

**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 30 / Dozen 58

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**

**Soft Shell Mud Crab (gf)**

Green paw paw thai style salad, chilli, fresh lime, green apple, nahm jim, lychees and coriander 32

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

**Tempura Bugs** 32

Three peppered, Candied red chilli and ginger, sticky soy dressed petit leaves, macadamia dust and lime zest

*wine suggestion: Opawa Pinot Gris, Marlborough, NZ*

**Char Grilled Malaysian Tiger Prawns (gf)** 30

Malaysian Chilli and coconut sauce, coriander and Malanda lime

*wine suggestion: St Clair Sauvignon Blanc, Marlborough, NZ*

**Flame Grilled Beef Tataki** 29

Nahm Jim dressing, snow pea and bean shoot salad, green onion and citrus ponzu glaze

*wine suggestion: Ox Hardy Shiraz, McLaren Vale, SA*

**Seared Tasmanian Scallops \*** 29

Maple roasted bush smoked bacon, sweetcorn puree and crispy leek

*wine suggestion: Tarra Warra Estate Chardonnay, Yarra Valley, VIC*

**Bangalow Pork Belly** 29

Bean Sprout and Asian herb salad, sticky Vietnamese dressing, pickled ginger

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

**Kingfish Ceviche \*** 32

Green chilli, lime and coriander cured, coconut espuma, soy and crispy shallots

*wine suggestion: Corte Giara Pinot Grigio, Veneto, Italy*

**Arancini (v)** 28

Sundried tomato and sweet onion, burnt goats cheese, spiced poached nashi pear, cranberry jam and toasted pecans

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



## Mains

<b>Pan Seared Daintree Barramundi</b> (gf)	47
Cauliflower and vanilla puree, sauteed potatoes, roasted fennel, red onion and broccolini	
<i>wine suggestion: Parish Vineyard Riesling, Coal River Valley TAS</i>	
<b>Pan Roasted Moreton Bay Bugs</b> (gf)	52
Panang curry sauce, mareeba pineapple, green onion, red chilli, bean sprouts, corriander and steamed jasmine rice	
<i>wine suggestion: Marc Bredif Vouvray Chenin Blanc, Loire Valley, France</i>	
<b>Whole Baby Barramundi</b>	52
Panko crumbed with Asian spices, Melaleuca's Thai caramel, Asian bean shoot salad and steamed Jasmine rice	
<i>wine suggestion: Corte Giara Pinot Grigio, Veneto, Italy</i>	
<b>Slow Braised Beef Cheek</b> *	48
Whipped potatoes, roast baby vegetables, beetroot pesto and red wine jus	
<i>wine suggestion: Bowen Estate Cabernet Sauvignon, Coonawarra, SA</i>	
<b>Crispy Pork Belly</b> (gf)	45
Parsnip Puree, sweet cabbage, apple, baby carrots, sauteed broccolini, crispy parsnip and pan juices	
<i>wine suggestion: Dalrymple Pinot Noir, Pipers Brook, Tasmania</i>	
<b>Flame Grilled Eye Fillet</b>	59
Dauphinoise potato, onion puree, mustard spiced greens and pinot noir jus	
<i>wine suggestion: Bodega Catena Melbec, Mendoza, Argentina</i>	
<b>House Made Gnocchi</b> (v)	42
Sauteed farm oyster mushrooms, pumpkin puree, toasted one nuts, crispy basil leaves, truffle oil and parmesan	
<i>Wine suggestion: Dewey Station Venus Express GSM, Barossa Valley, SA / Domaine Valfont Rose, Provence, FRANCE</i>	

## Sides

<b>Melaleuca's House cut chips</b> Desiree potatoes, thrice cooked, served with Murray river pink salt and confit garlic aioli	14
<b>Roasted Spiced Pumpkin</b> Mungali natural yogurt, toasted almonds and coriander (gf)	16
<b>Sautéed Kipfler Potatoes</b> Pancetta lardons, finely shaved grana Padano parmesan (gf)	16
<b>Mustard Spiced Greens</b> Broccolini, green beans and kale sautéed with wholegrain mustard (gf)	16
<b>Mixed Leaf Salad</b> Toasted walnuts, white balsamic and shaved parmesan (gf)	14
<b>Steamed Jasmine Rice</b> Crispy Onion (gf)	6