

## 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, celeriac, apple and finger lime remoulade	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 pork belly – Davidson plum jam, celeriac, apple and finger lime remoulade

*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