



**\$145 per person**

**On Arrival**

**Chefs House Baked Bread**

Served with maple whipped butter

**To Start**

**South Australian Oysters (gf/df)**

Pickled cucumber and ginger with black caviar

**Cape Grim Beef Tartar (df)**

Dill capers, red onion, quail egg, dijon mustard and crostini

**Entree**

**Crispy Byron Bay Pork Belly (gf/df)**

Seared Queensland scallops, tomato and chilli chutney, taro fries and coriander on beetle leaves

**Kataifi Crusted Tiger Prawns (df)**

Chilli marinated green paw paw and bean sprout salad, thai basil, mango and cardamon salsa with grilled lime

**Yellow Fin Tuna Tataki (df)**

Daikon and snow pea salad, wasabi dusted peas, green onion and ponzu dressing

**Goats Cheese and Red Onion Arancini (v)**

Black garlic aioli, candied walnuts, micro herb salad and pickled beets



PORT DOUGLAS  
**Melaleuca**

**Main**

**Daintree Barramundi (gf)**

Purple baby carrots, roasted shallots, asparagus spears, minted pea, crispy leek and a garden pea puree

**Moreton Bay Bug Tails (gf)**

Coconut and chilli sauce, pineapple and lychee salsa, green beans, steamed coconut and lemongrass rice with crispy onion

**Slow Braised Beef Cheeks (gf)**

Buttered mashed potatoes, oven roasted king brown mushroom, pickled baby onions, brussel sprouts with a Barossa shiraz jus and carrot puree

**House Made Gnocchi (v)**

Golden Oak farm handpicked mushrooms, mascarpone, truffle oil, shaved parmesan and crispy basil leaves

**Dessert**

**Melaleuca's Tasting Plate**

Chefs selection of house made desserts