

Ochre Dinner menu – Winter 2026- Chinese Menu

Ochre晚餐菜单 – 2026年冬季

Seafood Icons A = Australian, M = Mixed, I = Imported

海鲜标识: A = 澳洲 M = 混合 I = 进口



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

Entrée

前菜

- Tuna Tartare** – rainforest cherry, avocado, taro chips – GF, DF - A 26
金枪鱼塔塔 – 雨林樱桃、牛油果、芋头脆片 – 无麸质、无乳制品
- Grilled Octopus** – Ooray plum marinade – chilli capsicum jam, lemon aspen chimichurri – GF, DF - A 28
炭烤章鱼 – 乌来李子腌汁 – 辣椒甜椒酱、柠檬艾司宾青酱 – 无麸质、无乳制品
- Kangaroo Satays** – macadamia satay sauce – DF, GF 21
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 - A 24
椰香虾 – 芒果泡菜、沙漠青柠蛋黄酱 – 无乳制品
- Sticky beef brisket** – betel leaf, pineapple chilli jam – GF, DF 24
慢烤蜜汁牛腩 – 葵叶、菠萝辣椒酱 – 无麸质、无乳制品
- Salt and pepper quail** – fresh chilli, compressed watermelon & rind salsa, finger lime – DF, GF 30
椒盐鹌鹑 – 鲜辣椒、压缩西瓜与西瓜皮莎莎酱、手指酸橙 – 无乳制品、无麸质
- Grilled haloumi** – eggplant, zucchini, honey, pomegranate – V 22
炭烤哈罗米芝士 – 茄子、西葫芦、蜂蜜、石榴 – 素食
- Pork belly** – cauliflower puree and florets, Bushfire smoked gin and muntie glaze – GF, DF 28
烤猪五花肉 – 花椰菜泥与花椰菜、野火烟熏杜松子酒与芒翠莓釉汁 – 无麸质、无乳制品
- Scallops** – carrot puree, speck crisps, river mint peas – GF - I 26
香煎扇贝 – 胡萝卜泥、烟熏培根脆片、薄荷青豆泥 – 无麸质
- Ricotta Gnocchi** – wild mushrooms, truffle cream, salsa verde and Parmesan – V 26
意式瑞可塔芝士团子 – 野生蘑菇、松露奶油、天然莎莎酱与帕尔马奶酪 – 素食
- Crocodile laksa** – rice noodles, vegetables, bean sprouts and egg – GF, DF 28
鳄鱼肉叻沙 – 米粉、蔬菜、豆芽、鸡蛋 – 无麸质、无乳制品

Australian Antipasto Plate – DFO 36

澳洲开胃菜拼盘 – 可选无乳制品

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

柠檬艾司宾甜菜根腌三文鱼、鸕鹚云吞配乌来李子酱、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 - A 50

海鲜拼盘 – 无乳制品、可选无麸质

Grilled Octopus – Ooray plum marinade, Tempura prawns – sweet lemon myrtle chilli, fresh oysters – finger lime, tuna tartare – rainforest cherry relish

炭烤章鱼 – 乌来李子腌汁、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

Main Course

主菜

- Lamb Shank Tagine** – macadamia and apricot cous cous, desert lime labna **48**
塔吉锅慢炖羊腿 – 澳洲坚果杏干库斯库斯、沙漠青柠拉布纳酸奶
- Mushrooms** – miso grilled king and oyster, shitake garlic emulsion, pickled shimeji, Kakadu Plum – VG, GF **36**
烤蘑菇拼盘 – 味噌烤杏鲍菇与蚝菇、香菇蒜香乳化酱、腌渍滑菇、卡卡杜李子 – 纯素、无麸质
- Cajun Chicken** – pepper leaf succotash, chilli popper – GFO **46**
卡真风味鸡 – 胡椒叶杂烩、辣椒脆片 – 可选无麸质
- Char grilled Kangaroo sirloin** – sweet potato dauphinoise, bok choy, quandong & chilli sauce – DF, GF **49**
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 - A **66**
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 & Australian EVO – DFO - A **50**
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 – 可选无乳制品
- Pork Tenderloin** – macadamia crumbed, rocket, poached pear & Parmesan salad, Satinash mayo **48**
猪里脊 – 夏威夷果碎、芝麻菜、水煮梨与帕尔马奶酪沙拉、缎子栳蛋黄酱 – 无乳制品、无麸质
- Duck Leg confit** – beetroot risotto, Ooray plum glaze – GF **48**
油封鸭腿 – 甜菜根烩饭、乌来李子釉汁 – 无麸质

Local Tablelands Beef

本地高原牛肉

Beef with saltbush butter, duck fat potato's and red onion jam – GF, DFO
牛排配咸味灌木黄油、鸭脂土豆与红洋葱果酱 – 无麸质，可选无乳制品

