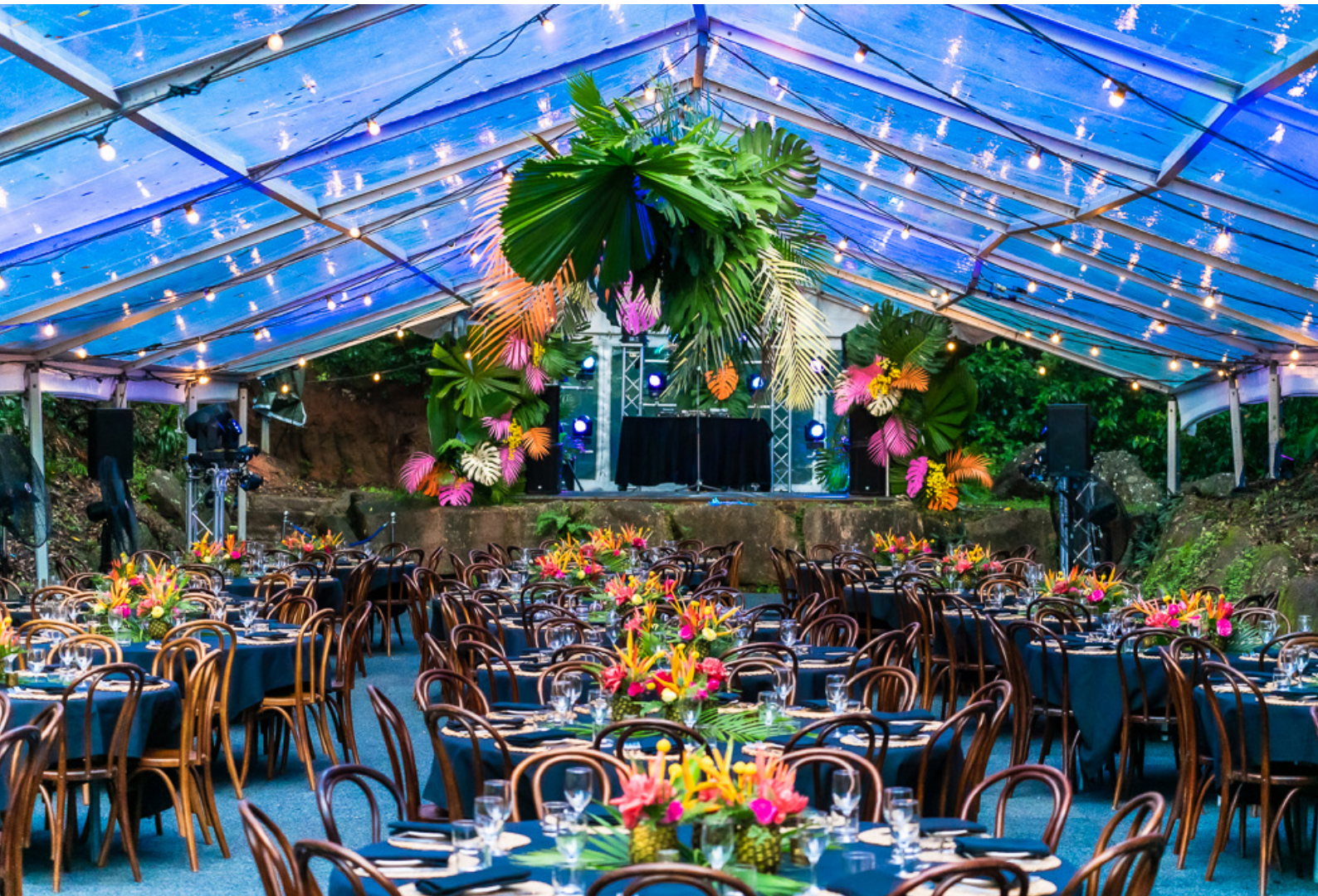


Ochre restaurant & catering
modern australian

Catering Menu Kit 2025



Mietta's "Top 100 Australian Restaurants" TTNQ Tourism Awards – Hall of Fame

ACF – Restaurant of the Year – 2008 – 2013 – 2022

Caterer of the year – 2004 – 2005 – 2006 – 2007 – 2009

RCQ – best event caterer – 2011 – 2013

Queensland Tourism Award Gold Winner - 2016



Ochre Restaurant and Catering has extensive experience in providing quality catering and event services, our attention to detail is faultless, service friendly and professional, assistance in planning your special event practical and efficient.

