

RED OCHRE GRILL

MODERN AUSTRALIAN CUISINE

DINNER MENU

Mietta's "Top 100 Australian Restaurants" 2001-2002-2003
RCQ awards – best speciality restaurant, caterer of the year – 2004 - 2005

Breads

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| Grilled focaccia – macadamia and rocket pesto, tomato & basil salsa, dill olive oil | 8.5 |
| Wattle seed damper loaf – peanut oil and native dukka | 6 |

Starters

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|---|---------|
| Today's soup (see daily specials) | 9 |
| Rocket, poached pear, Parmesan, blue Castello and pancetta salad | 16 |
| Soba noodle, lemon aspen cured ocean trout and asparagus – lemon myrtle dressing | 18 |
| Pepper leaf linguini with roast pumpkin, Mungalli feta, capsicum, pine nuts and pesto olive oil sauce | 17 |
| Seared Queensland scallops, 5 spice duck, tatsoi – green papaya salad, hoi sin sauce | 20 |
| Tempura gulf bugs and mango salad – chilli sunrise lime dressing and cassava chip | 23 |
| Salt and native pepper crocodile and prawns – Vietnamese pickles - lemon aspen sambal | 22 / 32 |

Australian Antipasto plate

Smoked wild spice crusted kangaroo - horseradish cream, crocodile wonton - capsicum jam, emu pate – bush tomato chilli sauce, cold smoked swordfish - pickled ginger & wasabi, omelette and roast capsicum roll

21 / 33

Tropical Seafood Compilation

Yellow fin Tuna tartare – ponzu dressing, seared Queensland scallops – pineapple chilli salsa, sand crab and avocado, tempura local prawns – wild lime dipping sauce

21 / 33

Main Courses

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| Roast chicken supreme – orange, caramelized onion and watercress - black bean chilli sauce | 29 |
| Tea smoked duck breast – vermicelli and coconut fritter – mango – Davidson plum and ginger glaze | 30 |
| Twice cooked Mareeba pork shoulder – master stock glaze, rice cake and pineapple chilli jam | 28 |
| Coral Trout fillet – sunrise lime, ginger and shallot broth – green vegetable salad and salmon roe | 31 |
| Grilled lamb short loin – Mungalli mozzarella and eggplant roll, herb salad and bush tomato balsamic tar | 31 |
| Char grilled kangaroo sirloin – quandong chilli glaze – sweet potato fritter and bok choy | 31 |
| Queensland Ostrich fillet – re-fried kipfler potato's, crisp pancetta and green beans – Riberry jus | 32 |
| Prime beef tenderloin – sea salt and green pepper crust – potato rosti, 3 mushroom cream sauce | 32 |

Red Ochre Platters - See Daily Specials

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| Australian game platter (minimum of two people) | 45 pp |
| Seafood platter (minimum of two people) | 60 pp |
| Taste of Australia - 4 course set menu (minimum of two people) | 60 pp |

Side Orders

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| Spinach and yam gratin | 8 |
| Rocket and Parmesan salad | 7 |
| Roast Kipfler potato's with garlic aioli | 8 |
| Jasmin rice, lemon myrtle and fried onion | 4 |
| Spiced fries | 6 |
| Fresh asparagus with lemon aspen olive oil hollandaise | 8 |
| 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 | 14 |

Desserts

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| Wattle seed Pavlova – Davidson plum sorbet – macadamia toast | 12 |
| Chocolate Slut – bitter chocolate tart, flourless chocolate cake, chocolate and sambucca ice-cream – double cream and orange syrup | 14 |
| Quandong brulee | 12 |
| Turkish doughnuts – wild lime syrup – lemon myrtle and coconut ice cream | 12 |
| Riberry frangipan – lemon myrtle crème anglais | 11 |
| Fresh fruits with homemade sorbets and ice cream | 12 |
| Selected Australian cheese, wattle seed lavosh – fig chutney | 14 |
| Red Ochre dessert platter - Go Wild! - 5 desserts - minimum four people | 12 pp |