

Ochre

restaurant & catering
modern australian

Mietta's "Top 100 Australian Restaurants" TTNO 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 2019 Long Lunch Menu

Canape by Dundee's

Brie and quince paste on fruit toast

Sand crab and avocado tartlet

Shredded duck spring rolls w chilli plum dipping sauce

Crocodile skewers with lemon myrtle mayonnaise

Wine Pairing: La La Land Pinot Gris and Dal Zotto Vintage Prosecco, beer and soft drinks

Entree by Ochre

Alternate drop.

Scallop wrapped in prosciutto – mushroom, artichoke and herb salad – sunrise lime dressing

Cajun prawn and tuna – smoked tomato and avocado salsa

Wine Pairing: Yangarra Rousanne

Mains by Dundee's

Alternate drop.

Char grilled Black Angus eye fillet on crushed roast sweet potato, wilted spinach, shiraz jus and truffle mayonnaise

Moroccan spiced chicken supreme on a warm Kipfler potato salad, wild rocket and lime yoghurt dressing

Wine Pairing: Cape Barren GSM – McLaren Vale

Dessert by Ochre

Davidson plum mouse – macadamia pacoca, lemon myrtle and coconut icecream

Wine Pairing: De Bortoli Woodfired Sparkling Shiraz