Having catered to and organised thousands of functions since 1994, including an average 30 off site weddings, dozens of corporate and private events and many conference's gala dinners and welcome events each year.

We can offer a wide range of menu and beverage options as well as organize all equipment and entertainment.

Working closely with a range of suppliers and venues to provide a vast range of event possibilities, from business lunches in your office, parties in your home to event dinners for hundreds of guests.

Our portfolio of venues is extensive and evolving, the historical Cairns Regional Gallery, edgy Tanks Art Centre, convenient Cairns Cruise Liner Terminal and rustic Cane Farmers Shed are just a few popular venues.

Ochrerestaurant.com.au web site is well up to date with venue information and event images; visit our catering and locations page for more information.

QUICK FACTS:

10% surcharge on food cost for all weddings and dietary requirements.

All prices are per person. Based on minimum 50 people, fewer than 50 people price P.O.A.

Food cost includes Chefs, cooking and miscellaneous equipment.

Tables, chairs, crockery, cutlery, linen, chair covers P.O.A.

Wait staff are charged at \$50.00 ph.

Prices valid for 6 months from quote date.



Craig and Carley are your event specialists! Whether your planning a small gathering or a large conference dinner you will be in the best of hands, from start to finish they will be with you every step of the way ensuring a smooth event. With many years of experience and local product knowledge there's no job to big or small for Craig, Carley & The Ochre Team.



Cocktail Parties - Canape Menu

MINIMUM 6 CANAPÉ \$36.00 PER PERSON – SUITS 1 TO 2 HOUR FUNCTION

ADD ON STANDARD CANAPÉ AT \$5.00 PER ITEM

WE RECOMMEND 8 TO 10 CANAPÉ AND 2 FORK DISHES TO SUIT A MEAL REPLACEMENT FOR A COCKTAIL WEDDING OR EVENT

PRE DINNER 3 CANAPÉ PER PERSON \$15.00

COLD CANAPÉ

- Oyster shots and spoons: Bloody Mary, Champagne and fingerlime, sesame and shallot, natural with wakami GF/DF
- Tuna or avocado sushi roll GF/DF/V
- Salmon gravalax on wattle seed blinis
- Saku tuna- sesame seeds – ponzu sauce GF/DF
- Rare beef, asparagus and horseradish wrap GF
- Bug and avocado tartlet DF
- Smoked salmon, dill and finger lime crepe roll
- Thai kangaroo – green papaya salad – nam jim GF/DF
- Coral trout Ceviche- finger lime
- Duck miang - lychee- betel leaf

HOT CANAPÉ

- Corn & Zucchini fritters- cajun sour cream
- Grilled chorizo with rocket and baby bocconcini
- Barramundi and vegetable spring rolls DF
- Duck and plum spring rolls DF
- 1/2 shell scallop, salmon roe, pickled radish GF/DF
- Spinach & feta cheese pastries
- Lamb kofta, hummus and pita DF
- Char sui pork, Davidson plum jam GF/DF
- Sun dried tomato and mushroom arancini GF
- Salt and spice calamari skewers GF/DF
- Chicken or Kangaroo satay – macadamia satay sauce GF/DF
- Karaage chicken – chilli plum sauce GF/DF
- Coconut prawn – kimchi- mayo
- Chicken and prawn dumpling DF
- Beef tenderloin cube with hollandaise sauce GF





Cocktail Parties - Canape Menu

PREMIUM CANAPÉ \$9.00

- Sugar cane prawn sticks with sweet chilli lemon myrtle sauce GF/DF
- Peking duck – shallot pancake – hoi sin sauce DF
- Salt and pepper quail – watermelon rind salsa GF/DF
- Lamb cutlets – with minted yoghurt GF
- BBQ prawn skewers - pineapple chilli jam

