlic mayo 19

Roast new potatoes with duck fat, rosemary and river salt 11

Rocket and parmesan salad – balsamic and Queensland olive oil 10

Jasmine rice, lemon myrtle and fried onion 5

Secret spice fries – garlic mayo 9

Sweet potato fries – bush tomato mayo 10

Tossed salad – lemon aspen vinaigrette 8

Dessert

Wattle seed pavlova – Davidson plum sorbet – macadamia biscotti 18

Chocolate Trio – dark chocolate and river mint tart, white chocolate and rosella ripple ice cream, flourless chocolate and macadamia cake 21

Fig and macadamia pudding – Daintree vanilla ice cream 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 18

Coffee and tea

cup/mug

Cappuccino/ latte / flat white 4.5/ 5

Add syrup – Caramel, chocolate, white chocolate, vanilla, hazelnut 50c

Long black, espresso, piccolo, macchiato 4

Pot of tea – English, Earl Grey, lemon myrtle, green, Daintree, chamomile, peppermint 4

PREMIUM

Home Made