

Ochre

restaurant & catering

Lunch menu- Winter 2026
Guaranteed Local Produce

Breads

Wattle seed damper – native dukka, olive oil - VG 14**Bruschetta** – rocket macadamia pesto, tomato, basil – V 18

Small plates

Tuna Tartare – rainforest cherry relish, avocado, taro chips - GF, DF - A 20**Grilled haloumi** – eggplant, zucchini, honey, pomegranate and thyme – V 18**Barramundi or crocodile & lemon myrtle spring rolls (DF)** – Vietnamese pickles, plum sauce - A 18**Scallops** – carrot puree, speck crisps, river mint peas – GF - I 24**Kangaroo Satays** – macadamia satay sauce – DF, GF 18**Coconut prawns** – mango kimchi, desert lime mayo - DF - A 20**Sticky beef brisket** – betel leaf, pineapple chilli jam – GF, DF 20

Medium plates

Slow cooked lamb – Greek salad, toasted pita, lemon aspen hummus 30**Pork belly** – cauliflower puree and florets, Bushfire smoked gin and muntrie glaze – GF 28**Grilled Octopus** – Ooray plum marinade - chilli capsicum jam, lemon aspen chimichurri – GF, DF - A 28**Ricotta Gnocchi** – wild mushrooms, truffle cream, salsa verde and parmesan – V 28**Salt and pepper quail** – fresh chilli, compressed watermelon & rind salsa, finger lime – DF, GF 30**Secret spiced calamari** – green papaya salad, lemon myrtle dipping sauce – GF, DF - M 26**Crocodile laksa** – rice noodle, vegetables, bean sprouts, egg – DF, GF 29**Ochre Salad** – mixed leaves, feta, bacon, macadamia, olives, and garlic mayo – GF, VO 24

Add crispy chicken or salmon gravlax - A 14

Burgers and Taco's

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**The FNQ Burger** – barramundi grilled or tempura – brioche bun, Asian slaw, cucumber, Finger lime mayo, spiced fries – DF - A 30**Pulled Pork or crispy chicken Taco** – slaw, chipotle mayo, corn puree, fresh tomato salsa 2 for 24

Lunch Share Platter

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

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

Lunch 2 Course

Select 2 courses. Small and Medium or Medium and Dessert

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

Kids menu available

Fresh fish and seafood please see our daily specials

Please notify your waiter of any allergies including coeliac & nutsSeafood icons A= Australian M = mixed I = Imported

A 15% surcharge applies on all public holidays

Share plates

Australian Antipasto Plate - DFO	36
Lemon aspen and beetroot gravlax, emu wonton – Ooray plum, wild spice kangaroo– rosella relish, smoked crocodile – finger lime	
Seafood Compilation Plate – DF, GFO - A	
Octopus – Ooray Plum marinade, Tempura prawns – sweet lemon myrtle chilli, fresh oysters – finger lime, tuna tartare – rainforest cherry relish	50

Large Plates

Mushrooms - miso grilled king oyster, shitake garlic emulsion, pickled shimeji, Kakadu plum - VG, GF	36
Lamb Shank Tagine – macadamia and apricot cous cous, desert lime labna	48
Cajun Chicken – pepper leaf Creole succotash, chilli popper - GFO	46
Tempura Gulf bugs on lemon grass – green papaya salad, lemon myrtle sweet chilli – DF - A	66
Char grilled Kangaroo sirloin - sweet potato dauphinoise, bok choy, quandong chilli sauce – DF, GF	49
Prawns – lemon myrtle fettuccine, garlic, cherry tomato, chilli, white wine & Australian EVO – DFO - A	50
Pork Tenderloin – macadamia crumb, rocket, poached pear and Parmesan, Satinash mayo – DF, GF	48
Duck leg confit – Beetroot risotto – Ooray plum glaze - GF	46

Local Tablelands Beef

Beef Tenderloin and cheek Bourguignon – mashed potato, heirloom vegetables - GF	59
Striploin – 250gm	50
Rib Eye – 600 gm	85
<i>Strip loin & Ribeye served with saltbush butter, duck fat potato's and red onion jam – GF, DFO</i>	

Side dishes

Spinach and Yam Gratin – V, GF	16
Roast new potatoes with duck fat, rosemary and river salt – DF, GF	16
Rocket and parmesan salad – balsamic and Queensland olive oil – GF, V	16
Jasmine rice , lemon myrtle and fried onion – VG, GF	8
Secret spice fries – garlic mayo – DF, GF, V	12
Sweet potato fries – pepper leaf mayo – DF, GF, V	16

Dessert

Wattle seed pavlova – Ooray plum sorbet – macadamia biscotti – V, GFO	21
Apple and muntrie crumble – vanilla bean and Iridium rum ice cream – V, GF	21
Ooray plum mousse – macadamia pacoca, coconut and lemon myrtle ice cream - GFO	22
Deconstructed S'mores – Chocolate and wattle seed mousse, wattle seed milk crumb, marshmallow, rainforest cherry, dulce de leche – GF	22
Dark chocolate and Ooray plum Cremeux – smoked whiskey cream, cocoa nib tuille - GF	24
Affogato – Woopen Creek vanilla bean ice cream, choice of liqueur and coffee shot – V, GF	23