



# RED OCHRE GRILL

## DINNER MENU

Open 7 Days | Available from 6pm - 9pm daily

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# RED OCHRE GRILL

## STARTERS

### AUSSIE DAMPER

House-made damper bread, served warm with lemon myrtle butter (V)

\$7.50

### BRUSCHETTA

Tomato and basil salsa on sliced damper bread, with sticky balsamic and olive oil (V)

\$10.50

### GARLIC AND PARMESAN BREAD

Crusty bread with garlic, parmesan and parsley (V)

\$9

### HERB BREAD

Crusty bread with thyme, basil and oregano butter (V)

\$9

### POTATO WEDGES

Golden fried potato wedges, served with sour cream and sweet chilli dipping sauce (V)

\$9.50

## SMALL PLATES

ORDER INDIVIDUALLY OR CREATE YOUR OWN SHARE PLATTER

ANY 3 FOR \$37.50

### MEATBALLS

6 grilled meatballs of freshly ground beef seasoned with selected spices, served with tomato relish

\$14

### VEGETABLE SPRING ROLLS

Lightly fried vegetable spring rolls, served with sweet chilli dipping sauce (V)

\$14

### SALT AND PEPPER SQUID

Crispy fried squid pieces spiced with salt and pepper, served with fresh lemon and garlic aioli

\$15

### TOMATO AND MOZZARELLA ARANCINI

Oven-baked rice balls (3), filled with sundried tomato and mozzarella, served with tomato relish

\$15

### CHEF'S DIPS

Please ask staff for today's daily selections of dips (2), served with grilled pita bread and freshly cut vegetable sticks (VOA)

\$13

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## RED OCHRE SPECIALTIES

### CROCODILE RIBS

Davidson plum glazed crocodile spare ribs served with a charred red pepper and yam fritter

\$17/\$33

### BUSHMAN'S GRAZING PLATTER

Smoked kangaroo, haloumi cheese with lemon myrtle, crocodile spare rib, chef's dip (1) with grilled pita, and spiced bush tomato relish

FOR ONE \$19/ FOR TWO \$35.50

### KANGAROO FILLET

Chargrilled fillet, served medium rare, on a roasted mushroom tartlet, with a pepper-berry glaze, and a radicchio and grape tomato salad with balsamic (GFA)

\$29

### BARRAMUNDI

Northern Territory barramundi fillet, served with a selection of seasonal vegetables and creamy white wine sauce (GFA)

\$28

## MAINS

### FISH OF THE DAY

Please ask staff for today's daily selection

POA

### PREMIUM BEEF STEAKS

Cooked to your liking, served with chat potatoes, garlic tossed green beans and your choice of sauce

### 500G RIB EYE

\$39

### 300G SCOTCH FILLET

\$34

### 250G RUMP STEAK

\$28

### SAUCES

Pepper, mushroom, plain gravy or creamy garlic sauce

### DUCK FETTUCCINI

Slow cooked sliced duck breast in local herbs, soy and chilli, tossed through fettuccini pasta with mushroom and baby spinach (VOA)

\$27.50

### PORCHETTA

Slices of oven-roasted pork stuffed with mushrooms, macadamia nuts and fresh herbs, served with chat potatoes, broccolini and an apple cider jus

\$32.50

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## MAINS

<b>VEGETARIAN RAVIOLI</b>	<b>\$22.50</b>
House-made spinach and ricotta pillows tossed with basil pesto, pine nuts, garlic, cream and parmesan (V)	
Add Chicken	<b>\$4</b>
<b>PASTA OF THE DAY</b>	<b>POA</b>
Please ask staff for today's daily selection	
<b>CHICKEN BREAST</b>	<b>\$29</b>
Oven-roasted chicken breast with a mushroom, pistachio and herb stuffing, served on a pumpkin purée with a medley of broccolini, garlic tossed beans and zucchini, finished with hollandaise (GF)	
<b>ROASTED CHICKPEA, HALOUMI AND ROCKET SALAD</b>	<b>\$22</b>
Warm grilled haloumi with roasted chickpeas, baby rocket, baby spinach, green beans and sundried tomatoes, with a lemon oil dressing and a hint of chilli (V)	
Add Chicken	<b>\$4</b>
<b>MEDITERRANEAN SALAD</b>	<b>\$19</b>
Cucumber, cherry tomatoes, fetta, Spanish onion, baby spinach and fresh herbs, drizzled in an extra virgin olive oil vinaigrette	
Add Chicken	<b>\$4</b>
Add Kangaroo	<b>\$6</b>
<b>PEAR, PARMESAN AND WALNUT SALAD</b>	<b>\$18.50</b>
Sliced pear, wild rocket, lightly toasted walnuts, freshly shaved parmesan and a lemon dressing	
Add Chicken	<b>\$4</b>
<b>CAESAR SALAD</b>	<b>\$19.50</b>
Crispy bacon, cos lettuce, parmesan, Caesar dressing and damper croutons, topped with a poached egg, and anchovies (optional) (GFA)	
Add Chicken	<b>\$4</b>
<b>BEEF OR CHICKEN BREAST SCHNITZEL</b>	<b>\$22</b>
Panko crumbed and fried till golden brown, served with steakhouse chips, your choice of sauce and a Spanish onion and rocket side salad	
Parmigiana topping	<b>\$4</b>
<b>SAUCES</b>	
Pepper, mushroom, plain gravy or creamy garlic sauce	

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## SIDES

<b>GREENS MEDLEY - BROCCOLINI, GARLIC TOSSED GREEN BEANS AND ZUCCHINI</b>	<b>\$8</b>
<b>BOWL OF STEAKHOUSE CHIPS</b>	<b>\$8</b>
<b>PARMESAN, PEAR AND ROCKET SALAD</b>	<b>\$8</b>
<b>BOWL OF SWEET POTATO CHIPS</b>	<b>\$8</b>

## DESSERT

<b>HOUSE MADE STICKY DATE PUDDING</b> Served with vanilla bean ice cream	<b>\$11</b>
<b>TOBLERONE CHEESECAKE</b> Served with a dollop of cream	<b>\$11</b>
<b>CARAMELISED BANANA TART</b> Served with salted caramel, topped with cream	<b>\$11</b>
<b>WHITE AND DARK CHOCOLATE MOUSSE</b> With a scorched almond hot fudge sauce	<b>\$11</b>
<b>AFFOGATO</b> Vanilla bean ice cream served with a shot of espresso coffee on the side Add your choice of liqueur	<b>\$11</b> <b>\$3</b>
<b>WARM CHOCOLATE AND MACADAMIA BROWNIE</b> Served with whipped cream and hot fudge sauce	<b>\$11</b>
<b>ADD A POT OF TEA OR ESPRESSO COFFEE TO ANY DESSERT ORDER</b>	<b>\$2</b>