



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

Lunch Menu

Red Ochre Lunch Platter \$26.50pp – see daily specials

3 quality dishes served banquet style + our famous spiced fries + a glass of wine

Breads and Open Sandwiches

Wattle seed damper loaf – peanut oil and native dukka	6.00
Grilled focaccia with rocket macadamia pesto, tomato concasse and dill infused olive oil	8.00
Today's soup (see daily specials)	9.00
Sandwiches on grilled focaccia all served with garden salad - Your choice of:	
Chilled prawn, avocado and wasabi mayonnaise	15.00
Smoked salmon, crème fraiche and baby capers	14.00
Pancetta, Parmesan, sundried tomato and eggplant relish	13.00
Red Ochre BLT – with bush tomato mayonnaise, salad and fries	14.00
Aussie bush burger – kangaroo & beef mince, cheddar cheese, beetroot, egg & mayo served with salad and fries	15.00
Croc burger – lean crocodile and chicken mince, avocado, brie and sweet chilli sauce served with salad and fries	16.50

Salads and Light dishes

Spiced calamari skewers – green papaya and roast peanut salad cassava chips and sweet chilli lemon myrtle dipping sauce	16.00
Tempura Gulf Bugs and mango salad – chilli sunrise lime dressing	24.00
Seared Queensland scallops, 5 spice duck, tatsoi – green papaya salad – hoi sin sauce	20.00
Pepper leaf linguini with roast pumpkin, Mungalli feta, capsicum, pine nuts and pesto olive oil sauce	17.00
Soba noodle, lemon aspen cured ocean trout and asparagus – lemon myrtle dressing	18.00
Barramundi spring rolls – wild lime dipping sauce – pickled vegetables	16.00
Red Ochre salad - mixed salad leaves, roast Roma tomato, crisp bacon, olives, Mungalli feta cheese, spiced macadamia nuts – garlic mayonnaise	14.00
Rocket, poached pear, parmesan, blue Castello and pancetta salad	12.00
Tossed salad with lemon aspen macadamia dressing	8.00
Spiced fries with garlic mayo and tomato relish	6.00
Fresh asparagus with lemon aspen olive oil hollandaise	8.00

Lunch menu

Australian tasting plates

Australian Antipasto plate	28.00
Smoked wild spice crusted kangaroo - horseradish cream, crocodile wontons - capsicum jam, emu pate – bush tomato chilli sauce, cold smoked swordfish - pickled ginger & wasabi, omelette and roast capsicum rolls	
Tropical Seafood Compilation	28.00
Yellow fin tuna tartare – ponzu dressing, seared Queensland scallops – pineapple chilli salsa, sand crab and avocado, tempura local prawns – ginger and wild lime glaze	

Main course

Salt and native pepper crocodile and prawns – Vietnamese pickles lemon aspen sambal	26.00
Coral Trout fillet – sunrise lime, shallot and ginger broth – green vegetable salad and salmon roe	29.00
Twice cooked Mareeba pork shoulder – master stock glaze, rice cake and pineapple chilli jam	26.00
Roast chicken supreme – orange, caramelized onion and watercress – black bean chilli sauce	26.00
Grilled Lamb short loin – Mungalli mozzarella and eggplant roll, herb salad and bush tomato balsamic tar	27.00
Char grilled kangaroo sirloin – quandong chilli glaze - sweet potato fritter and bok choy	26.00
Prime beef tenderloin – sea salt and green pepper crust – potato rosti, 3 mushroom cream sauce	30.00

Desserts

Wattle seed pavlova – Davidson plum sorbet – macadamia toast	12.00
Chocolate slut - bitter chocolate tart, flourless chocolate cake, chocolate and sambucca ice-cream - double cream and orange syrup	14.00
Quandong brulee	12.00
Turkish doughnuts – wild lime syrup – lemon myrtle and coconut ice cream	12.00
Riberry frangipan – lemon myrtle crème anglais	11.00
Fresh fruits with homemade sorbets and ice cream	12.00
Selected Australian cheese, wattle seed lavosh – fig chutney	14.00
Red Ochre dessert platter - Go Wild! - 5 desserts - minimum four people	12.00 pp

Menu 29 – January 2006

Please ask our wait staff about our selection of liqueurs, cognac, fortified wines and cigars
Gourmet food products, t-shirts and artworks are for sale.
43 SHIELDS STREET, CAIRNS 4870 Phone: 40 510 100 Facsimile: 40 510 025
Website: www.redochregrill.com.au Email: sales@redochregrill.com.au





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