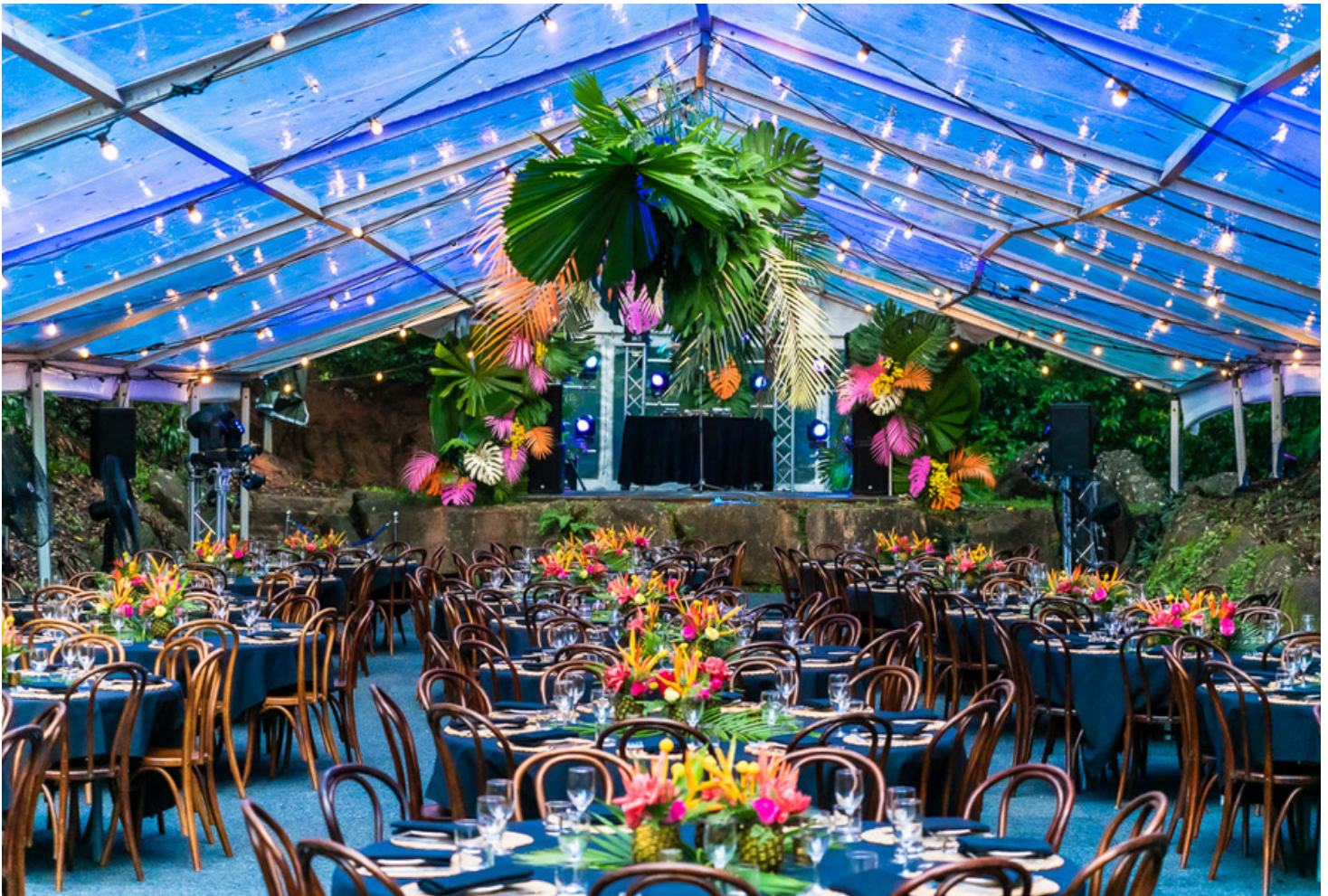


Ochre restaurant & catering
modern australian

Catering Menu Kit 2026



Mietta's "Top 100 Australian Restaurants" TTNQ Tourism Awards – Hall of Fame

ACF – Restaurant of the Year – 2008 – 2013 – 2022

Caterer of the year – 2004 – 2005 – 2006 – 2007 – 2009

RCQ – best event caterer – 2011 – 2013

Queensland Tourism Award Gold Winner - 2016



Ochre Restaurant and Catering has extensive experience in providing quality catering and event services, our attention to detail is faultless, service friendly and professional, assistance in planning your special event practical and efficient.

