

Locally Grown

Ochre

PASTURE RAISED TAPAS

Ochre
restaurant & catering

Ochre Dinner menu – Summer 2024/5

Breads

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

Entrée

Today's sashimi – ponzu, wakame, wasabi & pickled ginger – DF, GF	22
Kangaroo Satays – macadamia satay sauce – DF, GF	20
Coconut prawns – mango kimchi, desert lime mayo - DF	24
Duck Miang – Thai style marinated duck, lychee, betel leaf – GF, DF	25
Octopus , ginger and lemon myrtle – wok tossed, Thai tomato salad, compressed cucumber – GF, DF	25
Pork belly – apple and muntrie puree, roast cauliflower salad – GF, DF	26
Rosella flower cured kingfish – desert lime tigers milk, finger lime and taro chips - GF, DF	24
Scallops , prosciutto, tomato, asparagus, fine herbs – sunrise lime and honey dressing – DF, GF	25
Ricotta Gnocchi – wild mushrooms, truffle cream, salsa verde and pecorino – V	24
Salt and pepper quail – fresh chilli, compressed watermelon and finger lime – DF, GF	26
Eggplant - miso caramel cauliflower puree- Kakadu plum- glaze carrots- enoki mushrooms- VG, GF	21
Salt and pepper leaf crocodile and prawns - Vietnamese pickle- lemon aspen sambal – DF, GF	26
Australian Antipasto Plate - DFO	50
Lemon aspen and beetroot gravlax, emu wonton – Davidson plum, wild spice kangaroo– rosella relish, smoked crocodile – finger lime	

Main Course

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

Local Tablelands Beef

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

- Striploin – 250gm	48
- Rib Eye – 600 gm	80

Beef Tenderloin – 200 gm	56
Lemon aspen mash, bush tomato jelly, beans, wattle seed and Daintree vanilla jus - GF	

Kids menu available

Fresh fish and seafood please see our daily specials

Please notify your waiter of any allergies including coeliac & nuts

PREMIUM

Home Made

Ochre Dinner menu – Summer 2024/5**3 course set menu \$85.00 per person** - Choose your favourite Entree, Main and Dessert

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

6 course degustation menu \$125pp / with wine \$195pp

Rosella flower cured kingfish – desert lime tigers milk, finger lime and taro chips

Robert Channon Verdelho – Granite Belt, QLD

Tempura gulf bug – mango, coconut and chilli salsa, riberry cube

Mon Tout 'long play' – Margaret River / Mt. Barker

Duck miang – lychee, betel leaf

Stomp Rose – Hunter Valley

Salt and pepper quail – fresh chilli, compressed watermelon and finger lime

Oakridge Pinot Noir – Yarra Valley

Beef Tenderloin – lemon aspen mash, bush tomato jelly, asparagus, wattle seed and Daintree vanilla jus

D'Arrys Original Shiraz Grenache – McLaren Vale

Chocolate and Davidson plum mousse – Wolf Lane barista sorbet, chocolate aero, Davidson plum gel

*Tamburlaine Scarlett Bubbles – Orange NSW***Side dishes****Seasonal green vegetables** – pepper leaf grain mustard butter– V, GF 14**Ochre Salad** – mixed leaves, Mungalli feta, macadamia, olives, and garlic mayo – GF, V 18**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** – pepper leaf 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 bavaois** – 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 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****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