FORK DISHES \$9.00

- 5 spice duck, crisp veg and hoi sin mayo Bao Bun DF
- Butter chicken with rice GF
- Pulled pork taco – slaw and chipolate mayo DF
- Beef slider – onion jam, cheddar, mustard, special sauce
- Slow lamb boats - pita, feta, pomegranate & lemon aspen hummus
- Tomato tart - pepperleaf goats cheese - rocket & macadamia pesto V
- Crumbed whiting, chips, tartar sauce in a noodle box DF
- Prawn and leek risotto GF
- Ricotta Gnocchi - wild mushrooms, truffle cream, salsa verde and pecorino V

SWEET CANAPÉ - \$6.00

- Lemon myrtle panacotta - mango & strawberry GF
- Davidson plum mousse tuille
- Mini wattleseed pavlova's GF
- Cocoa dusted chocolate and macadamia fudge cake GF
- Mini lamington
- Macaron selection
- Choc dipped strawberries GF - 2pp
- Rum balls GF - 2pp



COCKTAIL PARTY'S PLATTERS

These platters are priced to suit 20 people, please discuss the best option for your event

Dips and breads \$65.00

- Selected fresh breads with dips – guacamole, sweet potato, pesto and spiced capsicum and cream cheese

Antipasto \$240.00

- Smoked salmon, leg ham, spicy Australian salami, marinated vegetables, pate, olives, omelette rocket and pesto roulade's, dolmades, bocconcini and spiced macadamia's – accompanied by fresh selected breads

Cheese and fruit platters \$165.00

- Premium Australian Gallo cheese's from Atherton, fig chutney, fresh and dried fruits and crackers



Grazing Table

SAMPLE MENU - POA

- Gallo and Mungalli cheese selection
- Smoked and cured meats- prosciutto, mild salami, hot sopressa, double smoked leg ham
- Homemade Jerky
- Fresh crusty breads, crackers, grisini, pretzels
- Caprese salad
- Crudite
- Homemade dips
- Seasonal tropical fruits, figs, grapes, honeycomb & dried fruits
- Olives, nuts, roast peppers, grilled vegetables
- Smoked salmon, oysters, prawns available POA





Plated Dinner Menu

PLATED ALTERNATE DROP 2 COURSES \$72.00 - 3 COURSES \$88.00

BANQUET SHARE PLATTERS:

2 COURSE \$88.00 – CANAPÉ OR PLATED ENTREE, FOLLOWED BY BREADS, BANQUET MAIN WHICH INCLUDES 3 DISHES AND 2 SIDE DISHES TO SHARE.

3 COURSE \$104.00 - CANAPÉ OR PLATED ENTREE, FOLLOWED BY BREADS, BANQUET MAIN WHICH INCLUDES 3 DISHES AND 2 SIDE DISHES TO SHARE, DESSERT SHARE PLATTERS, COFFEE AND TEA

INCLUDES CHEF, BASIC KITCHEN EQUIPMENT & CANAPE SERVICE WARE.

BREADS

- Fresh crusty bread selection – pesto, butter and olive oil
- Wattle seed damper – dukka and peanut oil DF

ENTRÉE

- Chicken and pistachio terrine - rosella flower relish - bruschetta GFO/ DF
- Salt and pepper leaf prawns – lemon aspen sambal – Vietnamese pickles GF/ DF
- Scallops, prosciutto, tomato, asparagus and herb salad, sunrise lime and local honey dressing GF/ DF
- Eucalyptus smoked ocean trout – roast beetroot and feta, herb salad – Dijon dressing GF
- Five spice duck salad – vermicelli, snow pea's – tamarind and ginger dressing, fried onion GF/DF
- Bug and avocado tian – cassava chips – wild lime mayonnaise GF/DF
- Salmon and tuna sashimi - pickled cucumber, ponzu gel, wakami and wasabi GF/DF
- Rocket, poached pear and pancetta salad with blue Castello and balsamic syrup GF
- Twice cooked pork belly, Davidson plum jam – apple, celeriac and finger lime remoulade GF/DF
- Vegetarian alternative: marinated tofu – green papaya and macadamia salad – tamarind dressing GF/DF/V

