

Breads

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

Entrée

Tuna Tartare – rainforest cherry, avocado, taro chips – GF, DF - A	26
Grilled Octopus – Ooray plum marinade – chilli capsicum jam, lemon aspen chimichurri – GF, DF - A	28
Kangaroo Satays – macadamia satay sauce – DF, GF	21
Coconut prawns – mango kimchi, desert lime mayo – DF - A	24
Sticky beef brisket – betel leaf, pineapple chilli jam – GF, DF	24
Salt and pepper quail – fresh chilli, compressed watermelon & rind salsa, finger lime – DF, GF	30
Grilled haloumi – eggplant, zucchini, honey, pomegranate – V, GF	22
Pork belly – cauliflower puree and florets, Bushfire smoked gin and muntrie glaze – GF, DF	28
Scallops , carrot puree, speck crisps, river mint peas – GF - I	26
Ricotta Gnocchi – wild mushrooms, truffle cream, salsa verde and Parmesan – V	26
Crocodile laksa – rice noodles, vegetables, bean sprouts and egg – GF, DF	28
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	
Grilled Octopus – Ooray plum marinade, Tempura prawns – sweet lemon myrtle chilli, fresh oysters – finger lime, tuna tartare – rainforest cherry relish	50

Main Course

Lamb Shank Tagine – macadamia and apricot cous cous, desert lime labna	48
Mushrooms - miso grilled king oyster, shitake garlic emulsion, pickled shimeji, Kakadu Plum VG,GF	36
Cajun Chicken – pepper leaf succotash, chilli popper - GFO	46
Char grilled Kangaroo sirloin - sweet potato dauphinoise - bok choy- quandong & chilli sauce – DF, GF	49
Tempura Gulf bugs on lemon grass – green papaya salad, lemon myrtle sweet chilli – DF - A	66
Prawns - Lemon Myrtle Fettuccine, garlic, cherry tomato, chilli, white wine & Australian EVO - DFO - A	50
Pork Tenderloin - macadamia crumb, rocket, poached pear & Parmesan salad, Satinash mayo	48
Duck Leg confit – beetroot risotto, Ooray plum glaze - GF	48
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 and Cheek Bourguignon – mashed potato and heirloom veg - GF	59

Ochre Dinner menu – Winter 2026**3 course set menu \$90.00 per person** - Choose your favourite Entree, Main and Dessert

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

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

Tuna Tartare – rainforest cherry relish, avocado, taro chips

Josef Chromy Sauvignon Blanc – Tasmania

Scallops, carrot puree, speck crisps, river mint peas

Tamburlaine wine lovers chardonnay – Orange

Tempura gulf bug on lemon grass – green papaya salad

Deviation Road Pinot Gris – Adelaide Hills

Salt and pepper quail – Compressed Watermelon & rind salsa, finger lime

Oakridge Pinot Noir – Yarra Valley

Beef Tenderloin – mash potato, heirloom vegetables

Bourguignonne sauce

Hentley Farm Shiraz – Barossa valley

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

*Pauletts Riesling – Clare Valley***Side dishes****Yam and Spinach Gratin – V, GF**

16

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

20

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 muntie crumble – vanilla 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 & Ooray plum cremeux – smoked whiskey cream, cocoa nib tuille - GF

24

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

23

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