

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 \$40 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 - \$44 per person

Breads

Wattle seed damper – native dukka, olive oil- DF, V 12

Bruschetta – rocket macadamia pesto, tomato, basil, akudjura infused – DF, V 14

Small plates

Today's sashimi – ponzu, wakame and karkalla – DF, GF 20

Barramundi or Duck spring rolls – Vietnamese pickles, sweet and sour plum sauce – DF 16

Salmon Mi Cuit – beetroot, cucumber – ginger and desert lime – GF, DF 20

Eggplant- miso caramel cauliflower puree- Kakadu plum- glaze carrots- enoki mushrooms- VG, GF 19

Scallops, prosciutto, tomato, asparagus, fine herbs – sunrise lime and honey dressing – DF, GF 20

Kangaroo Satays – macadamia satay sauce – DF, GF 18

Coconut prawns – mango kimchi, desert lime mayo - DF 20

Duck Miang – Thai style marinated duck leg, lychee, betel leaf – GF, DF 20

Medium plates

Slow cooked lamb - feta, pomegranate, pita, lemon aspen hummus 25

Pork belly – green papaya, peanut, coconut and grapefruit – Davidson Plum jam – GF, DF 26

Octopus – lemon myrtle chimichurri – tomato salsa – GF, DF 24

Ricotta Gnocchi – wild mushrooms, truffle cream, salsa verde and pecorino – V 24

Salt and pepper quail – fresh chilli, compressed watermelon and finger lime – DF, GF 26

Secret spiced calamari – Pineapple and wild lime salsa, Asian slaw – GF, DF 26

Salt and native pepper leaf crocodile and prawns - Vietnamese pickle - lemon aspen sambal – DF, GF 26

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 28

The FNQ Burger – barramundi grilled or tempura – brioche bun, Asian slaw, pickled cucumber Finger lime mayo – DF 26

Tablelander Wrap – crispy or grilled chicken – tortilla wrap, tomato, avocado, mixed leaves, aioli 24

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	48
Duck breast – herb polenta, corn purée and candied - Pedro Ximenez and Davidson plum glaze - GF	46
Tempura Gulf bugs – paw paw, riberry, coconut and chilli salsa – DF	56
Char grilled Kangaroo sirloin- sweet potato dauphinoise - bok choy- quandong and chilli sauce – DF, GF	48
Chicken breast – prosciutto wrapped, pocketed with bocconcini – smoked tomato and avocado – GF	44
Lemon myrtle and coconut laksa, rice noodle, vegetables, tofu and black rice cracker – 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, duck fat potato's and red onion jam – GF, DFO

Striploin – 250gm 48

Rib Eye – 600 gm 78

Beef Tenderloin – 200 gm – lemon aspen mash, bush tomato jelly, asparagus, wattle seed and Daintree vanilla jus - GF 54

Side dishes

Broccolini, asparagus and zucchini gratinated with Romesco sauce – V 14

Roast new potatoes with duck fat, rosemary and river salt – DF, GF 12

Rocket and parmesan salad – balsamic and Queensland olive oil – GF, V 12

Jasmine rice, lemon myrtle and fried onion – VG, GF 6

Secret spice fries – garlic mayo – DF, GF, V 10

Sweet potato fries – bush tomato mayo – DF, GF, V 12

Tossed salad – lemon aspen vinaigrette – GF 8

Dessert

Wattle seed pavlova – Davidson plum sorbet – macadamia biscotti – V, GFO 20

Sunrise lime and coconut brulee, bunya nut tuille – V, GFO 22

Lemon myrtle and macadamia meringue – lemon aspen sorbet – GF 21

Chocolate and Davidson Plum tart – Kuranda vanilla bean ice cream 24

Affogato – Daintree vanilla bean ice cream, choice of liqueur and coffee shot – V, GF 20

Coffee and tea

cup/mug

Cappuccino/ Latte / Flat white / Mocha / Chai Latte 5.5/ 6

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

Long black, Espresso, Piccolo, Macchiato 5

Pot of tea – English, Earl Grey, lemon myrtle, green, Daintree, chamomile, peppermint 5

Milk – full cream, skim milk, almond, soya, lactose free