MAIN COURSE

- Chicken Supreme – lightly Cajun spiced – smoked tomato salsa, corn & zucchini fritter
- Roast chicken breast – sundried tomato pocket, pea puree, crisp prosciutto - sweet potato dauphinoise GF
- Lamb back strap – dukka crust, pumpkin and macadamia – bush tomato glaze
- Pork Chop, pepper berry Vietnamese style marinade – potato salad, apple, orange and fennel – DF, GF
- Grilled Rocky Creek beef tenderloin – potato and feta rosti – 3 mushroom cream sauce – broccolini GF
- Braised beef cheek – bush tomato and coconut red curry sauce – spring onion rice cake
- Baked Nannygai fillet – vermicelli noodle cake – bok choy – papaya and wild lime salsa GF/DF
- Grilled Salmon – pesto dressing - Roma tomato, bocconcini and olive salsa – rocket and aioli GF
- Seared Ocean Trout – sesame green vegetables, coconut rice – sunrise lime and ginger sauce GF/DF
- Duck leg and eggplant curry – mango chutney – jasmine rice GF/DF
- Baked Barramundi fillet – pea and leek risotto – dill beurre blanc and asparagus GF
- Vegetarian Alternative – Rocket Gnocchi, pepper leaf cream sauce, salsa verde, Parmesan wafer V

DESSERT

- Chocolate and macadamia fudge cake – wild berry compote and fresh cream GF
- Lemon myrtle panacotta – mango coulis and pistachio shortbread
- Mango and lime cheese cake – rosella flower compote
- Coconut and pandan cake - double cream GF
- Wattle seed Pavlova – strawberry compote and macadamia toast
- Sticky fig and macadamia pudding – vanilla bean anglais
- Tiramisu – raspberry coulis, chocolate beans

*Some dishes are not suitable for large groups





Sides

SIDE'S TO GO WITH MAIN COURSE BANQUET PLATTERS - CHOOSE 2

- Greek Salad – Mungalli feta
- Garden salad – lemon aspen and macadamia dressing
- Quinoa, beetroot, orange and macadamia nut salad
- Rocket, parmesan and poached pear salad
- Coleslaw – Chinese cabbage, vegetable, coriander and rice wine dressing
- Asian green vegetables – soya mirin and sesame
- Roast baby potato's – herb and garlic butter
- Roast sweet potato and almonds
- Pearl cous cous and sautéed vegetable – fennel and cumin

DESSERT PETIT FOURES

SUITABLE FOR BANQUET SHARE PLATTERS (CHOOSE 3) OR BUFFET STATIONS

- Flourless chocolate and macadamia fudge cake
- Lemon myrtle panacotta- mango & strawberry
- Mini wattle seed pavlova
- Orange and almond cake
- Apple crumble
- Black forest slice
- Macaron selection
- Cheesecake- chocolate & sunrise lime
- Coconut pandan cake
- Lamingtons

ADD \$4.00PP

- Tropical and seasonal fruit with shaved coconut
- Mousse coupes – rich chocolate, local honey or fresh strawberry with tuille sticks
- Davidson Plum mousse balls
- Wattle seed tiramisu
- Profiteroles with chocolate and cream

ADD \$6.00PP

- Premium Australian table cheese – fig chutney, dried fruits, grapes and crackers - POA





Sample Banquet Menu

WE ARE HAPPY TO DISCUSS ALTERNATIVE MENU CONTENT IF REQUIRED.

