



Melaleuca set Menu \$75 per head

Minimum 10 Guests

Entrees

Arancini (v)

Forest mushroom, thyme, Butternut pumpkin puree and parmesan

Bangalow Pork Belly

Bean sprout and asian herb salad, sticky Vietnamese dressing and pickled ginger

Hiramasa Kingfish Ceviche

Green chilli and lime cured Kingfish, coconut espuma, Thai basil and crispy shallots

Mains

Pan seared Daintree Barramundi (gf)

Cauliflower and vanilla puree, sauteed seasonal vegetables and toasted almonds

12 hour Cooked Beef Cheek

Creamed potatoes, wilted spinach, roasted shallots, glazed baby carrots and red wine jus

House made Gnocchi (v)

Sauteed forest mushrooms, truffle oil, freshly shaved parmesan

Dessert

Melaleuca's Signature Dessert Platter

Chocolate truffle, chocolate ice cream, Coconut pannacotta, blackberry gel, macaroons,
passionfruit jelly, wild berry cheesecake, ginger biscuit crumble, mango sorbet