

Ochre

restaurant & catering

Lunch menu- Summer 24/25
Guaranteed Local Produce

Breads

Wattle seed damper – native dukka, olive oil- VG 12**Bruschetta** – rocket macadamia pesto, tomato, basil – DF, V 16

Small plates

Today's sashimi – ponzu, wakame, wasabi, and karkalla – DF, GFO 22**Barramundi or Duck spring rolls** – Vietnamese pickles, sweet and sour plum sauce – DF 16**Rosella flower cured kingfish** – desert lime tigers milk, finger lime and taro chips - GF, DF 22**Eggplant-** miso caramel cauliflower puree- Kakadu plum- glace carrots- enoki mushrooms- VG, GF 19**Scallops**, prosciutto, tomato, asparagus, fine herbs – sunrise lime and honey dressing – DF, GF 20**Kangaroo Satays** – macadamia satay sauce – DF, GF 18**Coconut prawns** – mango kimchi, desert lime mayo - DF 20**Duck Miang** – marinated duck leg, lychee, betel leaf – GF, DF 20

Medium plates

Slow cooked lamb - feta, pomegranate, toasted pita, lemon aspen hummus 26**Pork belly** – apple and muntie puree, roast cauliflower salad – GF, DF 26**Octopus**, ginger and lemon myrtle – wok tossed, Thai tomato salad, compressed cucumber – GF, DF 25**Ricotta Gnocchi** – wild mushrooms, truffle cream, salsa verde and pecorino – V 25**Salt and pepper quail** – fresh chilli, compressed watermelon and finger lime – DF, GF 26**Secret spiced calamari** – green papaya salad, peanut, coconut, grapefruit, lemon myrtle sauce – GF, DF 26**Salt and native pepper leaf crocodile and prawns** - Vietnamese pickle - lemon aspen sambal – DF, GF 26**Ochre Salad** – mixed leaves, feta, bacon, macadamia, olives, and garlic mayo – GF, VO 20

Add crispy chicken or smoked salmon 12

Burgers and Wraps – served with fries

Ultimate Aussie burger – premium beef mince - Turkish bun, bacon, beetroot, cheddar, pickles, salad and pepperleaf aioli- side of onion rings- DFO 28**The FNQ Burger** – barramundi grilled or tempura – brioche bun, Asian slaw, pickled cucumber Finger lime mayo – DF 26**Tablelander Wrap** – crispy or grilled chicken- Parmesan cheese, tomato, avocado, mixed leaves, aioli – DFO 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 \$44 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 - \$46 per person

Kids menu available

Fresh fish and seafood please see our daily specials

Please notify your waiter of any allergies including coeliac & nuts



Locally Grown

Ochre

PASTURE RAISED
TAPAS

Large Plates

Lamb loin - dukka crust, apricot and macadamia cous cous, pumpkin purée, Illawarra plum sauce – GF	49
Duck breast – Tempura sushi, shitake, water chestnut, edamame - Davidson plum & ginger glaze - GF	48
Tempura Gulf bugs – mango, coconut and chilli salsa, riberry cubes – DF	56
Char grilled Kangaroo sirloin- sweet potato dauphinoise - bok choy- quandong & chilli sauce – DF, GF	48
Grilled spatchcock, garlic and lemon aspen, polenta, roast capsicum aioli – GF	44
Corn, zucchini, wattle seed fritters – smoked tomato salsa, rocket, chipotle mayo – VG, GF	34
Pork Chop, pepper berry Vietnamese style marinade – potato salad, apple, orange and fennel – DF, GF	46

Local Tablelands Beef

Striploin – 250gm	48
Rib Eye – 600 gm	80
<i>Strip loin & Ribeye served with saltbush butter, duck fat potato's and red onion jam – GF, DFO</i>	
Beef Tenderloin – 200 gm	56
Lemon aspen mash, bush tomato jelly, beans, wattle seed and Daintree vanilla jus - GF	

Side dishes

Seasonal green vegetables – pepper leaf grain mustard butter– V	14
Roast new potatoes with duck fat, rosemary and river salt – DF, GF	12
Rocket and parmesan salad – balsamic and Queensland olive oil – GF, V	12
Jasmine rice, lemon myrtle and fried onion – VG, GF	6
Secret spice fries – garlic mayo – DF, GF, V	10
Sweet potato fries – bush tomato mayo – DF, GF, V	12
Tossed salad – lemon aspen vinaigrette – GF	8

Dessert

Wattle seed pavlova – Davidson plum sorbet – macadamia biscotti – V, GFO	21
Passionfruit & sunrise lime bavarois – white chocolate, macadamia ice-cream, passion fruit curd – GF	22
Spiced mango tart – coconut and white chocolate ganache, coconut and lemon myrtle sorbet, native tamarind, macadamia pacoca – GFO	24
Lemon myrtle and macadamia meringue – lemon aspen sorbet – GF	21
Chocolate and Davidson plum mousse – Wolf Lane barista sorbet, chocolate aero, Davo gel – GF, VG	24
Affogato – Daintree vanilla bean ice cream, choice of liqueur and coffee shot – V, GF	20

Coffee and Tea

Cappuccino/ Latte / Flat white / Mocha / Chai Latte	cup/mug 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
Milk – full cream, lite milk, almond, soya, lactose free	

PREMIUM

Home Made