

# Ochre restaurant

modern australian

RCQ awards – best modern Australian restaurant 2006 – Caterer of the year – 2004 – 2005 – 2006 – 2007  
Australian Culinary Federation – Restaurant of the year – NO 2008

## Tasting menu

**6 course's \$90**

**With wine \$130**

Spanner crab, paperbark smoked – avocado mousse – asparagus puree – taro chips

Leuwin estate 'Siblings' Semillion Sauvignon Blanc- Margaret River

Queensland scallops wrapped in prosciutto – artichoke, tomato and herbs  
sunrise lime and Tablelands honey dressing

Ninth Island Pinot Grigio - Tasmania

Crispy salt and pepper quail – watermelon rind pickle – wild lime and chilli sorbet

Innocent Bystander Pinot Noir- Yarra Valley

Roast duck breast, sweet potato hot cake – Asian green salad - Davidson plum and sambal sauce

Cape d' Estaing 'Wisanger Hills' Cabernet Sauvignon - Kangaroo Island

Classic lime tart – basil ice-cream

Noble One Botrytis Semillon - NSW

Selected Gallo cheese – tilset, gorgonzola and 'Barron River' - wattle seed lavosh – fig chutney

Morris Rutherglen Tokay - Central Victoria