



Lunch menu – Winter 2026- Chinese Menu

午餐菜单 – 2026年冬季

Guaranteed Local Produce

全部采用本地时令食材

Breads

面包

Wattle seed damper – native dukka, olive oil – VG 14

澳洲原住民金合欢籽面包 – 本地香料混合、橄榄油 – 纯素

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

意式烤面包 – 芝麻菜夏威夷果酱、西红柿、罗勒 – 素食

Small plates

小盘

Tuna Tartare – rainforest cherry relish, avocado, taro chips – GF, DF - A 20

金枪鱼塔塔 – 雨林樱桃酱、牛油果、芋头脆片 – 无麸质、无乳制品

Grilled haloumi – eggplant, zucchini, honey, pomegranate and thyme – V 18

炭烤哈罗米芝士 – 茄子、西葫芦、蜂蜜、石榴与百里香 – 素食

Barramundi or crocodile & lemon myrtle spring rolls – Vietnamese pickles, plum sauce - A 18

澳洲鲈鱼或鳄鱼肉柠檬桃金娘春卷 – 越南酸腌菜、梅子酱

Scallops – carrot puree, speck crisps, river mint peas – GF - I 24

香煎扇贝 – 胡萝卜泥、烟熏培根脆片、薄荷青豆泥 – 无麸质

Kangaroo Satays – macadamia satay sauce – DF, GF 18

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 20

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 20

慢烤蜜汁牛腩 – 萎叶、菠萝辣椒酱 – 无麸质、无乳制品

Medium plates

中盘

Slow cooked lamb – Greek salad, toasted pita, lemon aspen hummus 30

慢炖羊肉 – 希腊沙拉、烤皮塔饼、柠檬艾司宾鹰嘴豆泥

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

Grilled Octopus – Ooray plum marinade – chilli capsicum jam, lemon aspen chimichurri – A, GF, DF 28

炭烤章鱼 – 乌来李子腌汁 – 辣椒甜椒酱、柠檬艾司宾青酱 – 无乳制品、无麸质

Ricotta Gnocchi – wild mushrooms, truffle cream, salsa verde and parmesan – V 28

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

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

Secret spiced calamari – green papaya salad, lemon myrtle dipping sauce – M, GF, DF 26

秘制香料鱿鱼 – 青木瓜沙拉、柠檬桃金娘蘸酱 – 无麸质、无乳制品

Crocodile laksa – rice noodle, vegetables, bean sprouts, egg – DF, GF 29

鳄鱼肉叻沙 – 米粉、蔬菜、豆芽、鸡蛋 – 无乳制品、无麸质

Ochre Salad – mixed leaves, feta, bacon, macadamia, olives, and garlic mayo – GF, VO 24

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

Add crispy chicken or salmon gravlax - A 14

加配脆皮鸡肉或三文鱼腌制片 – 14

Burgers and Taco's

汉堡与塔可

Ultimate Aussie burger – premium beef mince – milk bun, bacon, beetroot, cheddar, pickles, salad and pepper leaf aioli, side of onion rings and spiced fries – DFO **32**

极致澳式汉堡 – 优质牛肉饼 – 牛奶面包、培根、甜菜根、车达奶酪、腌菜、沙拉与胡椒叶蒜味酱，配洋葱圈与香料薯条 – 可选无乳制品

The FNQ Burger – barramundi grilled or tempura – brioche bun, Asian slaw, cucumber, finger lime mayo, spiced fries – DF - A **30**

北昆士兰汉堡 – 炭烤或天妇罗澳洲鲈鱼 – 布里欧面包、亚洲风味卷心菜沙拉、黄瓜、手指酸橙蛋黄酱、香料薯条 – 无乳制品

Pulled Pork or crispy chicken Taco – slaw, chipotle mayo, corn puree, fresh tomato salsa **2 for 24 / 2个24元**

手撕猪肉或脆皮鸡肉塔可 – 卷心菜沙拉、墨西哥辣椒蛋黄酱、玉米泥、新鲜番茄莎莎酱

Lunch Share Platter

午餐分享拼盘

Select 3 dishes from the small or medium sections and combine on a platter to share

从小盘或中盘中选择3道菜，组合成拼盘分享

Includes fries and a glass of wine or beer for \$52 per person – Minimum 2 guests

含薯条及一杯葡萄酒或啤酒，每人\$52 – 最少2位

Lunch 2 Course

午餐双道式套餐

Select 2 courses. Small and Medium or Medium and Dessert

选择2道菜：小盘+中盘，或中盘+甜点

Includes a glass of wine or beer – \$52 per person

含一杯葡萄酒或啤酒 – 每人\$52

Kids menu available

儿童菜单另有提供

Fresh fish and seafood please see our daily specials

新鲜鱼类和海鲜请参阅每日特选

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

Seafood icons A = Australian M = mixed I = Imported

海鲜标识：A = 澳洲 M = 混合 I = 进口

A 15% surcharge applies on all public holidays

公众假日加收15%服务费

Share plates

分享大盘

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、鸸鹋云吞配乌来李子酱、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

50

海鲜拼盘 – 无乳制品，可选无麸质

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

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

Large Plates

大盘

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

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

Cajun Chicken – pepper leaf creole succotash, chilli popper – GFO 46

卡真风味鸡 – 胡椒叶克里奥尔杂烩、辣椒脆片 – 可选无麸质

Tempura Gulf bugs on lemon grass – green papaya salad, lemon myrtle sweet chilli – DF - A 66

香茅天妇罗海湾虾 – 青木瓜沙拉、柠檬桃金娘甜辣酱 – 无乳制品

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

Prawns – lemon myrtle fettuccine, garlic, cherry tomato, chilli, white wine and 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 and Parmesan, Satinash mayo 48

猪里脊 – 夏威夷果碎、芝麻菜、水煮梨与帕尔马奶酪、缎子栲蛋黄酱 – 无乳制品、无麸质

Duck leg confit – Beetroot risotto – Ooray plum glaze – GF 46

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 Tenderloin and cheek Bourguignon – mashed potato, heirloom vegetables – GF 59

红酒烩牛里脊与牛脸肉 – 土豆泥、传统蔬菜 – 无麸质

Striploin – 250gm 50

西冷牛排 – 250克

Rib Eye – 600gm 85

肋眼牛排 – 600克

Strip loin & Ribeye served with saltbush butter, duck fat potato's and red onion jam – GF, DFO

西冷与肋眼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

Side dishes

配菜

Spinach and Yam Gratin – V, GF 16

菠菜山药奶汁烤菜 – 素食、无麸质

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 **21**
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
- Apple and muntrie crumble** – vanilla bean and Iridium rum ice cream **21**
苹果芒翠莓脆 – 香草豆与铤朗姆酒冰淇淋
- Ooray plum mousse** – macadamia pacoca, coconut and lemon myrtle ice cream **22**
乌来李子慕斯 – 澳洲坚果花生糖、椰香柠檬桃金娘冰淇淋
- Deconstructed S'mores** – Chocolate and wattle seed mousse, wattle seed milk crumb, marshmallow, rainforest cherry, dulce de leche **22**
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
- Dark chocolate and Ooray plum Cremeux** – smoked whiskey cream, cocoa nib tuille **24**
黑巧克力乌来李子克里穆 – 烟熏威士忌奶油、可可碎粒脆片
- Affogato** – Woopen Creek vanilla bean ice cream, choice of liqueur and coffee shot – V, GF **23**
意式浓缩咖啡冰淇淋 – 乌彭溪香草豆冰淇淋、可选利口酒与浓缩咖啡 – 素食、无麸质