Having catered to and organised thousands of functions since 1994, including an average 30 off site weddings, dozens of corporate and private events and many conference's gala dinners and welcome events each year.

We can offer a wide range of menu and beverage options as well as organize all equipment and entertainment.

Working closely with a range of suppliers and venues to provide a vast range of event possibilities, from business lunches in your office, parties in your home to event dinners for hundreds of guests.

Our portfolio of venues is extensive and evolving, the historical Cairns Regional Gallery, edgy Tanks Art Centre, convenient Cairns Cruise Liner Terminal and rustic Cane Farmers Shed are just a few popular venues.

Ochrerestaurant.com.au web site is well up to date with venue information and event images; visit our catering and locations page for more information.

QUICK FACTS:

All prices are per person. Based on minimum 50 people, fewer than 50 people price P.O.A.

Food costs include the chefs, cooking, and miscellaneous equipment.

Additional labour fees may apply if the chef's time on-site exceeds the anticipated duration.

Tables, chairs, crockery, cutlery, linen, chair covers P.O.A.

Wait staff are charged at an hourly rate Including travel time

Prices valid for 6 months from quote date.



Craig and Carley are your event specialists! Whether your planning a small gathering or a large conference dinner you will be in the best of hands, from start to finish they will be with you every step of the way ensuring a smooth event. With many years of experience and local product knowledge there's no job to big or small for Craig, Carley & The Ochre Team.



Cocktail Parties - Canape Menu

MINIMUM 6 CANAPE PER PERSON – SUITS 1 TO 2 HOUR FUNCTION

ADD ON STANDARD CANAPÉ OPTIONS

WE RECOMMEND 8 TO 10 CANAPÉ AND 2 FORK DISHES TO SUIT A MEAL REPLACEMENT FOR A COCKTAIL WEDDING OR EVENT

PRE DINNER- 3 CANAPÉ PER PERSON

COLD CANAPÉ

Oyster selection

- Champagne and fingerlime shots- GF/ DF
- Bloody Mary shots- GF/ DF
- Sesame and shallot spoons GF/ DF
- Natural with wakami- GF/DF
- Salmon gravalax on wattle seed blinis
- Bug and avocado tartlet DF
- Smoked salmon, dill and finger lime crepe roll
- Tuna tartare- rainforest relish, taro chip- GF/DF
- Coral trout Ceviche- finger lime GF
- Beef Tataki rolls- crisp veg- teriyaki sauce- DF
- Thai kangaroo – green papaya salad – nam jim GF/DF
- Duck miang - lychee- betel leaf GF/DF
- Chicken Caesar coupe
- Bruschetta- tomato, fetta & pepperleaf- V

HOT CANAPÉ

- Barramundi and vegetable spring rolls- DF
- Coconut prawn – kimchi- mayo
- Salt and spice calamari skewers- GF/DF
- Scallop- cauliflower puree- speck crisp- GF
- Duck and plum spring rolls- DF
- Char sui pork, Davidson plum jam- GF/DF
- Chorizo- spiced bush tomato relish- puff pastry
- Smoked Brisket- pepperberry marinade- corn tortilla- GF/ DF
- Kangaroo satay – macadamia satay sauce- GF/DF
- Lamb kofta, hummus and pita- DF
- Chicken Satay – macadamia satay sauce -GF/DF
- Karaage chicken – chilli plum sauce- GF/DF
- Sun dried tomato and mushroom arancini- GF/ V
- Spinach & feta cheese pastries- V
- Vegetable samosa- desert lime Raita- VG





Cocktail Parties - Canape Menu

PREMIUM CANAPÉ

- Sugar cane prawn sticks, sweet chilli lemon myrtle sauce- GF/DF
- BBQ prawn skewers - pineapple chilli jam- GF/ DF
- Peking duck – shallot pancake – hoi sin sauce- DF
- 5 spice duck, crisp veg and hoi sin mayo Bao Bun- DF
- Salt and pepper quail – watermelon rind salsa- GF/DF
- Lamb cutlets – with minted yoghurt- GF
- Beef slider – onion jam, cheddar, mustard, special sauce
- Pulled pork taco – slaw and chipotle mayo- DF

