

a la carte menu

starters

speciality bread selection

- : wattleseed & treacle loaf
 - : pepperleaf turkish bread
 - : today's bush damper
- all served with Kangaroo Paw mountain pepper olive oil (gluten free bread available)

dip selection

- : sweet spiced Queensland blue pumpkin
- : cucumber, yoghurt & rivermint
- : bunya nut hommous with garlic bread wafers, lavosh & vegetable crisps (serves 2)

sorbet

A refreshing lemon & lemon myrtle flavoured ice between courses ea 3.0

the Ochre tasting platter

(minimum 2 persons) A selection of...

- : braised kangaroo tail gow gee with pickled radish
- : aniseed myrtle yabbie salad
- : crocodile fish cake with somen noodle and lemon myrtle sweet chilli jam
- : emu pate with damper, muntries chutney & chervil
- : crisp yam dumplings with semi dried tomatoes and manzanillo olives pp 17.5

entrees

fresh SA oysters (10)

- : natural with cucumber, chive and citrus pearls 22.5
- : grilled with double smoked bacon & ochre spicy sauce 24.5

pan fried scallops

with green pea & river mint agnolotti

drizzled with lemon myrtle olive oil, candied sunrise lime and micro herb salad 17.9

paperbark smoked vine tomato tartlet (vegetarian)

with caramelised onion, Australian buffalo mozzarella & petit salad, finished with a smoky bush tomato sauce 16.0

bug tails with red desert dust

grilled bug tails with a salad of green paw paw, chilli, coriander & lime 19.5

veal sweetbreads with kutjura

panfried sweetbread coated with bush tomato, served with caramelised onion, gaufrette potato & mache 17.5

pumpkin, ricotta & warrigal roulade (vegetarian)

fresh pasta sheets rolled with Queensland blue pumpkin, Woodside goats curd, low fat ricotta & native spinach, with carrot & lemon myrtle foam e16.5 m25.0

salt & mountain pepper prawn & crocodile

crisp fried with salad of witlof, pink lady apple, celery, nashi pear & aniseed myrtle dress
17.9

fresh SA squid salad

pan fried calamari spiced with lemon myrtle, chilli, coriander, lemon grass, rambutan, lime
and baby lettuce 17.0

jumbo Tasmanian Spring Bay black mussels

steamed in white wine, garlic, ginger, chilli, lemon myrtle and pepper leaf turkish bread

abalone, fresh yabbies & atlantic salmon

: Spring Bay abalone with wild mushroom & native lime
: aniseed myrtle yabbie salad
: refreshing broth of atlantic salmon & lime 21.9

**house specialty****the Ochre game platter**

(minimum 2 persons)

a selection of kangaroo fillet, wallaby skewer, marinated quail, emu chorizo sausage, lamb
& emu fillet served with creamy mash & pepperberry jam filled tomato per person 38.0

**main courses****1824 Beef Fillet with Pepperberry**

pan fried MSA tenderloin with asparagus spears, confit tomato, roast boulangere potatoes
truffle vinaigrette 33.0

Herb Crusted Chicken Breast

pocketed with macadamia butter on pumpkin scented pearl couscous & fresh herb lemon
28.0

Kangaroo Fillet & Tail

chargrilled fillet & braised tail with sautéed yam, young greens & davidson plum relish
28.0

Duck with Riberry

half duck braised in master stock, finished with chinese broccoli, candied mandarin, with
ginger & riberry sauce 31.0

Casserole of Seafoods

an array of marron, fresh squid, fish fillet, black mussels, scallops & cockles, simmered
sauce

of chilli, coriander, turmeric, garlic, lemon myrtle & coconut 36.0

Red Ochre premium steaks

Coorong Black Angus T-Bone (600gm) 39.0

South Australian Terrarossa**Rib Steak (500gm)** 42.0**Acton Porterhouse (300gm)** 33.0

