

Ochre

restaurant & catering

Lunch menu- Winter 2025
Guaranteed Local Produce

Breads

Wattle seed damper – native dukka, olive oil- VG	14
Bruschetta – rocket macadamia pesto, tomato, basil – DF, V	18

Small plates

Gulf bug bisque – coconut and cassava – GF, DF	22
Tuna tataki – lemon aspen ponzu, avocado puree, bonito flakes – GF, DF	20
Baked camembert – rainforest cherry relish, wattle seed damper croutons, watercress – V	20
Barramundi or Duck spring rolls – Vietnamese pickles, sweet and sour plum sauce – DF	16
Scallops – cauliflower puree, speck crisps, river mint peas – GF	20
Kangaroo Satays – macadamia satay sauce – DF, GF	18
Coconut prawns – mango kimchi, desert lime mayo - DF	18
Duck Miang – marinated duck leg, lychee, betel leaf – GF, DF	20

Medium plates

Slow cooked lamb - feta, pomegranate, toasted pita, lemon aspen hummus	28
Pork belly – desert lime caramel, crisp Asian vegetable and vermicelli salad – GF, DF	28
Ricotta Gnocchi – wild mushrooms, truffle cream, salsa verde and pecorino – V	26
Salt and pepper quail – fresh chilli, compressed watermelon and finger lime – DF, GF	28
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	28
Ochre Salad – mixed leaves, feta, bacon, macadamia, olives, and garlic mayo – GF, VO	22
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	29
The FNQ Burger – barramundi grilled or tempura – brioche bun, Asian slaw, pickled cucumber Finger lime mayo – DF	28
Tablelander Wrap – crispy or grilled chicken- Parmesan cheese, tomato, avocado, mixed leaves, aioli – DFO	26

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 \$48 per person – Minimum 2 guests

