

Ochre Dinner menu – Summer 2024

Breads

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

Entrée

- Today's sashimi – ponzu, wakame and karkalla – DF, GF 20
- Ochre terrine – pate, kangaroo, rum and macadamia – damper toast, sunrise lime relish - GFO 20
- Kangaroo Satays – macadamia satay sauce – DF, GF 19
- Coconut prawns – mango kimchi, desert lime mayo - DF 20
- Duck Miang – Thai style marinated duck leg, lychee, betel leaf – GF, DF 24
- Octopus – lemon myrtle chimichurri – tomato salsa – GF, DF 24
- Pork belly – green papaya, mango, peanut, coconut and grapefruit– Davidson Plum jam – GF, DF 25
- Salmon Mi Cuit – beetroot, cucumber – ginger and desert lime – GF, DF 24
- Scallops, prosciutto, tomato, asparagus, fine herbs – sunrise lime and honey dressing – DF, GF 25
- 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
- Eggplant- miso caramel cauliflower puree- Kakadu plum- glaze carrots- enoki mushrooms- VG, GF 21
- Salt and pepper leaf crocodile and prawns- Vietnamese pickle- lemon aspen sambal – DF, GF 25

Australian Antipasto Plate- DFO 48

Lemon aspen and beetroot gravlax, emu wonton – Davidson plum, wild spice kangaroo– rosella relish, smoked crocodile – finger lime

Main Course

- 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
- Char grilled Kangaroo sirloin- sweet potato dauphinoise - bok choy- quandong and chilli sauce – DF, GF 46
- Tempura Gulf bugs – paw paw, riberry, coconut and chilli salsa – DF 54
- Chicken breast – prosciutto, bocconcini – smoked tomato and avocado salsa – 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

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

Kids Menu Available

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

3 course set menu \$80.00 per person - Choose your favourite Entree, Main and Dessert
 *bugs and tenderloin add \$10, Rib Eye add \$20

6 course degustation menu \$115 / with wine \$185

Salmon Mi Cuit – beetroot, cucumber – ginger and dessert lime
Robert Channon Verdelho – Granite Belt, QLD

Tempura gulf bug – paw paw, riberry, coconut and chilli salsa
Mon Tout 'long play' – Margaret River / Mt. Barker

Duck miang – lychee, betel leaf
Stomp Rose – Hunter Valley

Salt and pepper quail – fresh chilli, compressed watermelon and finger lime
Soumah Pinot Noir – Yarra Valley

Beef Tenderloin – tomato galette, bush tomato jelly, asparagus, wattle seed and Daintree vanilla jus
D'Arrys Original Shiraz Grenache – McLaren Vale

Lemon myrtle and macadamia tart – lemon aspen sorbet
Pauletts Riesling – Clare valley

Side dishes

- Broccolini, asparagus and zucchini gratinated with Romesco sauce – V 14
- Ochre Salad – mixed leaves, Mungalli feta, bacon, macadamia, olives, and garlic mayo – GF, VO 19
- Roast new potatoes with duck fat, rosemary and river salt – DF, GF 11
- Rocket and parmesan salad – balsamic and Queensland olive oil – GF, V 10
- Jasmine rice, lemon myrtle and fried onion - VG, GF 5
- Secret spice fries – garlic mayo – DF, GF, V 9
- 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 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

cup/mug