Our steaks are marinated in red ochre meat rub, char grilled with crisp potato & spinach - served with spicy bush tomato relish, wattle seeded mustard, hot english mustard & ga confit

High Country Pork Cutlet

char grilled pork cutlet on a river mint & macadamia potato salad with stewed apple and muntries (bush apple) chutney 29.0

Wild N.T. Barramundi Fillet

with confit kipfler potato, chardonnay butter sauce, topped with a tomato, chilli and coriander salsa 29.0

Wattleseed Crusted Emu Fillet

with parsnip & mixed mushroom tartlet, sautreed spinach & native currant glaze 29.

side orders

(serves 2 - 3)

Leaf Salad

- greens with roasted macadamia nuts, honey, mustard & pepper leaf dressing 7.5

Vegetables

- steamed broccoli, string beans and choy sum 8.5

Gratin

- yam & spinach bake 8.5

Portobello Mushrooms

- sautéed with crisp shallots & garlic butter 9.5

Steak Fries

- red ochre specialty seasoning 8.5

Pan Fried Baby Spinach

- with olive oil, garlic & chilli 8.5

Truffle Mash

- creamy mash flavoured with Australian truffle oil 9.0

Roasted Queensland Blue Pumpkin

- with bunya nut hommous, chilli & coriander 8.5

**desserts****Wattleseed Pavlova**

- meringue rolled in a macadamia nut & native spice crust, filled with wattleseed cream davidson plum sorbet and Red Ochre fruits 12.5

Brulee of Native Currant

- infused with sugar bag honey & orange served with a macadamia nut biscuit 12.5

Quandong Crumble

- sweet tart of caramelised apple & quandong jam, complimented with warm lemon aspen anglaise 12.5

Callebaut Chocolate Fondant

- warm chocolate pudding with molten centre served with chocolate & rivermint sorbet
(please allow 20mins)

Cedar Bay Cherry Souffle

- with house made couverture white chocolate ice cream & Chambord cherry syrup 1
(please allow 20mins)

cheeses

Premium Australian Cheese 16.5

- Milawa King River Gold
- Strzelecki Goats Blue
- Maffra Cloth Matured

accompanied with fresh Kangaroo Island honey comb, sandpaper fig paste, walnut & wattleseed bread & lavosh

stickies & fortifieds

2005 de bortoli noble one 9.4 49.5
nv elysium lillipilli
'native australian' 39
2006 Hardys noble Riesling 8.5 40.0
galway pipe 7.5

baileys liquer muscat 6.5
baileys liquer tokay 6.5
mr pickwicks particular 9.9
penfolds club tawny 5.5
penfolds grandfather 12

cognac & armagnac

janneau armagnac vsop 12
courvoisier vsop 9.5

hennesy paradis 120 yr old 43
remy martin xo 19

coffees & teas

Liqueur Coffee

Roman: Galliano, coffee & cream 8.9
Irish: Jamesons Irish Whiskey, coffee, cream 8.9

Jamaican: Tia Maria, coffee & cream 8.9
Mexican: Kalhua, coffee & cream 8.9
Russian: Vodka, Tia Maria, coffee, cream 9.9

Coffee

Espresso, Macchiato, Long Black
Cappuccino, Mocha, Flat White, La
Molten Chocolate 4.0

Chocolate & Quandong Spring Rolls

Rich chocolate & stewed quandongs encased in pastry – perfect accompaniment for coffee

Infusion Teas

Australian Breakfast 3.5
Australian Lemon Myrtle 3.5
Camomile Flowers [organic] 4.0

Quince Green Sencha 4.0
English Earl Grey Blueflower 4.2
Peppermint [organic] 4.0
China Green Sencha 4.0



*Please ask for your account in good time & pay at 1
Payment by amex or diners attracts a 2.5% s
All prices subject to change witho.*

conditions

All menus are subject to change without notice. We do our best to keep our displayed me
current as possible. However, with fresh produce and market prices, changes are always
Final menus can be obtained by phoning the restaurant prior to your booking.