

Favourite's menu – popular dishes from the last 16 years – winter 2010 – **Gluten Free**

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
Queensland scallops in prosciutto – artichoke, tomato, mushroom and herbs – sunrise lime and honey dressing		21
Sweet potato gnocchi – smoked salmon, sundried tomato, baby capers – dill beurre blanc		20
Crispy salt and pepper quail – watermelon rind pickle – wild lime and chilli sorbet		20
Tempura bay bugs on lemongrass – green papaya salad – sweet chilli lemon myrtle dipping sauce		24
Duck trio – duck spring roll, Peking duck pancake and duck rillet – Davidson plum foam		22
Salt and native pepper crocodile and prawns – Vietnamese pickles – lemon aspen sambal		22 / 33
Tasting plates		
Australian Antipasto		23 / 35
Kangaroo terrine - Kakadu plum, crocodile wonton – red pepper jam, ocean trout gravlax, emu pate – bush tomato chilli sauce, omelette roast capsicum and pesto roll		
Seafood Compilation		24 / 36
Braised black mussels – garlic and herbs, crab and avocado tian,		
Oysters with sesame and shallot, 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 papaya and riberry salsa		34
Twice cooked Mareeba pork shoulder – rice cake – master stock glaze – pineapple chilli jam		30
Roast chicken supreme – prosciutto wrapped – mozzarella herb pocket – honey roast pumpkin, tomato jelly		32
Braised lamb shanks – bush tomato infused sauce – parsnip mash and gremolata		30
Roast duck breast, green tea noodles – Asian green vegetables - Davidson plum and sambal sauce		32
Char grilled kangaroo sirloin – quandong chilli glaze – sweet potato fritter and bok choy		34
Emu fan fillet – slow roasted – 3 mushroom sauce – preserved lemon mash, leek and pea sabayon		35
Kilcoy grain fed beef tenderloin – tomato tarte tatin – wattle seed and red centre date glaze		36
Red Ochre Platters - See Daily Specials		
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
The chocolate slut – bitter chocolate tart, flourless macadamia chocolate cake, chocolate and sambucca ice cream – wild lime		17
Quandong brulee – pistachio tuille		15
Lemon myrtle panacotta – rosella flower – 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