FORK DISHES

- Crumbed whiting, chips, tartar sauce in a noodle box- DF
- Prawn and leek risotto- GF
- Butter chicken with rice- GF
- Slow lamb boats - pita, feta, pomegranate & lemon aspen hummus
- Tempura oyster mushroom bao bun- Japanese pickles- V
- Ricotta Gnocchi - wild mushrooms, truffle cream, salsa verde and parmesan-V

SWEET CANAPÉ

- Mini wattle seed pavlova's- GF
- Cocoa dusted chocolate and macadamia fudge cake- GF
- Mini lamington
- Macaron selection- GF
- Choc dipped strawberries GF - 2pp
- Rum balls GF - 2pp

PREMIUM SWEET CANAPÉ

- Chocolate & Davidson plum mousse coupe- GF
- Mango & Lime cheesecake
- Lemon myrtle pannacotta coupes- seasonal berries- GF



COCKTAIL PARTY PLATTERS

These platters are priced to suit 20 people, please discuss the best option for your event

Dips and breads

- Selected fresh breads with dips – guacamole, sweet potato, pesto and spiced capsicum and cream cheese, crudite

Antipasto

- Smoked salmon, leg ham, spicy Australian salami, marinated vegetables, pate, olives, caprese salad, dolmades, spiced macadamia's – accompanied by fresh selected breads

Cheese and fruit platters

- Premium Australian Gallo cheese's from Atherton, fig chutney, fresh and dried fruits and crackers



Grazing Table

SAMPLE MENU - POA

- Gallo and Mungalli cheese selection
- Smoked and cured meats- prosciutto, mild salami, hot sopressa, double smoked leg ham
- Homemade Jerky
- Fresh crusty breads, crackers, grisini, pretzels
- Caprese salad
- Crudite
- Homemade dips
- Seasonal tropical fruits, figs, grapes, honeycomb & dried fruits
- Olives, nuts, roast peppers, grilled vegetables

Add on POA:

- Smoked salmon, oysters, prawns





Plated Dinner Menu

PLATED ALTERNATE DROP- SELECT 2 DISHES TO BE SERVED AS ALTERNATE DROP

2 OR 3 COURSES

BANQUET SHARE PLATTERS:

2 COURSE – CANAPÉ OR PLATED ENTREE, FOLLOWED BY BREADS, BANQUET MAIN WHICH INCLUDES 3 DISHES AND 2 SIDE DISHES TO SHARE.

3 COURSE- CANAPÉ OR PLATED ENTREE, FOLLOWED BY BREADS, BANQUET MAIN WHICH INCLUDES 3 DISHES AND 2 SIDE DISHES TO SHARE, DESSERT SHARE PLATTERS, COFFEE AND TEA

INCLUDES CHEF, BASIC KITCHEN EQUIPMENT & CANAPE SERVICE WARE.

BREADS

- Fresh crusty bread selection – pesto, butter and olive oil
- Wattle seed damper – dukka and olive oil VG

ENTRÉE

- Bug and avocado tian – Taro chips – wild lime mayonnaise- GF/DF
- Scallops, prosciutto, tomato, asparagus and herb salad, sunrise lime and local honey dressing- GF/ DF
- Eucalyptus smoked ocean trout – roast beetroot and feta, herb salad – Dijon dressing- GF
- Salt and pepper leaf prawns – lemon aspen sambal – Vietnamese pickles GF/DF
- Tuna Tartare- Rainforest cherry, avocado, taro chips- GF/DF
- Chicken and pistachio terrine - rosella flower relish - bruschetta- GFO/ DF
- Five spice duck salad – vermicelli, snow pea's – tamarind and ginger dressing, fried onion- GF/DF
- Twice cooked pork belly, Davidson plum jam – apple, celeriac and finger lime remoulade- GF/DF
- Rocket, poached pear and pancetta salad with blue Castello and balsamic syrup- GF
- Marinated tofu – green papaya and macadamia salad – tamarind dressing GF/DF/V

