Ochre
restaurant & catering

Ochre Dinner menu – Summer 26/27
Seafood Icons A = Australian, M = Mixed, I = Imported

Breads

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

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

Entrée

Tuna Tartare – rainforest cherry, avocado, taro chips – GF, DF - A 26

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

Kangaroo Satays – macadamia satay sauce – DF, GF 22

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 – zucchini, spiced satinash jam, fig, thyme – V, GF 23

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

Scallops- finger lime, lemon aspen pangrattato, dill & lemon myrtle oil– M 26

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

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

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 - A
Wok tossed octopus – Thai tomato salad. fresh oysters – finger lime. Tuna tartare – rainforest cherry relish
Scallop- finger lime, lemon aspen pangrattato, dill & lemon myrtle oil. 50

Main Course

Wattle seed crusted lamb rump –river mint & salt bush chimichurri, mediterranean pearl coucous-DF 50

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

Char grilled Kangaroo sirloin- sweet potato dauphinoise - bok choy- quandong & chilli sauce – DF, GF 49

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

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- VG,GF 36

Duck Leg confit – sunrise lime & orange glaze, cauliflower rice with peas and aprictos – GF, DF 48

Local Tablelands Beef

Beef with saltbush butter, duck fat potato's and red onion jam – GF, DFO

- **Striploin** – 250gm 50
- **Rib Eye** – 600 gm 85

Beef Tenderloin and Cheek Bordelaise – mashed potato and heirloom veg - GF 59

Ochre Dinner menu – Summer 26/27

3 course set menu $90.00 per person - Choose your favourite Entree, Main and Dessert
*bugs +$15, tenderloin +$10, Rib Eye + $30

6 course degustation menu $135pp / with wine $205pp

Tuna Tartare – rainforest cherry relish, avocado, taro chips
Deviation Road Pinot Gris- Adelaide Hills, SA

Pepper Berry Crocodile San Choy Bow- Ooray plum jam
Jim Barry Watervale Riesling- Clare Valley, SA

Sticky Beef brisket- betel leaf, pineapple chilli jam
Oakridge Pinot Noir- Yarra Valley, Victoria

Ooray plum palate cleanser

Tempura Gulf Bug on lemongrass- Skybury paw paw salsa, lemon myrtle sweet chilli sauce
Tamburlaine Chardonnay- Orange, NSW

Beef Tenderloin –Lemon Aspen mash potato, heirloom vegetables
Bordelaise sauce
Hentley Farm Shiraz – Barossa valley

Dark Chocolate & Ooray macadamia tart- Shannonvale black sapote liqueur sorbet
Pauletts Riesling – Clare Valley

Side dishes

Honey Roasted Carrots- Illawarra plum labna – V, GF	16
Ochre Salad – mixed leaves, Mungalli feta, macadamia, olives, green goddess dressing – 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 – pepper leaf mayo – DF, GF, V	12

Dessert

Wattle seed pavlova – Ooray plum sorbet – macadamia biscotti – V, GFO	21
Apple and muntrie crumble – vanilla 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

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