

GLUTEN FREE DINNER MENU

Breads		\$
Grilled focaccia – macadamia and rocket pesto, tomato & basil salsa, dill olive oil		10
Wattle seed damper loaf – peanut oil and native dukka		6
Starters		
Today's soup (see daily specials) from		10
Smoked spanner crab ravioli – lemon myrtle – fennel and Pernod sauce		22
Queensland scallops – artichoke, tomato, mushroom and herbs – sunrise lime and honey dressing		20
Kangaroo satay – green papaya salad – sweet chilli lemon myrtle dipping sauce		19
Crispy salt and pepper quail – watermelon rind pickle – wild lime and chilli sorbet		20
Thai calamari salad – local baby squid, finger lime, tomato, coriander and chilli with cassava chips		21
Sweet potato and Mungalli ricotta crepe – lemon aspen beurre noisette – white bean salad, pepitas and sage		19
Salt and native pepper crocodile and prawns – Vietnamese pickles – lemon aspen sambal		22 / 33
Tasting plates		
Australian Antipasto		23 / 35
Kangaroo terrine - Kakadu plum jelly, crocodile wonton – red pepper jam, ocean trout gravlax, emu pate – bush tomato chilli sauce, mozzarella and eggplant roulade		
Seafood Compilation		24 / 36
Smoked kingfish with sweet and sour beetroot, chimichurri southern octopus,		
Oysters with native tamarind, tempura tiger prawns – ginger wild lime sauce		
Main Courses		
Fresh daily fish and seafood – see our specials list		market price
Tuna 3 ways – sashimi with pickles, panko tempura with wasabi mayo, grilled with mango and riberry salsa		34
Tablelands pork fillet – prosciutto, caramelized pear and Gallozola tarte tatin – grain mustard and wild lime sauce		32
Roast crispy skin chicken – macadamia risotto – golden eschallot and rosella flower sauce – watercress salad		32
Summer lamb salad – grilled short loin – rocket panzanella salad – garlic aioli, balsamic syrup		33
Roast duck breast, green tea noodles – Asian green salad - Davidson plum and sambal sauce		32
Char grilled kangaroo sirloin – quandong chilli glaze – roo tail steam bun and tempura bok choy		34
Emu fan fillet – slow roasted – 3 mushroom sauce – preserved lemon mash, leek and pea confit		35
Kilcoy grain fed beef tenderloin – pistachio crust – quinoa pocketed banana pepper – red centre date and wattle seed glaze		36
Red Ochre Platters – see daily specials page - ask staff to assist in gluten free options..		
Australian game platter (minimum of two people)		48 pp
Seafood platter (minimum of two people)		66 pp
Taste of Australia - 4 course set menu (minimum of two people)		66 pp
Vegetarian tasting plate		29 pp
Side Orders		
Spinach and yam gratin		10
Rocket and Parmesan salad		8
Jasmin rice, lemon myrtle and fried onion		5
Spiced fries		8
Wok tossed green vegetables – soya, mirin and sesame		12
Tossed salad with lemon aspen macadamia dressing		8
Red Ochre salad - mixed salad leaves, roast Roma tomato, crisp bacon, olives, Mungalli feta cheese, spiced macadamia nuts – garlic mayonnaise		15
Desserts		
Wattle seed Pavlova – Davidson plum sorbet – macadamia biscotti		14
Mango assiette – mango wine jelly, baked mango tart, mango sorbet bombe – dessert lime syrup		16
The chocolate slut – dark chocolate self saucing pudding, milk chocolate truffle torte, white chocolate parfait, flourless macadamia chocolate cake – orange foam		17
Coconut and kaffir lime panacotta – sparkling pineapple and river mint soup – sesame glass		15
Selected Gallo cheese, wattle seed lavosh – fig chutney		16
Seasonal fruits – home made sorbets and ice creams		13
Red Ochre dessert platter - Go Wild! - 5 desserts - minimum four people		14 pp