

Ochre Dinner menu – Chinese – Winter 2025



Breads 面包

Wattle seed damper – native dukka, olive oil – DF, V 14

澳洲原住民金合欢籽面包 – 本地香料混合、橄榄油 – 无乳制品、素食

Bruschetta – rocket macadamia pesto, tomato, basil, – DFO, V 18

意式烤面包 – 芝麻菜夏威夷果酱、西红柿、罗勒 – 可选无乳制品、素食

Entree 前菜

Gulf Bug Bisque – Coconut & Cassava 22

澳洲海湾虾浓汤- 搭配椰子与木薯

Tuna Tataki- lemon aspen ponzu, avocado puree, bonito flakes- GF, DF 26

炙烧金枪鱼- 搭配柠檬和风酱、牛油果泥、柴鱼片 - 无麸质、无乳制品

Kangaroo Satays – macadamia satay sauce – DF, GF 22

沙爹袋鼠烤肉串 – 夏威夷果沙爹酱 – 无乳制品、无麸质

Coconut prawns – mango kimchi, desert lime mayo – DF 24

椰香虾 – 芒果泡菜、沙漠青柠蛋黄酱 – 无乳制品

Duck Miang – Thai style marinated duck, lychee, betel leaf – GF, DF 26

菱叶包鸭 – 泰式腌制鸭肉、荔枝、菱叶 – 无麸质、无乳制品

Salt and pepper quail – fresh chilli, compressed watermelon and finger lime – DF, GF 28

椒盐鹌鹑 – 鲜辣酱、凉拌西瓜和手指青柠 – 无乳制品、无麸质

Pork belly – desert lime caramel, crisp Asian vegetable and vermicelli salad- GF,DF 28

脆皮五花肉-搭配澳洲野柑橘焦糖酱、香脆亚洲风味蔬菜与米粉沙拉- 无麸质、无乳制品

Baked Camembert – rainforest cherry relish, wattle seed damper croutons, watercress- V 20

焗烤卡门贝尔奶酪- 搭配樱桃酱、金合欢籽烤面包粒、西洋菜 - 素食

Scallops- cauliflower puree- speck crisps, river mint peas- GF 26

扇贝- 搭配花椰菜泥、香脆烟肉碎、河薄荷豌豆- 无麸质

Ricotta Gnocchi – wild mushrooms, truffle cream, salsa verde and pecorino – V 26

意式瑞可塔芝士团子 – 野生蘑菇、松露奶油、天然莎莎酱和佩科里诺奶酪 – 素食

Salt and pepper leaf crocodile and prawns - Vietnamese pickle- lemon aspen sambal – DF, GF 26

椒盐鳄鱼肉与虾 – 越南酸菜 – 柠檬山楂（本土水果）酸辣酱 – 无乳制品、无麸质

Australian Antipasto Plate – DFO 32

澳洲开胃菜拼盘 – 可选无乳制品

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

包含柠檬山楂（本土水果）与甜菜腌鲑鱼、鹌鹑云吞 – 戴维森梅、野味袋鼠 – 玫瑰花酱、烟熏鳄鱼 – 手指青柠

Seafood Compilation Plate- DF, GFO 48

Wok Tossed calamari- Thai tomato sauce, Tempura prawns- sweet chilli lemon myrtle sauce, Fresh oysters- finger lime, Tuna Tataki- lemon aspen ponzu

海鲜拼盘- 无乳制品，可选无麸质

炒鱿鱼配泰式番茄酱，天妇罗大虾配甜辣柠檬蜜桃酱，新鲜生蚝佐手指青柠，炙烧金枪鱼搭配柠檬和风酱

Kids menu available

可另行提供儿童菜单

Fresh fish and seafood please see our daily specials

新鲜鱼类和海鲜请参阅每日特选菜单

Please notify your waiter of any allergies including coeliac & nuts

如有任何过敏诱因，包括麸质或坚果，请告知服务员

Main Course 主菜

Sweet potato & chickpea cake- – cucumber, herb & riberry salad- sunrise lime aioli – VG, GF **36**

红薯鹰嘴豆饼- 搭配黄瓜香草与日莓沙拉，佐日出酸橙蒜泥蛋黄酱- 纯素、无麸质

Lamb Shank – red curry sauce- pepper leaf mash- GF **48**

红咖喱炖羊膝- 佐胡椒叶薯泥- 无麸质

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

香煎鸭腿肉-天妇罗寿司、香菇、荸荠、毛豆-澳洲酸梅生姜酱-无麸质、无乳制品 **48**

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

炭烤袋鼠肉西冷-法式奶油红薯烩-小白菜-澳洲酸果辣酱-无乳制品、无麸质 **48**

Tempura Gulf bugs – papaya, coconut and chilli salsa, riberry cubes – DF **58**

天妇罗海湾虾 – 木瓜、椰香辣莎莎酱配澳式浆果丁 – 无乳制品

Lemon myrtle fettuccine prawns- cherry tomato, chlli, white wine & Australian EVO– DFO **49**

柠檬香桃虾仁意大利宽面 - 搭配樱桃番茄、辣椒、白葡萄酒与澳洲特级初榨橄榄油- 可无乳制品

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

猪排-澳洲胡椒浆果越南式腌料-土豆沙拉、苹果、橙子和茴香-无乳制品、无麸质 **46**

Local Tablelands Beef

本地高原牛肉

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

咸味灌木黄油煎牛排、鸭脂土豆和红洋葱果酱 – 无麸质，可选无乳制品

Striploin – 250gm **50**

西冷牛排 – 250克

Rib Eye – 600 gm **85**

肋眼牛排 – 600克

Beef Tenderloin – 200 gm **59**

牛里脊 – 200克

Smashed potato, bush tomato gel, beans, wattle seed and Daintree vanilla jus – GF

