

Winter 2011 – Gluten free menu

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Breads	
Grilled focaccia – macadamia and rocket pesto, tomato & basil salsa, dill olive oil	10
Wattle seed damper loaf – peanut oil and native dukka	6
Fresh soup, daily fish and seafood – see our specials list	market price
	Starter / Main
Tasting plates	
Australian Antipasto	23 / 35
Kangaroo terrine – sunrise lime relish, crocodile wonton – red pepper jam, lemon aspen ocean trout gravlax, emu pate – bush tomato chilli sauce, bocconcini and tomato salad	
Seafood Compilation	24 / 36
Pippi's in coconut tom yum, Thai calamari salad, Oysters with sesame and shallot, tempura tiger prawns – ginger wild lime sauce	
Queensland scallop and chorizo salad – white bean and sweet corn puree, lemon aspen salsa verde	21 / 32
Spinach ravioli – ricotta, sundried tomato, pine nut and olive filling - pepper leaf and basil cream sauce	19 / 28
Crispy salt and pepper quail – watermelon rind and wild lime pickle	20 / 30
Tempura Bay Bugs on lemongrass – green papaya salad – sweet chilli lemon myrtle dipping sauce	24 / 36
Salt and native pepper crocodile and prawns – Vietnamese pickles – lemon aspen sambal	22 / 34
Wild barramundi fillet – sunrise lime, ginger and shallot glaze – green vegetable salad – salmon roe	21 / 32
Char grilled kangaroo sirloin – quandong chilli glaze – sweet potato fritter and bok choy	22 / 34
Morganbury pork cutlet – soya garlic and pepper – rocket, pear and Gallo gruyere – apple and riberry	31
Roast chicken supreme – prosciutto wrapped – mozzarella herb pocket – garlic spinach and capsicum coulis	32
Lamb short loin – lemon and pistachio risotto – harissa glaze – char grilled zucchini ribbons	33
Green tea smoked duck breast – ramen noodle and miso – edamame	32
Emu fan fillet – slow roasted – bush tomato and balsamic glaze – olive mash and parmesan crisp	37
Morganbury beef tenderloin – brioche – wattle seed, Daintree vanilla sauce and smoked eggplant pickle	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 with soya 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	15
The chocolate slut – flourless chocolate and macadamia cake with dark ganache, coffee and milk chocolate macaroon, Jaffa ice cream	17
Sunrise lime and coconut tart – strawberry and mint salad	16
Sticky date and macadamia pudding – wild lime butterscotch and amaretto cream	16
Lemon myrtle panacotta – rosella jelly – hazelnut tuille	14
Selected Gallo cheese, wattle seed lavosh – fig chutney	16
Red Ochre dessert platter - Go Wild! - 5 desserts - minimum four people	14 pp