

Breads 面包

Wattle seed damper – native dukka, olive oil – DF, V 14

澳洲原住民金合欢籽面包 – 本地香料混合、橄榄油 – 无乳制品、素食

Bruschetta – rocket macadamia pesto, tomato, basil, – DFO, V 18

意式烤面包 – 芝麻菜夏威夷果酱、西红柿、罗勒 – 可选无乳制品、素食

Entree 前菜

Gulf Bug Bisque – Coconut & Cassava- GF, DF 22

海湾虾浓汤 – 椰香木薯 – 无麸质、无乳制品

Tuna Tartare – rainforest cherry, avocado, taro chips – GF, DF 26

金枪鱼塔塔 – 雨林樱桃、牛油果、芋头脆片 – 无麸质、无乳制品

Salmon mi cuit – beetroot, cucumber, ginger and wild lime – GF, DF 29

嫩煮三文鱼 – 甜菜根、黄瓜、生姜与野生酸橙 – 无麸质、无乳制品

Kangaroo Satays – macadamia satay sauce – DF, GF 20

沙爹袋鼠烤肉串 – 夏威夷果沙爹酱 – 无乳制品、无麸质

Coconut prawns – mango kimchi, desert lime mayo – DF 22

椰香虾 – 芒果泡菜、沙漠青柠蛋黄酱 – 无乳制品

Duck Miang – Thai style marinated duck, lychee, betel leaf – GF, DF 26

葵叶包鸭 – 泰式腌制鸭肉、荔枝、葵叶 – 无麸质、无乳制品

Salt and pepper quail – fresh chilli, watermelon rind salsa and finger lime – DF, GF 28

椒盐鹌鹑 – 鲜辣椒、西瓜皮莎莎酱与手指酸橙 – 无乳制品、无麸质

Grilled haloumi – watermelon, mint, pomegranate, sweet potato bites, lemon aspen gel – V 20

炭烤哈罗米芝士 – 西瓜、薄荷、石榴、香烤红薯丁、柠檬艾司宾果冻 – 素食

Pork belly – desert lime palm sugar dressing, Vietnamese mango salad – GF, DF 28

烤猪五花肉 – 沙漠酸橙椰糖酱汁，越南芒果沙拉 – 无麸质、无乳制品

Scallops – cauliflower puree – speck crisps, river mint peas – GF 26

香煎扇贝 – 花椰菜泥、烟熏培根脆片、薄荷青豆泥 – 无麸质

Ricotta Gnocchi – wild mushrooms, truffle cream, salsa verde and pecorino – V 26

意式瑞可塔芝士团子 – 野生蘑菇、松露奶油、天然莎莎酱和佩科里诺奶酪 – 素食

Salt and pepper leaf crocodile and prawns – Vietnamese pickle – lemon aspen sambal – DF, GF 28

椒盐鳄鱼虾拼盘 – 越南酸腌菜 – 柠檬艾司宾叁崙酱 – 无乳制品、无麸质

Australian Antipasto Plate – DFO 32

澳洲开胃菜拼盘 – 可选无乳制品

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

柠檬艾司宾甜菜根腌三文鱼、鹌鹑云吞配戴维森李子酱、野香料袋鼠肉配洛神花酱、烟熏鳄鱼配手指酸橙

Seafood Compilation Plate – DF, GFO

海鲜拼盘 – 无乳制品，可按要求提供无麸质选项 48

Wok tossed calamari – Thai tomato sauce, Tempura prawns – sweet lemon myrtle chilli, fresh oysters – finger lime, tuna tartare – rainforest cherry relish