CANAPÉ

- Rare beef, asparagus and horseradish wrap
- Barramundi and vegetable spring rolls
- Salt and spice calamari skewers
- Chicken Satay – macadamia satay sauce

FRESH BREAD SELECTION ON THE TABLES

- Fresh selected breads and grissini, pesto, olive oil, tapenade butter

MAIN COURSE PLATTERS TO SHARE

- Morganbury beef fillet with onion confit, mustard glaze
- Seared Atlantic salmon fillet – lime aioli, rocket and roast peppers
- Crispy skin chicken – garlic mash and 3 tomato confit

SIDES

- Rocket and shaved parmesan salad
- Green vegetables – sesame and soya

DESSERT - SERVED AS CANAPE STYLE

- Mini wattle seed pavlova
- Cheesecake- chocolate & sunrise lime
- Coconut pandan cake





Food Stations - 200+pax

FOOD STATIONS - PERFECT FOR CASUAL EVENTS. FOOD STATION MENU CONCEPTS

Ochre has for many years provided food stations for a variety of events, from 200 to 2000 guests. Menus are only limited by imagination and we can tailor theming to suit. Food stations combined with tray service canapé creates a fun and interactive dining experience. Australiana, Seafood, Oyster, Asian, Indian, Local Produce, American Western, Retro, French Patisserie, Charcuterie, Mexican, Donut wall, Ice-creamery, Cheese and fruit tasting, Spit roast; the list goes on. Here is a list of some popular food station menus, for further ideas just contact us.

TROPICAL SEAFOOD DINGY

Dingy filled to the brim with fresh cooked prawns, oysters, cooked bay bugs and smoked mussels

JAPANESE KR LINE

Japanese chefs rolling and cutting sushi
Sushi and sashimi bar
Gyoza

ORIENT EXPRESS

Pad Thai
Black bean beef and noodle stir fry
Singapore Noodles
Steamers with buns and dumplings

JOE'S DINER

Mini cheese burgers
Steak sandwiches on baguette
Spiced fries
Green salad

ITALIAN PIZZERIA

Supreme
Margarita
Caesar salad

HIMALAYAN RETREAT

Butter Chicken- Jasmin rice
Chickpea and vegetable curry – mango chutney and poppadum
Pakora and vegetable samosa

STOCKMAN'S REST

Chicken satay, Morganbury beef fillet minute steaks, roast lamb
Accompanied by selected breads, onion jam, mustards, cheese, pickles and sauces

PARADISE TABLELANDS

Gallo Cheese's and Seasonal Fruit Tasting display
Emerald Creek Ice-cream and sorbet's
Titchum Creek Coffee, Nerada Tea, Daintree Chocolate





Buffet Menus

BUFFET MENUS AVAILABLE LUNCH AND DINNER

RELAX AND GRAZE \$69.00pp

Grazing food station

Antipasto platters - Cured meats, Caprese salad, marinated olives, spiced nuts, dolmades, fresh breads and grissini
Chilled local prawns on ice
Live Steamers - pork buns, vegetable dim sum and chicken gyoza
Salad Bar – Thai beef soba noodle and herbs, seared tuna salad nicoise, Rocket and parmesan, green vegetable with soya mirin

Hot Canapé

* Other options available
Sundried tomato and mushroom arancini – pesto dressing
Salt and spice calamari skewers – sweet chilli sauce
Chicken satay – Macadamia satay sauce
Lamb and rosemary pie
Beef Slider – cheddar, special sauce and pickles
Barramundi spring rolls

Dessert

Cheese and fruit platters, selected mini slices and pastries

- Minimum numbers apply

TROPICAL PRODUCE EXPERIENCE \$77.00

- Fresh Bread selection - butter, dukka

Cold selection:

- Tablelands smallgoods and Mungalli cheeses
- Smoked Barramundi – green papaya salad
- Endeavour prawns – cocktail sauce
- Seared tablelands beef and Thai noodle

Hot buffet:

- Local Morganbury pork loin roast with macadamia and dried mango stuffing
- Whole baked nannygai wrapped in paperbark – lemon myrtle dipping sauce
- Roast Mareeba Chicken pieces with lime and vanilla
- Roast Tolga potato and pumpkin

Salads:

- Fresh greens from Mt. Molloy
- Tomato and buffalo mozzarella salad
- Chinese cabbage coleslaw

Dessert:

- Mango and lime Cheesecake
- Lemon myrtle panacotta
- Fresh tropical fruit platters
- Chocolate and macadamia fudge cake

Tablelands coffee and Daintree tea





Buffet Menus cont.