MAIN COURSE

- Seared Ocean Trout – sesame green vegetables, coconut rice – sunrise lime and ginger sauce- GF/DF
- Baked Nannygai fillet – vermicelli noodle cake – bok choy – papaya and wild lime salsa- GF/DF
- Grilled Salmon – pesto dressing - Roma tomato, bocconcini and olive salsa – rocket and aioli- GF
- Baked Barramundi fillet – pea and leek risotto – dill beurre blanc and asparagus- GF
- Confit Duck Leg- Tempura sushi- shitake, water chestnut, edamame, Davidson plum & ginger glaze- DF
- Grilled Rocky Creek beef tenderloin – potato and feta rosti – 3 mushroom sauce – broccolini- GF
- Chicken Supreme – lightly Cajun spiced – smoked tomato salsa, corn & zucchini fritter
- Roast chicken breast – sundried tomato pocket, pea puree, crisp prosciutto - sweet potato dauphinoise- GF
- Lamb back strap – dukka crust, pumpkin and macadamia – bush tomato glaze
- Pork Chop, pepper berry Vietnamese style marinade – potato salad, apple, orange and fennel – DF/ GF
- Rocket Gnocchi, pepper leaf cream sauce, salsa verde, Parmesan- V

DESSERT

- Chocolate and macadamia fudge cake – wild berry compote and fresh cream- GF
- Lemon myrtle panacotta – mango coulis and pistachio shortbread- GFO
- Mango and lime cheese cake – rosella flower compote
- Coconut and pandan cake - double cream- desert lime syrup
- Wattle seed Pavlova – strawberry compote and macadamia toast- GFO
- Sticky fig and macadamia pudding – vanilla bean anglais- GFO
- Tiramisu – raspberry coulis, chocolate beans

*Some dishes are not suitable for large groups





Sides

SIDE'S TO GO WITH MAIN COURSE BANQUET PLATTERS - CHOOSE 2

- Greek Salad – Mungalli feta
- Garden salad – lemon aspen and macadamia dressing
- Quinoa, beetroot, orange and macadamia nut salad
- Rocket, parmesan and poached pear salad
- Coleslaw – Chinese cabbage, vegetable, coriander and rice wine dressing
- Asian green vegetables – soya mirin and sesame
- Roast baby potato's – herb and garlic butter
- Roast sweet potato and almonds
- Pearl cous cous and sautéed vegetable – fennel and cumin

DESSERT PETIT FOURES SUITABLE FOR BANQUET SHARE PLATTERS (CHOOSE 4) OR BUFFET STATIONS

- Mini wattleseed pavlova's- GF
- Cocoa dusted chocolate and macadamia fudge cake- GF
- Mini lamington
- Macaron selection- GF
- Apple Crumble
- Black Forest Slice
- Coconut Pandan Cake- GF/ DF
- Choc dipped strawberries- GF
- Rum balls- GF

ADD ON OPTIONS

- Chocolate & Davidson plum mousse coupe- GF
- Mango & Lime cheesecake
- Lemon myrtle pannacotta coupes- seasonal berries- GF
- Tropical and seasonal fruit with shaved coconut- GF/ DF

PREMIUM ADD ON

- Premium Australian table cheese – fig chutney, dried fruits, grapes and crackers





Sample Banquet Menu

3 COURSE- CANAPÉ OR PLATED ENTREE, FOLLOWED BY BREADS, BANQUET MAIN WHICH INCLUDES 3 DISHES AND 2 SIDE DISHES TO SHARE, DESSERT SHARE PLATTERS, COFFEE AND TEA

CANAPÉ

- Beef Tataki rolls- Crisp Veg- Teriyaki sauce
- Barramundi and vegetable spring rolls
- Salt and spice calamari skewers- lemon myrtle sweet chilli sauce
- Duck miang - lychee- betel leaf GF/DF

FRESH BREAD SELECTION ON THE TABLES

Fresh selected breads and grissini, pesto, olive oil, butter

MAIN COURSE PLATTERS TO SHARE

- Tablelands beef Tenderloin with 3 mushroom sauce
- Grilled Atlantic salmon fillet – pesto dressing - Roma tomato, bocconcini and olive salsa – rocket and aioli GF
- Chicken Supreme – lightly Cajun spiced – smoked tomato salsa, corn & zucchini fritter

SIDES

- Rocket and shaved parmesan salad
- Roast new potato- herb & garlic butter

DESSERT - SERVED AS CANAPE STYLE

- Mini wattle seed pavlova
- Mango & Lime Cheesecake
- Coconut pandan cake- desert lime syrup
- Lemon myrtle pannacotta coupes- wild berries





