Ochre
restaurant & catering

Lunch menu- *Summer 26/27*
Guaranteed Local Produce

Breads

Wattle Seed Damper – native dukka, olive oil - VG 14

Focaccia – pumpkin, salt bush, pomegranate, toasted almonds – V 18

Small plates

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

Grilled Haloumi – zucchini, spiced satinash jam, fig, thyme – V, GF 18

Barramundi or Crocodile & Lemon Myrtle Spring Rolls– Vietnamese pickles, plum sauce – A 18

Scallops – finger lime, lemon aspen Pangrattato, dill & lemon myrtle oil – M 24

Kangaroo Satays – macadamia satay sauce – GF, DF 18

Coconut Prawns – mango kimchi, desert lime mayo - DF – A 20

Sticky beef brisket – betel leaf, pineapple chilli jam – GF, DF 20

Medium plates

Chilli, Coconut & Lemongrass Beef Short Rib- Jasmine rice, mango & lime pickle – GF, DF 30

Pork Belly - desert lime miso caramel, pickled daikon, green papaya salad, apple ginger puree -GF, DF 28

Wok tossed Octopus – Thai tomato salad, fried vermicelli – GF, DF - M 28

Ricotta Gnocchi – Red Valley mushrooms, truffle cream, salsa verde and parmesan crisp – V 28

Salt and Pepper Quail – fresh chilli, compressed watermelon & rind salsa, finger lime – GF, DF 30

Secret Spiced Calamari– mango & edamame salad, lemon myrtle crying tiger dressing– GF, DF- M 26

Pepper Berry Crocodile San Choy Bow – Ooray plum jam– GF, DF 28

Ochre Salad – mixed leaves, feta, bacon, macadamia, olives, green goddess dressing– 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

Taco's: *Crispy Chicken *Tempura Barramundi *Garlic & Chilli Prawn 2 for 26
– slaw, chipotle mayo, corn & tomato salsa

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

Fresh fish and seafood please see our daily specials
Please notify your waiter of any allergies including coeliac & nuts
Seafood 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. Pepper berry crocodile san choy bow on betel leaf

Seafood Compilation Plate – DF, GFO - M
Grilled Octopus – Thai tomato salad. Tuna tartare – rainforest cherry relish- taro chips
Scallop- Finger lime, Lemon aspen Pangrattato, dill & lemon myrtle oil. Fresh oysters – finger lime. 50

Large Plates

Wattle Seed Crusted Lamb Rump-river mint & saltbush chimichurri, Mediterranean pearl couscous-DF 50

Sesame Soy Chicken -pepper berry goma dare, matcha seasoned lotus crisps, pickled cucumber GF, DF 46

Tempura Gulf Bugs on Lemongrass – Skybury paw paw salsa, lemon myrtle sweet chilli – DF - A 66

Grilled Paroo Kangaroo Sirloin - sweet potato dauphinoise bok choy, quandong chilli sauce – GF, DF 49

Prawns, Lemon myrtle Fettuccine- buttery bisque, chilli, cherry tomato, lemon aspen crumb – A 50

Pork Chop – Vietnamese & pepper berry-Red Valley tempura wild mushrooms -mango salad – GFO,DF 50

Grilled Cauliflower Steak- macadamia & tahini hummus- river mint & salt bush chimichurri- GF, VG 36

Duck Leg Confit – sunrise lime & orange glaze- cauliflower rice with peas & apricots- GF, DF 48

Local Tablelands Beef

Beef Tenderloin and cheek Bordelaise – lemon aspen mashed potato, heirloom vegetables - GF 59
Striploin – 250gm 50
Rib Eye – 600 gm 85
Striploin & Ribeye served with saltbush butter, duck fat potato's and red onion jam – GF, DFO

Side dishes

Honey Roasted Carrots- Illawarra plum labna – 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 Spiced Fries – pepper leaf mayo -– DF, GF, V 12

Dessert

Wattle Seed Pavlova – Ooray plum sorbet, mango coulis, macadamia biscotti – V, GFO 21

Apple and Muntrie Crumble – vanilla bean and Iridium rum ice cream – V, GF 22

Ooray Plum Mousse – macadamia pacoca, coconut and lemon myrtle ice cream - GFO 24

Dark Chocolate & Ooray Macadamia Tart – Shannonvale black sapote liqueur sorbet- GF, VG 24

Mango & Lemon Myrtle Pannacotta – coconut crumb, caramelised mango - GFO 22

Lime Tart – sunrise lime, basil ice cream 23

Kids Menu Available