TASTE OF AUSTRALIA \$77.00pp

- Fresh crusty bread selection with rocket and macadamia pesto and butter

Chilled Seafood:

- Eucalyptus Smoked Salmon
- Local Endeavour prawns
- Tropical spice smoked mussels

From the BBQ:

- Marinated loin lamb chops
- Roast sirloin – mushroom cream sauce
- Fresh grilled mackerel with lime and coriander
- Chicken or Kangaroo satays

Served with:

- Baked sweet potato's
- Lemon myrtle infused basmati rice

Accompaniments:

- Bush tomato salsa, lemon myrtle sweet chilli, wild lime chilli sauce and cocktail sauce

Salads:

- Potato salad - homemade mayonnaise, shallots & red capsicum
- Tossed salad - cherry tomatoes,
- Spanish onion, cucumber & snow pea sprouts – lemon aspen macadamia nut dressing

Dessert:

- Tropical Fruit platters
- Wattle seed pavlova

A WORLD OF FLAVOURS \$95.00pp

- Fresh Bread selection with butter, hummus and guacomole

Chilled Seafood and Antipasti:

- Fresh shucked oysters, Ocean trout gravlax, tiger prawns,
- Thai calamari salad, pate, spiced olives, Marinated vegetables, dolmades, pastrami and salami

Hot selection:

- Prime beef tenderloin – salt and pepper crust
- Grilled Asian spiced swordfish
- Sweet soya chicken cutlets
- Salt and pepper prawns
- Butter chicken
- Lamb tangine
- Jasmine rice
- Potatoes Lyonnais

Salads:

- Green vegetable and pine nut salad
- Greek salad – feta, tomato, cucumber, olives, iceberg lettuce and basil dressing
- Capresse salad

Dessert:

- Seasonal fruit platters
- Chocolate brownie torte
- Tiramisu
- Passionfruit cheesecake slice

Coffee and selected tea





Beverage packages & on consumption prices

BEVERAGE PACKAGE # 1

- \$33.00 – 2 hours
- \$43.00 – 3 hours
- \$52.00 – 4 hours
- \$60.00 – 5 hours

- Dunes & Green sparkling
- Wildflower Sauvignon Blanc
- Wildflower Rose
- Quilty and Gransden Shiraz
- Australian Standard beers
- Soft Drinks and Juice

BEVERAGE PACKAGE # 2

- \$39.00 – 2 hours
- \$50.00 – 3 hours
- \$60.00 – 4 hours

- Stomp sparkling verdelho
- Bremerton Sauvignon blanc
- Wildflower Pinot Grigio
- Hentley Farm Shiraz
- Stomp Merlot
- Australian, Standard & Local beers
- Soft Drinks and juice

ON CONSUMPTION AND CASH BAR – MINIMUM \$30.00 SPEND REQUIRED

- Standard beers	\$10.00
- Premium Australian beers	\$12.00
- Mineral Water, Juice & soft drinks	\$4.00
- Basic spirits & mixer	\$10.00
- Cosmopolitan	\$14.00
- Mojito, Lychee Martini	\$15.00
- Mango Daiquiri	\$14.00

WINES PER BOTTLE

- Dunes & Green Sparkling	\$45.00
- Stomp Sparkling Verdelho	\$60.00
- Alte Chardonnay	\$55.00
- Wildflower Sauvignon Blanc	\$45.00
- Wilflower pinot grigio / rose	\$45.00
- Quilty and Gransden Shiraz	\$45.00
- D'Arenberg d'Arry's Original Grenache Shiraz	\$60.00

See our full Restaurant list for further choices.





Morning Tea

MORNING TEA # 1 \$10.90pp

Filter coffee and selected teas
Fresh juices and bottled water's

Select 1 item from the following list:

- Fresh selected Danish Pastries
- Choc chip mini croissants
- Ham and cheese croissants
- Banana lime and Tablelands honey crepes
- Fresh fruit salad with Mungalli bio-dynamic yoghurt and cracked macadamia's,
- Variety of fresh baked fruit muffins
- Scones with jam double cream
- Raspberry friands.