Food Stations 200+ pax

FOOD STATIONS - PERFECT FOR CASUAL EVENTS. FOOD STATION MENU CONCEPTS

Ochre has for many years provided food stations for a variety of events, from 200 to 2000 guests. Menus are only limited by imagination and we can tailor theming to suit. Food stations combined with tray service canapé creates a fun and interactive dining experience. Australian, Seafood, Oyster, Asian, Indian, Local Produce, American Western, Retro, French Patisserie, Charcuterie, Mexican, Donut wall, Ice-creamery, Cheese and fruit tasting, Spit roast; the list goes on. Here is a list of some popular food station menus, for further ideas just contact us.

TROPICAL SEAFOOD DINGY

- Dinky filled to the brim with fresh cooked prawns, oysters, cooked bay bugs and smoked mussels

JAPANESE KR LINE

- Japanese chefs rolling and cutting sushi
- Sushi and sashimi bar Gyoza

ORIENT EXPRESS

- Black bean beef and noodle stir fry
- Chicken & Prawn Singapore Noodles
- Steamers with buns and dumplings

JOE'S DINER

- Mini cheese burgers
- Hot Dog, BBQ onions- American Mustard
- Spiced fries
- Green salad

FARMERS MARKET

- Premium charcuterie
- Protein salads
- Antipasto selection
- Fresh Bread and Local cheese's

SMOKE'N SLOW

- Smokey Brisket- Caramelised onion & Jack cheese
- Pulled Pork Sliders- Apple Slaw- Chipotle Mayo

HIMALAYAN RETREAT

- Butter Chicken- Jasmin rice
- Lamb Korma
- Chickpea and vegetable curry – mango chutney and poppadum
- Pakora and vegetable samosa

STOCKMAN'S REST

- Chicken satay
- Tablelands beef fillet minute steaks
- Roast lamb
- Accompanied by selected breads, onion jam, mustards, cheese, pickles and sauces

PARADISE TABLELANDS

- Gallo Cheese's and Seasonal Fruit Tasting display
- Emerald Creek Ice-cream and sorbet's
- Titchum Creek Coffee, Nerada Tea, Daintree Chocolate



Buffet Menus- 100pax+

BUFFET MENUS AVAILABLE LUNCH AND DINNER

RELAX AND GRAZE

Grazing food station

- Antipasto platters - Cured meats, Caprese salad, marinated olives, spiced nuts, dolmades, fresh breads and grissini
- Chilled local prawns on ice
- Live Steamers - pork buns, vegetable dim sum and chicken gyoza
- Salad Bar – Thai beef soba noodle and herbs, seared tuna salad nicoise, Rocket and parmesan, green vegetable with soya mirin

Hot Canapé

*Other options available

- Sundried tomato and mushroom arancini – pesto dressing
- Salt and spice calamari skewers – sweet chilli sauce
- Chicken satay – Macadamia satay sauce
- Lamb and rosemary pie
- Beef Slider – cheddar, special sauce and pickles
- Barramundi spring rolls

Dessert

Cheese and fruit platters, selected mini slices and pastries

- Minimum numbers apply

TROPICAL PRODUCE EXPERIENCE

Fresh Bread selection - butter & native dukka

• Cold selection:

- Tablelands smallgoods and Mungalli cheeses
- Smoked Barramundi – green papaya salad
- Endeavour prawns – cocktail sauce
- Seared tablelands beef and Thai noodle

• Hot buffet:

- Local Morganbury pork loin roast with macadamia and dried mango stuffing
- Whole baked nannygai wrapped in paperbark – lemon myrtle dipping sauce
- Roast Mareeba Chicken pieces with lime and vanilla
- Roast Tolga potato and pumpkin

• Salads:

- Fresh greens from Mt. Molloy
- Tomato and buffalo mozzarella salad
- Chinese cabbage coleslaw

• Dessert:

- Mango and lime Cheesecake
- Lemon myrtle panacotta
- Fresh tropical fruit platters
- Chocolate and macadamia fudge cake

Tablelands coffee and Daintree tea





Buffet Menus- 100PAX +

TASTE OF AUSTRALIA

Fresh crusty bread selection with rocket and macadamia pesto and butter

Chilled Seafood:

