

Ochre lunch menu – Winter 2022

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 \$38 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 - \$37 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 18
- 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 18
- Roo Satays – macadamia satay sauce 15
- Coconut prawns – mango kimchi, desert lime mayo 15

Medium plates

- Pulled smokey beef brisket soft taco – chipotle mayo, slaw 18
- Twice cooked pork belly – Davidson plum jam, celeriac, apple and finger lime remoulade 25
- Black mussels – wok tossed in tomato chilli lemon myrtle- focaccia 24
- Ricotta Gnocchi – wild mushrooms, truffle cream, salsa verde and pecorino 22
- Spiced duck salad – Rainforest lychee, water chestnut, scorched pineapple and finger lime 24
- Salt and pepper quail – fresh chilli, compressed watermelon and finger lime 24
- Fettuccine with lemon myrtle, prawns, calamari, baby capers, chilli and herbs 26
- Secret spiced calamari – green vegetable salad, cassava chip – sweet chilli lemon myrtle sauce 25
- 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
- Ochre Salad – mixed leaves, Mungalli feta, bacon, macadamia, olives, and garlic mayo 19
 - Add crispy chicken or smoked salmon 10

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 25
- The FNQ Burger – barramundi grilled or tempura – brioche bun, Asian slaw, pickled cucumber
 - Finger lime mayo 23
- Tablelander Wrap – crispy or grilled chicken – tortilla wrap, tomato, avocado, mixed leaves, aioli 22

Kid's menu available

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	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
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	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

Side dishes

Green vegetables – soya, mirin and sesame	14
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 bean 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

Cappuccino/ latte / flat white	cup/mug 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