炒鱿鱼 – 泰式番茄酱、天妇罗大虾 – 甜辣柠檬桃金娘酱、鲜生蚝 – 手指酸橙、金枪鱼塔塔 – 雨林樱桃酱

Kids menu available

可另行提供儿童菜单

Fresh fish and seafood please see our daily specials

新鲜鱼类和海鲜请参阅每日特选菜单

Please notify your waiter of any allergies including coeliac & nuts

如有任何过敏诱因，包括麸质或坚果，请告知服务员

Main Course 主菜

Sweet potato & chickpea cake- – cucumber, herb & riberry salad- sunrise lime aioli – VG, GF	36
红薯鹰嘴豆饼 – 黄瓜香草利莓沙拉 – 日出酸橙蒜味蛋黄酱 – 纯素、无麸质	
Lamb rack – macadamia and apricot cous cous, dukka butter, pumpkin puree	48
香烤羊里脊 – 澳洲坚果杏干库斯库斯、杜卡香料奶油、南瓜泥	
Chicken breast – prosciutto wrapped, bocconcini – smoked tomato and avocado salsa	48
意式火腿卷鸡胸、波康奇尼芝士 – 烟熏番茄牛油果莎莎酱	
Char grilled Kangaroo sirloin – sweet potato dauphinoise - bok choy- quandong & chilli sauce – DF, GF	48
炭烤袋鼠肉西冷-红薯奶油焗片 – 小白菜 – 昆东果辣椒酱-无乳制品、无麸质	
Tempura Gulf bugs on lemon grass – green papaya salsa, lemon myrtle sweet chilli – DF	58
香茅天妇罗海湾虾 – 青木瓜莎莎酱、柠檬桃金娘甜辣酱 – 无乳制品	
Prawns - Lemon Myrtle Fettuccine, garlic, cherry tomato, chilli, white wine and Australian EVO - DFO	49
大虾柠檬桃金娘宽面 – 蒜香樱桃番茄、辣椒、白葡萄酒与澳洲初榨橄榄油 – 可按要求去除奶制品	
Pork Chop – pepper berry Vietnamese style marinade – potato salad, apple, orange and fennel – DF, GF	
猪排-胡椒莓越南风味腌汁-土豆沙拉、苹果、橙子和茴香-无乳制品、无麸质	46

Local Tablelands Beef

本地高原牛肉

Beef brushed with saltbush butter, duck fat potato's and red onion jam – GF, DFO

咸味灌木黄油煎牛排、鸭脂土豆和红洋葱果酱 – 无麸质，可选无乳制品

Striploin – 250gm **50**

西冷牛排 – 250克

Rib Eye – 600 gm **88**

肋眼牛排 – 600克

Beef Tenderloin – 200 gm **59**

牛里脊 – 200克

Smashed potato, pepper berry tomato jelly, beans, wattle seed and Daintree vanilla jus - GF

土豆泥、胡椒莓番茄冻、四季豆、金合欢籽配丹树香草汁 – 无麸质

Side dishes 配菜

Roast Cauliflower – sesame, macadamia & tamarind – VG, GF	16
烤花椰菜 – 芝麻、澳洲坚果、罗望子 – 纯素、无麸质	
Ochre Salad – mixed leaves, Mungalli feta, macadamia, olives, and garlic mayo – GF, V	19
Ochre特色沙拉 – 混合生菜、蒙加利费塔芝士、夏威夷果、橄榄和蒜香蛋黄酱 – 无麸质、素食	
Roast new potatoes with duck fat, rosemary and river salt – DF, GF	14
鸭脂烤带皮小土豆、迷迭香和河盐 – 无乳制品、无麸质	
Rocket and parmesan salad – balsamic and Queensland olive oil – GF, V	14
芝麻菜与帕尔马奶酪沙拉 – 意大利香醋和昆士兰本地橄榄油 – 无麸质、素食	
Jasmine rice , lemon myrtle and fried onion - VG, GF	8
茉莉香米 – 柠檬香桃与炸洋葱 – 素食、无麸质	
Secret spice fries – garlic mayo – DF, GF, V	10
秘制香料薯条 – 蒜香蛋黄酱 – 无乳制品、无麸质、素食	
Sweet potato fries – pepper leaf mayo – DF, GF, V	12
炸红薯条 – 胡椒叶蛋黄酱 – 无乳制品、无麸质、素食	