- Eucalyptus Smoked Salmon
- Local Endeavour prawns
- Tropical spice smoked mussels

From the BBQ:

- Marinated loin lamb chops
- Roast sirloin – mushroom sauce
- Fresh grilled mackerel with lime and coriander
- Chicken or Kangaroo satays

Served with:

- Baked sweet potato's
- Lemon myrtle infused basmati rice

Accompaniments:

Bush tomato salsa, lemon myrtle sweet chilli, wild lime chilli sauce and cocktail sauce

Salads:

- Potato Salad- homemade mayo, shallots & red capsicum
- Tossed Salad- lemon aspen macadamia nut dressing

Dessert:

- Tropical Fruit platters
- Wattle seed pavlova

A WORLD OF FLAVOURS

Fresh Bread selection with butter, hummus and guacomole

Chilled Seafood and Antipasti:

- Fresh shucked oysters
- Ocean trout gravlax
- tiger prawns
- Thai calamari salad
- Pate, spiced olives, Marinated vegetables, dolmades
- Pastrami and salami

Hot selection:

- Prime beef tenderloin – salt and pepper crust
- Grilled Asian spiced swordfish
- Sweet soya chicken cutlets
- Salt and pepper prawns
- Butter chicken
- Lamb tangine
- Jasmine rice
- Potatoes Lyonnais

Salads:

- Green vegetable and pine nut salad
- Greek salad – feta, tomato, cucumber, olives, iceberg lettuce and basil dressing
- Caprese salad

Dessert:

- Seasonal fruit platters
- Chocolate brownie torte
- Tiramisu
- Passionfruit cheesecake slice

Coffee and selected tea





Beverage

BEVERAGE PACKAGE # 1

2 hours
3 hours
4 hours
5 hours

- Dunes & Green Sparkling
- Dunes & Greene Prosecco
- Wildflower Sauvignon Blanc
- Wildflower Rose
- Quilty and Gransden Shiraz
- Australian Standard beers
- Soft Drinks and Juice

BEVERAGE PACKAGE # 2

2 hours
3 hours
4 hours

- Stomp sparkling verdelho
- Bremerton Betty & Lu Sauvignon blanc
- Wildflower Pinot Grigio
- Hentley Farm Shiraz
- Ballandean Merlot
- Australian, Standard & Local beers
- Soft Drinks and juice

ON CONSUMPTION AND CASH BAR – MINIMUM SPEND REQUIRED

- Standard beers
- Premium Australian beers
- Mineral Water, Juice & soft drinks
- Basic spirits & mixer
- Cosmopolitan
- Mojito, Lychee Martini
- Mango Daiquiri

WINES PER BOTTLE

- Dunes & Green Sparkling or Prosecco
- Stomp Sparkling Verdelho
- Tamburlaine Chardonnay
- Wildflower Sauvignon Blanc
- Wildflower pinot grigio / rose
- Quilty and Gransden Shiraz
- D'Arenberg d'Arry's Original Grenache

See our full Restaurant list for further choices.

BEVERAGE SERVICE PACKAGE

Your beverage which you deliver to Ochre 3 days prior to event.

We chill your product and provide ice, eskies, glassware, bar equipment and bar staff with a RSA for 5 hours
After 5 hours bar staff are charged at an hourly rate including travel time

Pricing varies depending on product being supplied and staff quantity required





Morning Tea- POA

BESPOKE MORNING/AFTERNOON TEA

USING NATIVE & LOCAL PRODUCE

- Wattle seed Damper - smoked kangaroo - native dukka - rosella flower relish
- Slow lamb boats - feta, pomegranate, pita, lemon aspen hummus
- Smoked crocodile, finger lime, sour cream, betel leaf
- Bruschetta - rocket and macadamia pesto - bush tomato
- Lemon Myrtle and macadamia meringue tarts
- Wattle seed and Davidson plum short bread
- Chocolate and Sunrise Lime cup cakes
- Mango & Finger Lime cheesecake cups
- Mini Croissants: Ham and Cheese & Bush Tomato Relish
- Mini Wattleseed Pavlova



Lunch- POA

The Ochre team is available to cater your lunch.

Let us tailor a package to suit your event — banquet share platter or buffet style — featuring a selection of dishes from our restaurant menu or catering kit.

Let the Ochre chefs create a menu for you today!