Striploin – 250gm **50**

西冷牛排 – 250克

Rib Eye – 600gm **85**

肋眼牛排 – 600克

Beef Tenderloin and Cheek Bourguignon – mashed potato and heirloom veg – GF **59**

红酒烩牛里脊与牛脸肉 – 土豆泥、传统蔬菜 – 无麸质

3 course set menu \$90.00 per person

三道式套餐每人\$90.00

Choose your favourite Entree, Main and Dessert

可从前菜、主菜和甜点中各选一道

bugs add \$15, tenderloin add \$10, Rib Eye add \$30

选择海湾虾需额外加\$15，选择牛里脊加\$10，选择肋眼牛排加\$30

6 course degustation menu \$129pp / with wine \$199pp

六道式套餐每人\$129 / 含酒水\$199

Tuna Tartare – rainforest cherry relish, avocado, taro chips

金枪鱼塔塔 – 雨林樱桃酱、牛油果、芋头脆片

Josef Chromy Sauvignon Blanc – Tasmania

约瑟夫·克罗米长相思白葡萄酒 – 塔斯马尼亚

Scallops, carrot puree, speck crisps, river mint peas

香煎扇贝、胡萝卜泥、烟熏培根脆片、薄荷青豆泥

Tamburlaine wine lovers chardonnay – Orange

坦布莱恩霞多丽白葡萄酒 – 橙市

Tempura gulf bug on lemon grass – green papaya salad

香茅天妇罗海湾虾 – 青木瓜沙拉

Deviation Road Pinot Gris – Adelaide Hills

偏离之路灰皮诺白葡萄酒 – 阿德莱德山

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

橡树岭黑皮诺红葡萄酒 – 雅拉谷

Beef Tenderloin – mash potato, heirloom vegetables Bourguignonne sauce

牛里脊 – 土豆泥、传统蔬菜、勃艮第酱汁

Hentley Farm Shiraz – Barossa valley

亨特利农场西拉红葡萄酒 – 巴罗萨谷

Ooray plum mousse – macadamia pacoca, coconut and lemon myrtle ice cream

乌来李子慕斯 – 澳洲坚果花生糖、椰香柠檬桃金娘冰淇淋

Paulett's Riesling – Clare Valley

保利茨雷司令白葡萄酒 – 克莱尔谷

Side dishes

配菜

Yam and Spinach Gratin

16

山药菠菜奶汁烤菜

Ochre Salad – mixed leaves, Mungalli feta, macadamia, olives, and garlic mayo – GF, V

20

Ochre特色沙拉 – 混合生菜、蒙加利费塔芝士、夏威夷果、橄榄与蒜香蛋黄酱 – 无麸质、素食

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

16

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

16

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 – 柠檬桃金娘与炸洋葱 – 纯素、无麸质

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

12

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

16

炸红薯条 – 胡椒叶蛋黄酱 – 无乳制品、无麸质、素食

Dessert

甜点

Wattle seed pavlova – Ooray plum sorbet – macadamia biscotti – V, GFO 金合欢籽帕夫洛娃蛋白甜饼 – 乌来李子雪葩 – 澳洲坚果脆饼 – 素食，可选无麸质	21
Apple and muntrie crumble – vanilla and Iridium rum ice cream 苹果芒翠莓脆 – 香草与铱朗姆酒冰淇淋	21
Ooray plum mousse – macadamia pacoca, coconut and lemon myrtle ice cream 乌来李子慕斯 – 澳洲坚果花生糖、椰香柠檬桃金娘冰淇淋	22
Deconstructed S'mores – chocolate and wattle seed mousse, wattle seed milk crumb, marshmallow, rainforest cherry, dulce de leche 创意S'mores – 巧克力与金合欢籽慕斯、金合欢籽牛奶酥碎、棉花糖、雨林樱桃、牛奶焦糖酱	22
Dark chocolate & Ooray plum cremeux – smoked whiskey cream, cocoa nib tuille 黑巧克力乌来李子克里穆 – 烟熏威士忌奶油、可可碎粒脆片	24
Affogato – Daintree vanilla bean ice cream, choice of liqueur and coffee shot – V, GF 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	23

Coffee and tea

咖啡与茶

Cappuccino / Latte / Flat white / Mocha / Chai Latte	5.5 / 6
卡布奇诺 / 拿铁 / 白咖啡 / 摩卡 / 印度奶茶拿铁	
Add syrup – Caramel, chocolate, vanilla, hazelnut	50c
可加糖浆 – 焦糖 / 巧克力 / 香草 / 榛果	
Long black, Espresso, Piccolo, Macchiato	5
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	5
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	