Set Menu 套餐菜单

3 course set menu \$88.00 per person - Choose your favourite Entree, Main and Dessert

***bugs and tenderloin add \$10, Rib Eye add \$30**

三道式套餐每人 \$88.00 – 可从前菜、主菜和甜点中各选一道
(选择海湾虾和牛里脊需额外加 \$10, 选择肋眼牛排需额外加 \$30)

6 course degustation menu \$125pp / with wine \$195pp

六道式套餐每人 \$125 / 含酒水 \$195

Scallops, cauliflower puree, speck crisps, river mint peas

香煎扇贝、花椰菜泥、烟熏培根脆片、澳洲野薄荷青豆泥

Tamburlaine wine lovers chardonnay – Orange

Tempura gulf bug on lemon grass – green papaya salad

香茅天妇罗海湾虾 – 青木瓜沙拉

Mon Tout 'long play' – Margaret River / Mt. Barker

Duck miang – lychee, betel leaf

葵叶包鸭 – 荔枝, 葵叶

Stomp Rose – Hunter Valley

Salt and pepper quail – Watermelon rind salsa, finger lime

椒盐鹌鹑 – 西瓜皮莎莎酱、手指酸橙

Oakridge Pinot Noir – Yarra Valley

Beef Tenderloin –smashed potato, pepper berry tomato jelly, beans, wattle seed and Daintree vanilla jus

牛里脊 – 土豆泥、胡椒莓番茄冻、四季豆、金合欢籽配丹树香草汁

D'Arrys Original Shiraz Grenache – McLaren Vale

Lemon myrtle, macadamia, meringue tart – lemon aspen sorbet

柠檬桃金娘澳洲坚果蛋白霜挞 – 柠檬艾司宾雪葩

Paulett's Riesling – Clare Valley

Dessert 甜点

Wattle seed pavlova – Davidson plum sorbet – macadamia biscotti – V, GFO **21**

澳洲原住民金合欢籽帕夫洛娃蛋白甜饼 – 戴维森李子雪葩 – 澳洲坚果脆饼 – 素食, 可选无麸质

Deconstructed riberry banana banoffee – macadamia crumb, dulce de leche, caramelised banana, **22**
Smoked Iridum rum, banana gelato

利莓香蕉班诺菲甜点 – 澳洲坚果碎、牛奶焦糖酱、焦糖香蕉、烟熏铈朗姆酒、香蕉冰淇淋

Mango, coconut and lemon myrtle tart – mango and passion fruit sorbet **23**

芒果椰香柠檬桃金娘挞 – 芒果百香果雪葩

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

柠檬桃金娘澳洲坚果蛋白霜挞 – 柠檬艾司宾雪葩 – 无麸质

Dark chocolate & sunrise lime tart, white chocolate and strawberry gum ice cream, Davidson plum **24**
mousse

黑巧克力日出酸橙挞、白巧克力草莓胺冰淇淋、戴维森李子慕斯

Affogato – Daintree vanilla bean ice cream, choice of liqueur and coffee shot – V, GF **22**

意式浓缩咖啡冰淇淋 – 丹翠雨林香草豆冰淇淋、可选利口酒与浓缩咖啡 – 素食、无麸质

Coffee and tea

Cappuccino/ Latte / Flat white / Mocha / Chai Latte

卡布奇诺 / 拿铁 / 白咖啡 / 摩卡 / 印度奶茶拿铁

Add syrup – Caramel, chocolate, vanilla, hazelnut

可加糖浆 – 焦糖 / 巧克力 / 香草 / 榛果

Long black, Espresso, Piccolo, Macchiato

美式咖啡 / 意式浓缩 / 皮可洛 / 玛奇朵

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

茶壶装 – 英式早餐茶 / 伯爵茶 / 柠檬桃金娘茶 / 绿茶 / 丹树茶 / 洋甘菊茶 / 薄荷茶