

## Summer 2015/16

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<b>Breads</b>	
Grilled olive focaccia – macadamia and rocket pesto, sundried tomato tapenade, balsamic and olive oil	11
Wattle seed damper loaf – macadamia oil and native dukka	7
	<b>Starter / Main</b>
<b>Tasting plates</b>	
<b>Australian Antipasto</b>	26 / 40
Salmon beetroot gravlax, kangaroo tail 'jam' – damper crumb and Kakadu plum, emu carpaccio – green ant salsa verde, smoked crocodile – riberry mayo, bush tomato gazpacho	
<b>Seafood Compilation</b>	26 / 40
Tuna and swordfish sashimi – ponzu and wakami, mussels and rice noodle in coconut laksa, local octopus chimichurri – capsicum jam	
Twice cooked pork belly, seared Queensland scallops – Davidson plum jam and cauliflower puree	22
Salt and pepper quail – watermelon rind and wild lime salsa	21
Pumpkin salt bush gnocchi – burnt butter, cherry tomato, capers, kale	19
Tempura gulf bugs on lemongrass – green papaya salad – sweet chilli lemon myrtle	26 / 39
Salt and native pepper leaf crocodile and prawns – Vietnamese pickles, lemon aspen sambal	22 / 34
Char grilled kangaroo sirloin – quandong chilli glaze, sweet potato fritter, pak choi in hoi sin	22 / 38
Baby barramundi – chilli tomato lemon myrtle sauce – Thai pickled vegetables	36
Twice cooked chicken supreme – mango and avocado salad – sunrise lime and honey dressing – candied chilli	34
Lamb tenderloin – Israeli cous cous, preserved lemon, smoked eggplant and lemon aspen yoghurt	36
Duck confit choux – roast duck breast – citrus, fennel and rosella relish	38
Morganbury pork fillet – Waldorf salad, pommes dauphine - bacon custard	35
Wallaby topside – saltbush slow roasted – cauliflower cous cous, roast baby beets and eschallots, pea puree – wattle seed and Daintree vanilla glaze	39
Rocky Creek beef tenderloin – roast bone marrow, succotash, watercress, pepper berry jus	39
<b>Red Ochre Platters - See Daily Specials</b>	
Australian game platter (minimum of two people)	52 pp
Seafood platter (minimum of two people)	70 pp
Taste of Australia - 4 course set menu (minimum of two people)	70 pp
Vegetarian tasting plate	30 pp
<b>Side Orders</b>	
Green vegetables – soya, mirin and sesame	11
Roast Kipflers with duck fat, rosemary and Murray River salt flakes	10
Rocket and Parmesan salad – balsamic and Queensland olive oil	9
Jasmin rice, lemon myrtle and fried onion	5
Spiced fries	8
Tossed salad with lemon aspen macadamia dressing	9
Ochre salad - mixed salad leaves, semi dried tomato, crisp bacon, olives, feta cheese, spiced macadamia nuts – garlic mayonnaise	16
<b>Desserts</b>	
Wattle seed Pavlova – Davidson plum sorbet – macadamia biscotti	16
Honey, mango and macadamia – honey and macadamia ice cream, mango mousse tuile, caramelized mango cheek, honey comb	20
Rivermint pannacotta – pistachio crumb – raspberry and rivermint gel	17
Davidson plum mousse – macadamia pacoca – lemon myrtle and coconut ice cream	17
Quandong brulee – hazel nut tuille	16
Affogato – vanilla bean ice cream, coffee shot and liqueur of your choice	16
Selected Gallo cheese, pepper leaf lavosh – fig chutney	17
Ochre dessert platter - Go Wild! - 4 desserts - minimum four people	16 pp