

Breads

Wattle seed damper – native dukka, olive oil – DF, V	14
Bruschetta – rocket macadamia pesto, tomato, basil, – DFO, V	18

Entrée

Gulf Bug Bisque – coconut and cassava – GF, DF	22
Tuna Tartare – rainforest cherry, avocado, taro chips – GF, DF	26
Salmon mi cuit – beetroot, cucumber, ginger and wild lime – GF, DF	29
Kangaroo Satays – macadamia satay sauce – DF, GF	20
Coconut prawns – mango kimchi, desert lime mayo - DF	22
Duck Miang – Thai style marinated duck, lychee, betel leaf – GF, DF	26
Salt and pepper quail – fresh chilli, watermelon rind salsa and finger lime – DF, GF	28
Grilled haloumi – watermelon, mint, pomegranate, sweet potato bites, lemon aspen gel - V	20
Pork belly – desert lime palm sugar dressing, Vietnamese mango salad – GF, DF	28
Scallops , cauliflower puree, speck crisps, river mint peas - GF	26
Ricotta Gnocchi – wild mushrooms, truffle cream, salsa verde and pecorino – V	26
Salt and pepper leaf crocodile and prawns - Vietnamese pickle- lemon aspen sambal – DF, GF	28
Australian Antipasto Plate - DFO	32
Lemon aspen and beetroot gravlax, emu wonton – Davidson plum, wild spice kangaroo– rosella relish, smoked crocodile – finger lime	
Seafood Compilation Plate – DF, GFO	
Wok tossed calamari - Thai tomato sauce, Tempura prawns – sweet lemon myrtle chilli, fresh oysters – finger lime, tuna tartare – rainforest cherry relish	48

Main Course

Sweet Potato & chickpea cake – cucumber, herb and riberry salad – sunrise lime aioli – VG, GF	36
Lamb Rack – macadamia and apricot cous cous, dukka butter, pumpkin puree	48
Chicken breast – prosciutto wrapped, bocconcini – smoked tomato and avocado salsa	48
Char grilled Kangaroo sirloin - sweet potato dauphinoise - bok choy- quandong & chilli sauce – DF, GF	48
Tempura Gulf bugs on lemon grass – green papaya salsa, lemon myrtle sweet chilli – DF	58
Prawns - Lemon Myrtle Fettuccine, garlic, cherry tomato, chilli, white wine and Australian EVO - DFO	49
Pork Chop - pepper berry Vietnamese style marinade – potato salad, apple, orange and fennel – DF, GF	46

Local Tablelands Beef

<i>Beef with saltbush butter, duck fat potato's and red onion jam – GF, DFO</i>	
- Striploin – 250gm	50
- Rib Eye – 600 gm	85
Beef Tenderloin – 200 gm	59
Smashed potato, pepper berry tomato jelly, beans, wattle seed and Daintree vanilla jus - GF	

Ochre Dinner menu – Summer 2025/6

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

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

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

Scallops, cauliflower puree, speck crisps, river mint peas

Tamburlaine wine lovers chardonnay – Orange

Tempura gulf bug on lemon grass – green papaya salad

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

Duck miang – lychee, betel leaf

Stomp Rose – Hunter Valley

Salt and pepper quail – Watermelon rind salsa, finger lime

*Oakridge Pinot Noir – Yarra Valley*Beef Tenderloin – smashed potato, pepper berry tomato jelly, beans,
wattle seed and Daintree vanilla jus*D'Arrys Original Shiraz Grenache – McLaren Vale*

Lemon myrtle, macadamia, meringue tart – lemon aspen sorbet

*Paulett's Riesling – Clare Valley***Side dishes****Roast Cauliflower** – sesame, macadamia and tamarind – VG, GF 16**Ochre Salad** – mixed leaves, Mungalli feta, macadamia, olives, and garlic mayo – GF, V 19**Roast new potatoes** with duck fat, rosemary and river salt – DF, GF 14**Rocket and parmesan salad** – balsamic and Queensland olive oil – GF, V 14**Jasmine rice**, lemon myrtle and fried onion - VG, GF 8**Secret spice fries** – garlic mayo – DF, GF, V 10**Sweet potato fries** – pepper leaf mayo – DF, GF, V 12**Dessert****Wattle seed pavlova** – Davidson plum sorbet – macadamia biscotti – V, GFO 21**Deconstructed riberry banana** banoffee – macadamia crumb, dulce de leche, caramelised banana,
Smoked Iridum rum, banana gelato 22**Mango, coconut and lemon myrtle tart** – mango and passion fruit sorbet 23**Lemon myrtle and macadamia meringue tart** – lemon aspen sorbet – GF 21**Dark chocolate & sunrise lime tart**, white chocolate and strawberry gum ice cream,
Davidson plum mousse 24**Affogato** – Daintree vanilla bean ice cream, choice of liqueur and coffee shot – V, GF 22**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