土豆泥、灌木番茄果胶、豆子、原住民金合欢籽和丹翠热带雨林香草酱汁- 无麸质

Side dishes 配菜

Roast Cauliflower – sesame, macadamia & tamarind – VG, GF	16
烤花椰菜 – 搭配芝麻、澳洲坚果与罗望子酱 – 纯素、无麸质	
Ochre Salad – mixed leaves, Mungalli feta, macadamia, olives, and garlic mayo – GF, V	19
Ochre特色沙拉 – 混合生菜、蒙加利费塔芝士、夏威夷果、橄榄和蒜香蛋黄酱 – 无麸质、素食	
Roast new potatoes with duck fat, rosemary and river salt – DF, GF	14
鸭脂烤带皮小土豆、迷迭香和河盐 – 无乳制品、无麸质	
Rocket and parmesan salad – balsamic and Queensland olive oil – GF, V	14
芝麻菜与帕尔马奶酪沙拉 – 意大利香醋和昆士兰本地橄榄油 – 无麸质、素食	
Jasmine rice , lemon myrtle and fried onion - VG, GF	8
茉莉香米 – 柠檬香桃与炸洋葱 – 素食、无麸质	
Secret spice fries – garlic mayo – DF, GF, V	10
秘制香料薯条 – 蒜香蛋黄酱 – 无乳制品、无麸质、素食	
Sweet potato fries – pepper leaf mayo – DF, GF, V	12
炸红薯条 – 胡椒叶蛋黄酱 – 无乳制品、无麸质、素食	

Dessert 甜点

Wattle seed pavlova – Davidson plum sorbet – macadamia biscotti – V, GFO	21
澳洲原住民金合欢籽帕夫洛娃蛋白甜饼 – 戴维森李子雪葩 – 澳洲坚果脆饼 – 素食, 可选无麸质	
Kiwi & desert lime mousse- – lemon myrtle & coconut sorbet – GF	
百香果与日出青柠巴伐露奶冻 – 白巧克力、夏威夷果冰淇淋、百香果酱 – 无麸质	21
Macadamia caramel cremeux- vanilla sponge, wattle seed ice cream, hot butterscotch	22
夏威夷果焦糖慕斯- 香草海绵蛋糕、金合欢籽冰淇淋、热奶油糖酱	
Lemon myrtle and macadamia meringue – lemon aspen sorbet – GF	21
柠檬香桃与夏威夷果蛋白霜 – 柠檬山楂（本土水果）雪葩 – 无麸质	
Chocolate Trio – Chocolate self-saucing pudding, dark chocolate & sunrise lime tart, white chocolate and strawberry gum ice cream	
巧克力三重奏- 流心巧克力布丁、黑巧克力日出酸橙塔、白巧克力草莓胺冰淇淋	26
Affogato – Daintree vanilla bean ice cream, choice of liqueur and coffee shot – V, GF	22
意式浓缩咖啡冰淇淋-丹翠雨林香草豆冰淇淋、可选利口酒与浓缩咖啡-素食、无麸质	

Set Menu 套餐菜单

3 course set menu \$88.00 per person - Choose your favourite Entree, Main and Dessert

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

三道式套餐每人 \$88.00 – 可从前菜、主菜和甜点中各选一道

(选择海湾虾和牛里脊需额外加 \$10, 选择肋眼牛排需额外加 \$30)

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

六道式套餐每人 \$125 / 含酒水 \$195

Scallops, cauliflower puree, speck crisps, river mint peas

扇贝、花椰菜泥、脆培根、河薄荷青豆

Tamburlaine wine overs chardonnay – Orange

坦布兰酒庄 Chardonnay 白葡萄酒 – 新南威尔士奥兰治产区

Tempura gulf bug – Papaya, coconut and chili salsa

天妇罗海湾虾 – 木瓜、椰香辣味莎莎酱

Mon Tout ‘long play’ – Margaret River / Mt. Barker

Mon Tout “Long Play” 葡萄酒 – 玛格丽特河 / 芒特巴克产区

Duck miang – lychee, betel leaf

菱叶包鸭 – 荔枝, 菱叶

Stomp Rose – Hunter Valley

Stomp Rosé – 猎人谷产区

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

盐胡椒鹌鹑 – 新鲜辣椒、凉拌西瓜和手指青柠

Oakridge Pinot Noir – Yarra Valley

Oakridge 黑皮诺红酒 – 亚拉河谷

Beef Tenderloin – smashed potato, bush tomato gel, beans, wattle seed and Daintree vanilla jus

香煎牛里脊 – 搭配土豆泥、灌木番茄果胶、豆子、原住民金合欢籽和丹翠热带雨林香草酱汁

D’Arrys Original Shiraz Grenache – McLaren Vale

D’Arrys Original 西拉-歌海娜红葡萄酒 – 麦克拉伦谷

Kiwi & desert lime mousse – lemon myrtle & coconut sorbet

奇异果与沙漠酸橙慕斯 – 柠檬香桃叶椰子雪葩

Lychee Liqueur- Shannonvale

荔枝利口酒 – Shannonvale (香农谷)