

To Start

House Baked Bread 16

Chef's freshly baked bread and Maple whipped butter

Pig Ears 16

Granny smith apple puree

Chicken Liver Pate * 20

Crostini, Cornichons, pepper and Pedro Ximinez orange jelly

South Australian Oysters ½ Dozen 36

Melaleuca's soy and green onion / Natural with lemon and shallot vinegar (gf) / Kilpatrick with bangalow bacon, parmesan

wine suggestion: Pol Roger Brut, Epernay, FRANCE

Entrees

Tiger Prawns (gf)(a)

Flame roasted Tiger prawns, chill and lemongrass, sambal Matah, roasted lime, crispy basil 34

wine suggestion: Marc Bredif Vouvray Chenin Blanc, Loire Valley, France

Salmon Crudo 32

Cured Salmon, mango ponzu, chilli vinegrette, pickled shallots, macadamia puree

wine suggestion: Opawa Pinot Gris, Marlborough, NZ

Spring Bay Mussels (a) 32

Steamed Mussels, coconut and kafiar lime leaf broth, corriander, toasted cocnut roti

wine suggestion: St Clair Sauvignon Blanc, Marlborough, NZ

Beef Tataki 34

Fire Grilled beef tataki, galbi sauce marinade, mirin and soy cured hen's egg, yuzo gel, green onion, wasabi aioli, fried garlic

wine suggestion: Ox Hardy Shiraz, McLaren Vale, SA

Bangalow Pork Belly 32

Crispy fried Pork Belly, gochujang and honey glaze, toasted sesame, pickled baby raddish, green apple, spring onion,

wine suggestion: Bremerton Tempranillo/Graciano, Langhorne Creek, SA

Arancini (v) 30

Forets mushroom and Truffle Arancini, molten Fontina, green pea puree, garlic panko, pistacio dhuka, lemon zest

wine suggestion: Dewey Station Venus Express GSM, Barossa Valley, SA / Domaine Valfont Rose, Provence, FRANCE



Mains

Pan Seared Daintree Barramundi (gf) 48

Cauliflower and vanilla puree, sauteed potatoes, roasted fennel, red onion and broccolini

wine suggestion: Parish Vineyard Riesling, Coal River Valley TAS

Pan Roasted Moreton Bay Bugs (gf) 52

Panang curry sauce, mareeba pineapple, green onion, red chilli, bean sprouts, coriander and steamed jasmine rice

wine suggestion: Marc Bredif Vouvray Chenin Blanc, Loire Valley, France

Whole Baby Barramundi 54

Panko crumbed with Asian spices, Melaleuca's Thai caramel, Asian bean shoot salad and steamed Jasmine rice

wine suggestion: Corte Giara Pinot Grigio, Veneto, Italy

Slow Braised Beef Cheek * 48

Whipped potatoes, roast baby vegetables, beetroot pesto and red wine jus

wine suggestion: Bowen Estate Cabernet Sauvignon, Coonawarra, SA

Flame Grilled Eye Fillet 62

Dauphinoise potato, onion puree, mustard spiced greens and pinot noir jus

wine suggestion: Bodega Catena Melbec, Mendoza, Argentina

House Made Gnocchi (v) 42

Sauteed farm oyster mushrooms, pumpkin puree, toasted one nuts, crispy basil leaves, truffle oil and parmesan

Wine suggestion: Dewey Station Venus Express GSM, Barossa Valley, SA / Domaine Valfont Rose, Provence, FRANCE

Sides

Melaleuca's House cut chips Desiree potatoes, thrice cooked, served with Murray river pink salt and confit garlic aioli 16

Roasted Spiced Pumpkin Mungali natural yogurt, toasted almonds and coriander (gf) 18

Sautéed Kipfler Potatoes Pancetta lardons, finely shaved grana Padano parmesan (gf) 18

Mustard Spiced Greens Broccolini, green beans and kale sautéed with wholegrain mustard (gf) 18

Mixed Leaf Salad Toasted walnuts, white balsamic and shaved parmesan (gf) 16

Steamed Jasmine Rice Crispy Onion (gf) 8

**DISHES CAN BE MADE GLUTEN FREE*

PLEASE ADVISE STAFF OF ANY ALLERGIES / 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS