

Ochre

restaurant & catering
modern australian

Mietta's "Top 100 Australian Restaurants" TTNQ Tourism Awards – Hall of Fame
RCQ – Far North Caterer of the year – 2004, 2005, 2006, 2007, 2009, 2011
RCA – Australian Finalist – Event Caterer – 2011, 2013, 2014
ACF – NQ – Restaurant of the Year – 2008, 2013 Trip Advisor – Hall of Fame - 2015
Queensland Tourism Awards 2016 – Gold Winner – Restaurant and Catering

Cairns Festival Long Lunch
Harbour Lights boardwalk - 1 Marlin Parade
Sunday 26th August 2018
12:30pm for 1pm start

Cairns Festival invites you to enjoy a long lunch in the breathtaking surrounds of Trinity Inlet. Ochre restaurant in partnership with Dundee's Restaurant and Marina Paradiso will present a delicious 4 course menu with matching beverages that highlights the unique flavours and ingredients from Tropical North Queensland.

Be entertained by Festival performers and the annual Boardwalk waiter's race.

Tickets available from Monday 23rd July through Ticketlink. Seating is un-allocated.
\$127 pp inc. booking/fee

Menu

Antipasti by Marina Paradiso - antipasto and pre-lunch drinks

- Selected local and imported charcuterie and fromage with accompanying vegetable and olives

Entree by Ochre - entrée and entrée wine

Alternate drop

Seared tuna salad nicoise – Davidson plum dressing

Crab and avocado tian – finger lime and pecan bruschetta

Main by Dundee's - main and main wine

Alternate drop

Eye Fillet

Chargrilled Rocky Creek eye fillet on creamy mashed potato with wilted spinach, seeded mustard sabayon & red wine jus

Duck Breast

Char Sui duck breast on honey roast sweet potato with sautéed chilli green beans and sticky orange soy

Dessert by Ochre - dessert and dessert wine

Deconstructed riberry banoffee pie – macadamia crumb, dulce de leche, smoked Iridium rum, - caramelised banana and banana gelato



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