



Ochre restaurant & catering
modern australian since 1994

Christmas Menu's 2025

CHRISTMAS MENU 1 \$77.00 pp

Wattle seed damper with native dukka & olive oil - DF/V

Entrée

Coconut prawns – mango kimchi, desert lime mayo- DF

Five spice duck and green papaya salad – tamarind dressing- GF/ DF

Main Course

Wild caught barramundi – papaya, coconut and sunrise lime lime salsa, Jasmin rice- GF

Grilled medallions of turkey breast – Sweet potato dauphinoise, baby spinach, mango and macadamia stuffing, port glaze- GF

Cajun Chicken – sweet corn fritter, smoked tomato & avocado salsa

Dessert

Ochre Christmas pudding & brandy anglais- GF

Wattle seed Pavlova – Davidson plum sorbet- GFO

Lemon myrtle panna cotta – mango and strawberry salad- GF

CHRISTMAS MENU 2 \$88.00 pp

Bruschetta – rocket and macadamia pesto, tomato and basil- V

Entrée

Scallops, cauliflower puree, speck crisps, river mint peas - GF

Ricotta gnocchi – wild mushrooms, truffle cream, salsa verde, pecorino- V

Pork Belly – desert lime caramel, crisp Asian vegetable & vermicelli salad- GF/ DF

Main Course

Char-grilled beef striploin with salt bush butter, duck fat potato's and red onion jam- GF/ DFO

Pan seared Salmon – lemon myrtle laksa broth, noodles and vegetables- GF/ DF

Grilled medallions of turkey breast – Sweet potato dauphinoise, baby spinach, mango and macadamia stuffing, port glaze- GF

Dessert

Ochre Christmas pudding & brandy anglaise- GF

Lemon myrtle and macadamia tart – lemon aspen sorbet- GF

Tropical Trifle- mango, Davidson plum Wattle seed, vanilla

CHRISTMAS MENU 3 Banquet dinner Share platters at your table \$90.00pp

Wattle seed damper with native dukka & olive oil- DF/V

Seafood Entrée

Tempura prawns- DF
Fresh Pacific oysters - GF/ DF
Secret spiced calamari - GF/ DF
Smoked salmon- GF/DF
- Sauces and accompaniments

Main course

Roast Turkey Breast - mango and macadamia stuffing and port jus- GF

Beef tenderloin medallion – wattle seed and Daintree vanilla jus- GF

Pork Belly – Davidson plum jam- GF/DF
with Spiced fries- GF

Wok tossed green vegetables – soya, sesame and mirin- V/GF/DF

Dessert

Ochre Christmas pudding & brandy anglais- GF

Flourless chocolate and macadamia fudge cake – strawberry salad- GF

Premium Gallo cheeses, dried fruits, fig chutney and crackers

Closed Christmas Day



3 Hour Beverage Package available- \$48.00pp

Quality Wine, Sparkling & Beer
[+ \$12pp to include house spirits]

**Bon Bon's and table decoration included in menu price
Groups from 8 to 150**