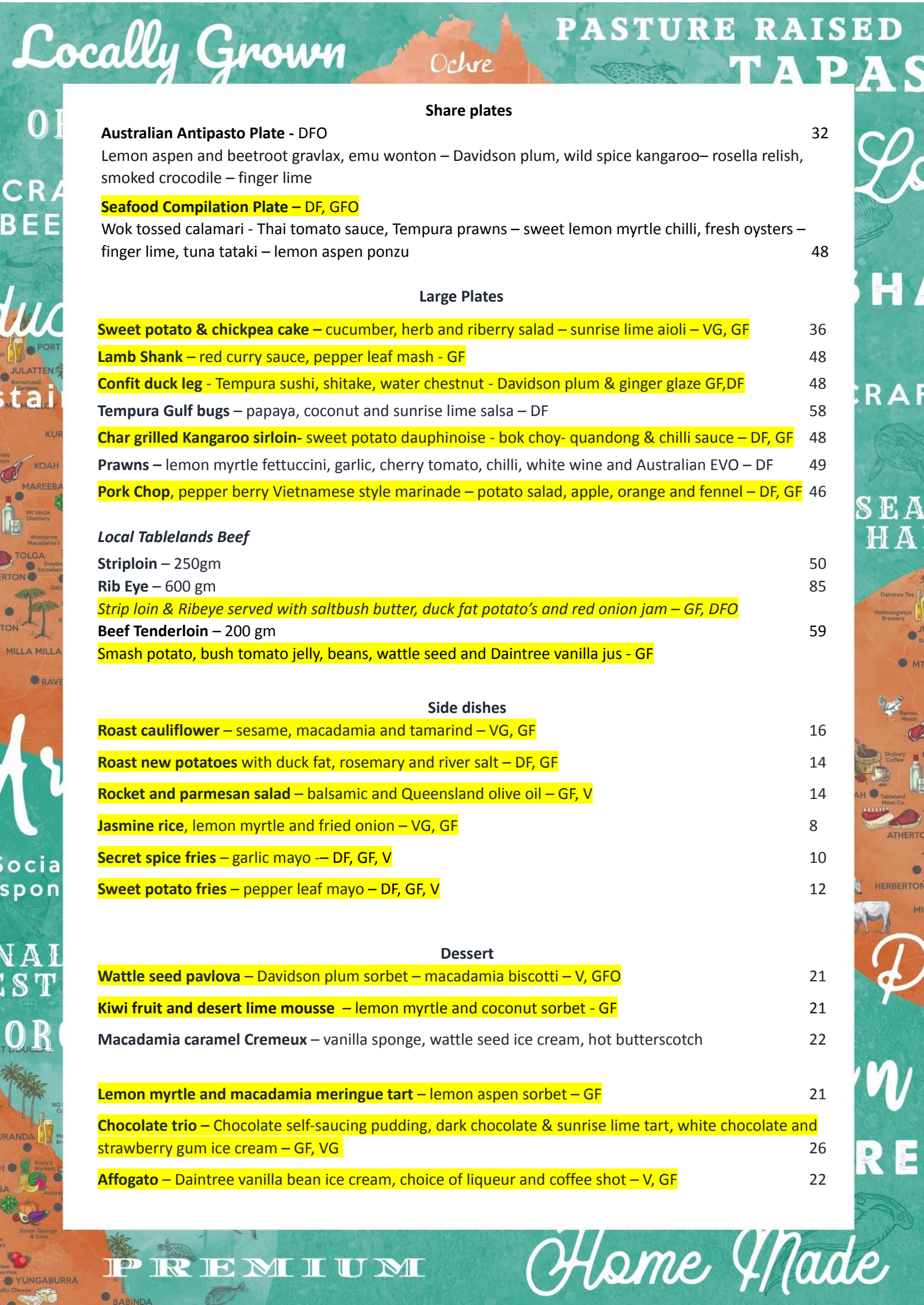
Lunch 2 Course

Select 2 courses. Small and Medium or Medium and Dessert
Includes a glass of wine or beer - \$50 per person

Kids menu available

Fresh fish and seafood please see our daily specials

Please notify your waiter of any allergies including coeliac & nuts



Share plates

Australian Antipasto Plate - DFO

32

Lemon aspen and beetroot gravlax, emu wonton – Davidson plum, wild spice kangaroo– rosella relish, smoked crocodile – finger lime

Seafood Compilation Plate – DF, GFO

Wok tossed calamari - Thai tomato sauce, Tempura prawns – sweet lemon myrtle chilli, fresh oysters – finger lime, tuna tataki – lemon aspen ponzu

48

Large Plates

Sweet potato & chickpea cake – cucumber, herb and riberry salad – sunrise lime aioli – VG, GF

36

Lamb Shank – red curry sauce, pepper leaf mash - GF

48

Confit duck leg - Tempura sushi, shitake, water chestnut - Davidson plum & ginger glaze GF,DF

48

Tempura Gulf bugs – papaya, coconut and sunrise lime salsa – DF

58

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

48

Prawns – lemon myrtle fettuccini, garlic, cherry tomato, chilli, white wine and Australian EVO – DF

49

Pork Chop, pepper berry Vietnamese style marinade – potato salad, apple, orange and fennel – DF, GF

46

Local Tablelands Beef

Striploin – 250gm

50

Rib Eye – 600 gm

85

Strip loin & Ribeye served with saltbush butter, duck fat potato's and red onion jam – GF, DFO

Beef Tenderloin – 200 gm

59

Smash potato, bush tomato jelly, beans, wattle seed and Daintree vanilla jus - GF

Side dishes

Roast cauliflower – sesame, macadamia and tamarind – VG, GF

16

Roast new potatoes with duck fat, rosemary and river salt – DF, GF

14

Rocket and parmesan salad – balsamic and Queensland olive oil – GF, V

14

Jasmine rice, lemon myrtle and fried onion – VG, GF

8

Secret spice fries – garlic mayo – DF, GF, V

10

Sweet potato fries – pepper leaf mayo – DF, GF, V

12

Dessert

Wattle seed pavlova – Davidson plum sorbet – macadamia biscotti – V, GFO

21

Kiwi fruit and desert lime mousse – lemon myrtle and coconut sorbet - GF

21

Macadamia caramel Cremeux – vanilla sponge, wattle seed ice cream, hot butterscotch

22

Lemon myrtle and macadamia meringue tart – lemon aspen sorbet – GF

21

Chocolate trio – Chocolate self-saucing pudding, dark chocolate & sunrise lime tart, white chocolate and strawberry gum ice cream – GF, VG

26

Affogato – Daintree vanilla bean ice cream, choice of liqueur and coffee shot – V, GF

22

PREMIUM

Home Made