

FEAST *of the* SENSES

**Australian Bananas
Ultra-Tropics® Gala Dinner Dance
Friday 26 March 2010
Shire Hall, Innisfail**



Ochre restaurant & catering
modern australian formerly red ochre since 1984

Mietta's "Top 100 Australian
Restaurants" TTNQ Tourism
Awards – Hall of Fame

RCQ restaurant awards – best
modern Australian 2006, best
tourism 2007

Caterer of the year – 2004 – 2005
– 2006 – 2007 - 2009

ACF – NQ restaurant of the year -
2008

Chef Craig Squire from award winning Ochre Restaurant and Catering fame has created a menu specifically for this occasion, featuring exclusively products from this region.

Canapes

Crocodile wontons:
with lemon and lime pickle

Morganbury Pork Belly char sui:
with seared local scallop, pineapple chilli jam

Coral trout ceviche:
with rambutan salsa, taro chip

Jervoise organic beef 'laap':
with jeowbong and bamboo shoots

Main Course:

Morganbury beef fillet
*Encased in a green peppercorn crust,
served with preserved lime mash, and
vanilla, wattleseed and jackfruit glaze*

Hinchinbrook barramundi fillet
*Enhanced by cassava chips,
finger lime beurre blanc, local greens and
garnished with banana chutney*

*Desserts will be created by Anne Venables from Off the Rails and
Marianne Coady of Tin Fork in South Johnstone
taking advantage of the best fresh produce of the Day*

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