

Breads

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

Entrée

Gulf Bug Bisque – coconut and cassava	22
Tuna Tataki – lemon aspen ponzu, avocado purée, bonito flakes – GF, DF	26
Kangaroo Satays – macadamia satay sauce – DF, GF	22
Coconut prawns – mango kimchi, desert lime mayo - DF	24
Duck Miang – Thai style marinated duck, lychee, betel leaf – GF, DF	26
Salt and pepper quail – fresh chilli, compressed watermelon and finger lime – DF, GF	28
Baked camembert – rainforest cherry relish, wattle seed damper croutons, watercress - V	20
Pork belly – desert lime caramel, crisp Asian vegetable and vermicelli salad – GF, DF	28
Scallops , cauliflower puree, speck crisps, river mint peas - GF	26
Ricotta Gnocchi – wild mushrooms, truffle cream, salsa verde and pecorino – V	26
Salt and pepper leaf crocodile and prawns - Vietnamese pickle- lemon aspen sambal – DF, GF	28
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

Main Course

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, edamame - Davidson plum & ginger glaze-DF	48
Char grilled Kangaroo sirloin - sweet potato dauphinoise - bok choy- quandong & chilli sauce – DF, GF	48
Tempura Gulf bugs – papaya, coconut and sunrise lime salsa – DF	58
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

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

- Striploin – 250gm	50
- Rib Eye – 600 gm	85
Beef Tenderloin – 200 gm	59

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

Ochre Dinner menu – Winter 2025

3 course set menu \$88.00 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

Scallops, cauliflower puree, speck crisps, river mint peas
Tamburlaine wine lovers chardonnay – Orange

Tempura gulf bug – papaya, coconut and sunrise lime salsa
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 – smashed potato, bush tomato jelly, asparagus, wattle seed and Daintree vanilla jus
D'Arrys Original Shiraz Grenache – McLaren Vale

Kiwi fruit and dessert lime mousse – lemon myrtle and coconut sorbet
Lychee liqueur – Shannonvale

Side dishes

Roast Cauliflower – sesame, macadamia and tamarind – VG, GF	16
Ochre Salad – mixed leaves, Mungalli feta, macadamia, olives, and garlic mayo – GF, V	19
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

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