



Melaleuca PORT DOUGLAS

New Years Eve
2023

On Arrival

Pol Roger Brut NV

Chefs House Baked Bread
served with Maple whipped butter

Entree

Crispy Pork Belly (gf)
Seared Harvey Bay scallops, cauliflower puree, pickled fennel
and apple salad

Tasmanian Salmon Tartar (gf)
Wholegrain mustard, pink ginger, chive and dill gherkins,
crispy taro chips

Far North Tiger Prawns (gf)
Malaysian chilli and coconut sauce, lime and toasted coconut

Forest Mushroom Arancini (v)
Goats cheese and truffle oil, pumpkin puree, roasted pine
nuts and crispy basil leaves

Mains

Pan Seared Barramundi Fillet (gf)
Celeriac puree, confit baby beets, sautéed asparagus spears
and potatoes, garden peas and crumbed artichoke

Slow Cooked Beef Cheek (gf)
Creamed potatoes, mustard spiced greens, grilled king
brown mushroom, crispy parsnip and baby carrots

Pan Roasted Moreton Bay Bugs (gf)
Red Thai curry sauce, chilli, lime, Vietnamese mint, lychees,
green beans and steamed Jasmine rice

House made Gnocchi (v)
Sautéed farm oyster mushrooms, pumpkin puree, toasted
pine nuts, crispy basil leaves, truffle oil and parmesan

Dessert

Melaleucas Dessert Platter
Citrus Cloud - Lemon curd, lemongrass foam, rosemary
macerated grapefruit
Mango Cheesecake - Mint & mango coulis, biscoff biscuit,
roast almond tuille, mango sorbet
Textures of chocolate - Mandarin scented ganache, chocolate
ice-cream, chantilly cream