



\$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



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