MORNING TEA # 2 UP GRADE \$16.90pp

Choose 2 items from the above list, includes tropical fruit platter



BESPOKE MORNING/AFTERNOON TEA

USING NATIVE & LOCAL PRODUCE - POA

- Wattle seed Damper - smoked kangaroo - native dukka - rosella flower relish
- Slow lamb boats - feta, pomegranate, pita, lemon aspen hummus
- Smoked crocodile, finger lime, sour cream, betel leaf
- Bruschetta - rocket and macadamia pesto - bush tomato
- Lemon Myrtle and macadamia meringue tarts
- Wattle seed and Davidson plum short bread
- Chocolate and Sunrise Lime cup cakes
- Mango & Finger Lime cheesecake cups
- Mini Croissants: Ham and Cheese & Bush Tomato Relish
- Mini Wattleseed Pavlovas

We can also supply a coffee, tea and juice station for \$7.70pp if required



Lunches

OPTION # 1

SUPER SANDWICH STAND UP BUFFET

\$18.00pp

Select 3 sandwich options

- Roast chicken, mayo and salad on focaccia
- Cream cheese, sundried tomato, pesto and rocket bagel
- Smoked salmon and brie baguette
- Salami, gruyere and pickles on rye
- Ham, cheese and tomato relish focaccia
- Avocado, carrot, bean shoot and mango chutney wrap
- Chicken Caesar wrap

With 2 salad options \$26.00pp

- Greek salad
- Rocket and parmesan
- Green vegetable with sesame
- Tomato and boconcini
- Potato with Dijon mayo
- Sweet potato and almond

OPTION # 2

BUILD YOUR OWN GOURMET BURGER BAR

\$32.00pp

Includes:

- Featuring, white and wholemeal rolls, Turkish pita pockets, focaccia and mountain wraps.
- Beef patties, chicken fillet, grilled mackerel, fefafel, and spiced grilled lamb
- Cheddar, shredded Mozzarella and buffalo boconcini
- Pickles, tabouli, jalapenos, lettuce, rocket, tomato, cucumber, onions and avocado.
- Selected sauces to include;
- Tomato, chilli, aioli, hummus and tartare

OPTION # 3

ANTIPASTO PLOUGHMAN'S BUFFET

\$30.00pp

- Fresh baked pasta durra and focaccia loaves
- Platters of ham,
- Salami's and pastrami
- Roast chicken pieces
- Smoked salmon
- Olives, dolmades, fetta and marinated vegetables
- Vegetable and prosciutto frittata
- Rocket and parmesan salad

*Add on to the above menus: - Premium Gallo cheese, fruit, lavosh, crackers and fig chutney \$7.70



Lunches

THE FOLLOWING BANQUET MENUS WILL SUIT CONFERENCES AND MEETINGS AS WELL AS SOCIAL LUNCHESES, EVENTS, GROUPS AND WEDDINGS FOR SIT DOWN PREMIUM LUNCH PLATTERS TO SHARE

BANQUET LUNCH # 1 \$44.00 – 2 course

- Variety of breads in a clothed basket with basil and macadamia nut pesto, Butter
- Smoked salmon
- Bug and avocado tartlets
- Chilled tiger prawns
- Roast seasoned chicken pieces
- Champagne Ham,
- Rare roast beef,
- Australian salami,
- Marinated vegetables,
- Greek salad
- Premium Australian cheese, fig chutney, seasonal fruits and crackers



BANQUET LUNCH # 2 \$55.00 – 2 course

- Clothed basket of fresh breads – rocket and macadamia pesto, butter, dukka and olive oil
- Avocado and pickled vegetable sushi
- Smoked salmon
- Fresh chilled Tiger prawn
- Vietnamese chicken cold rolls
- Saku tuna – wakami and ponzu
- Omelette roast capsicum rolls
- Honey smoked leg ham,
- Dolmades
- Marinated olives
- Caprese salad
- Greek Salad
- Potato salad
- Premium Australian Brie and cheddar – fig chutney, lavosh and seasonal fruits
- Flourless chocolate and macadamia cake and fresh cream

