

FOOD MENU

SHARE PLATES

SALT & VINEGAR SHOESTRING FRIES Ranch dressing (v gf)	9
FLAT BREAD Hummus, za'atar (vg gfo)	10
CHEESE & CHIVE CROQUETTES Tomato chutney (v)	13
CRISPY SQUID Fermented chili, lemongrass aioli (gf)	14
OCHE POPCORN CHICKEN Harissa emulsion, yoghurt, rose	15
BATTERED FRIED ZUCCHINI PICKLES Herb & horseradish mayo (v vgo)	12
CRISPY DUCK BREAST Rosella preserve, hazelnut cauliflower purée (gf)	27
SALMON GRAVLAX Beetroot dust, herb potato salad (gf)	19
CRISPY PORK BELLY Pickled pumpkin, palm sugar glaze, pumpkin seed crumb (gf)	23

BURGERS

OCHE CHICKEN BURGER Crispy chicken, oak lettuce, tomato, sriracha mayonnaise	14
OCHE VEGGIE BURGER Field mushroom, swiss cheese, caramelised onion, roquette (v)	14
BULLSEYE BEEF BURGER Slow-braised beef brisket, maple bacon, cheese, pickle, onion, American mustard, tomato ketchup, garlic aioli	14

GOURMET PIZZAS

MARGHERITA Tomato sugo, basil, fior de latte (v)	19
BRUSCHETTA Bruschetta of heirloom tomatoes, red onion, fresh basil, garlic (v)	19
ZUCCHINI & PESTO Zucchini, pesto, lemon, fior de latte, fresh basil (v)	22
PEPPERONI Pepperoni, tomato sugo, mozzarella	22
PROSCIUTTO Prosciutto, roquette, parmesan, mozzarella, tomato sugo	22
MUSHROOM Forest mushrooms, smoked mozzarella, lemon thyme, garlic (v)	22
LAMB & FETA Spiced lamb, feta, yoghurt, za'atar, mint, tomato sugo	24
POTATO & GOATS CHEESE Potato, rosemary, goat cheese, mozzarella, garlic (v)	22
CHICKEN & MAPLE BACON Roasted chicken, maple bacon, pickled red onion, barbeque sauce	24
ADD ONS	4
Pepperoni Spiced Lamb Roasted Chicken Maple Bacon Vegetables Cheese Gluten Free Base	

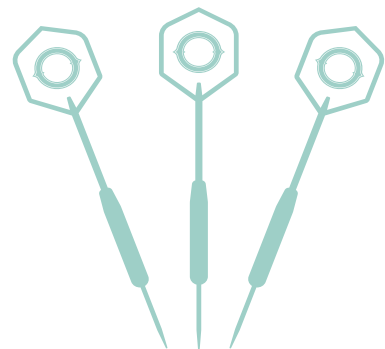
SWEET TREATS

FROZ'N ARROW Mango, coconut, white chocolate parfait (v gf)	6
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GRAZING BOARDS

CHARCUTERIE Assorted cured meats, pickled vegetables, relish, crisp bread (gfo)	25
CHEESE Assorted Australian cheese, caramelised pear, pickled walnuts, artisan crackers (v gfo)	25

(v) Vegetarian | (vg) Vegan | (gf) Gluten Free



IT'S OCHE TO PLAY
WITH YOUR FOOD