

Ochre lunch menu – Summer 2024

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 - \$39 per person

Breads

- Wattle seed damper – native dukka, olive oil- DF, V 10
- Bruschetta – rocket macadamia pesto, tomato, basil, akudjura infused – DF, V 14

Small plates

- Today's sashimi – ponzu, wakame and karkalla – DF, GF 18
- Barramundi or Duck spring rolls – Vietnamese pickles, sweet and sour plum sauce – DF 14
- Ochre terrine – pate, kangaroo, rum and macadamia – damper toast, sunrise lime relish - GFO 18
- Salmon Mi Cuit – beetroot, cucumber – ginger and desert lime – GF, DF 19
- Eggplant- miso caramel cauliflower puree- Kakadu plum- glaze carrots- enoki mushrooms- VG, GF 18
- Scallops, prosciutto, tomato, asparagus, fine herbs – sunrise lime and honey dressing – DF, GF 18
- Kangaroo Satays – macadamia satay sauce – DF, GF 15
- Coconut prawns – mango kimchi, desert lime mayo - DF 16
- Duck Miang – Thai style marinated duck leg, lychee, betel leaf – GF, DF 18

Medium plates

- Slow cooked lamb - feta, pomegranate, pita, lemon aspen hummus 22
- Pork belly – green papaya, mango, peanut, coconut and grapefruit – Davidson Plum jam – GF, DF 25
- Octopus – lemon myrtle chimichurri – tomato salsa – GF, DF 22
- Ricotta Gnocchi – wild mushrooms, truffle cream, salsa verde and pecorino – V 22
- Salt and pepper quail – fresh chilli, compressed watermelon and finger lime – DF, GF 24
- Secret spiced calamari – Pineapple and wild lime salsa, Asian slaw – GF, DF 25
- Salt and native pepper leaf crocodile and prawns - Vietnamese pickle - lemon aspen sambal – DF, GF 25
- Ochre Salad – mixed leaves, Mungalli feta, bacon, macadamia, olives, and garlic mayo – GF, VO 20
- 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 – DF 23
- Tablelander Wrap – crispy or grilled chicken – tortilla wrap, tomato, avocado, mixed leaves, aioli 22

Kid's menu available

- If you are Coeliac or have a nut allergy, please inform your waiter

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

Large Plates

Lamb back strap – dukka crust, spinach souffle, pumpkin and macadamia – Bush tomato glaze – GF	44
Duck breast – herb polenta, corn purée and candied - Pedro Ximenez and Davidson plum glaze - GF	45
Tempura Gulf bugs – paw paw, riberry, coconut and chilli salsa – DF	54
Char grilled Kangaroo sirloin- sweet potato dauphinoise - bok choy- quandong and chilli sauce – DF, GF	46
Chicken breast – prosciutto wrapped, pocketed with bocconcini – smoked tomato and avocado – GF	42
Lima bean, vegetable ragout, pepper leaf pastry “pie”, tempeh, rosella and kale salad – VG, GF	34
Pork Chop, pepper berry Vietnamese style marinade – potato salad, apple, orange and fennel – DF, GF	44

Local Tablelands Beef

Beef brushed with smoked paperbark oil served with Cafe de Paris butter, dripping potato’s and roast eschalot – GF, DFO	
Striploin – 250gm	46
Rib Eye – 600 gm	72
Beef Tenderloin – 200 gm – tomato galette, bush tomato jelly, asparagus, wattle seed and Daintree vanilla jus - GF	52

Side dishes

Broccolini, asparagus and zucchini gratinated with Romesco sauce – V	14
Roast new potatoes with dripping, rosemary and river salt – DF, GF	12
Rocket and parmesan salad – balsamic and Queensland olive oil – GF, V	11
Jasmine rice, lemon myrtle and fried onion – VG, GF	5
Secret spice fries – garlic mayo – DF, GF, V	10
Sweet potato fries – bush tomato mayo – DF, GF, V	10
Tossed salad – lemon aspen vinaigrette – GF	8

Dessert

Wattle seed pavlova – Davidson plum sorbet – macadamia biscotti – V, GFO	18
Mango parfait with quandong, macadamia and black sesame – V, GF	19
Lemon myrtle and macadamia tart – lemon aspen sorbet – GF	18
Rosella and raspberry mousse- wattle seed- rosella jelly- muntrie gel- V, GFO	19
Davidson plum and chocolate sable, sunrise lime and chocolate ice cream	20
Affogato – Daintree vanilla bean ice cream, choice of liqueur and coffee shot – V, GF	18

Coffee and tea

Cappuccino/ Latte / Flat white / Mocha / Chai Latte	cup/mug 4.5/ 5
Add syrup – Caramel, chocolate, vanilla, hazelnut	50c
Long black, Espresso, Piccolo, Macchiato	4
Pot of tea – English, Earl Grey, lemon myrtle, green, Daintree, chamomile, peppermint	4
Milk – full cream, skim milk, almond, soya, lactose free	