

Lunch 12pm-2pm

Nibbles

House Baked Bread 12

Chefs freshly baked bread with Maple whipped butter

Pig Ears 12

Granny smith apple puree

Chicken Liver Pate * 16

Crostini, Cornichons, pepper and Pedro Ximinez orange jelly

South Australian Oysters ½ Dozen 30 / Dozen 58

Melaleuca's soy and green onion dressing / Natural with lemon and shallot vinegar (gf) / Kilpatrick with bangalow bacon, parmesan

wine suggestion: Pol Roger Brut, Epernay, FRANCE

Lite Lunch / Entrée

Soft Shell Mud Crab (gf)

Green paw paw thai style salad, chilli, fresh lime, green apple, nahm jim, lychees and corriander 29

wine suggestion: Marc Bredif Vouvray Chenin Blanc, Loire Valley, FRANCE

Tempura Bugs 28

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

wine suggestion: Clyde Park Pinot Gris, Bannockburn Geelong, VIC

Seared Tasmanian Scallops* 28

Maple roasted bush smoked bacon, sweetcorn puree and crispy leek

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

Local Prawns fresh off the boat (gf) 30

Fresh lemon, melaleuca's paprika & St.Remy brandy cocktail sauce

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

Bangalow Pork Belly 27

Bean sprout and Asian herb salad, sticky vietnamese dressing, pickled ginger

wine suggestion: Parish Vineyard Riesling, Coal River Valley TAS

Thai Beef salad (gf) 28

Nahm Jim dressing, snow pea and bean shoot salad and fresh lime

wine suggestion: Langmeil Shiraz, Barossa Valley, SA

Arancini (v) 26

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 / Triennes Rose, Provence, FRANCE

**Dishes can be prepared gluten free*

PLEASE ADVISE STAFF OF ANY ALLERGIES / 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

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Mains

Pan seared Daintree Barramundi (gf)	44
Cauliflower and vanilla puree, sauteed potatoes, roasted fennel, red onion and broccolini	
<i>wine suggestion: Parish Vineyard Riesling, Coal River Valley TAS</i>	
Yellow Fin Tuna (gf)	42
Warm salad of kipfler potatoes, chorizo, green beans, queen olives and sundried tomatoes	
<i>wine Suggestion: St Clair Sauvignon Blanc, Marlborough, NZ / Bremerton Tempranillo/Graciano, Langhorne Creek, SA</i>	
Linguine	38
Tiger prawns, Cloudy Bay clams, pipis, mussels, chorizo, sun blushed cherry tomato, garlic, chilli, white wine, flat leaf parsley and Malanda lemon	
<i>wine suggestion: St Clair Sauvignon Blanc, Marlborough, NZ</i>	
Char Grilled Malaysian Tiger Prawns (gf)	38
Malaysian Chilli and coconut sauce, coriander, Malanda lime and steamed jasmine rice	
<i>wine suggestion: Tarra Warra Estate Chardonnay, Yarra Valley, VIC</i>	
Pan roasted Moreton Bay Bugs (gf)	48
Panang curry sauce, mareeba pineapple, green onion, red chilli, bean sprouts, coriander and steamed jasmine rice	
<i>wine suggestion: Marc Bredif Vouvray Chenin Blanc, Loire Valley, France</i>	
Whole Baby Barramundi	48
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>	
Flame Grilled Eye Fillet	54
Dauphinoise potato, sage and onion roasted marrow with enoki mushroom duxelles, onion puree, mustard spiced greens and pinot noir jus	
<i>wine suggestion: Bodega Catena Melbec, Mendoza, ARGENTINA</i>	
House made Gnocchi (v)	42
Sauteed, farm oyster mushrooms, pumpkin puree, toasted pine nuts, crispy basil leaves, truffle oil and parmesan	
<i>wine suggestion: Dewey Station Venus Express GSM, Barossa Valley, SA / Triennes Rose, Provence, FRANCE</i>	
<u>Sides</u>	
Melaleuca's House cut chips	14
Desiree potatoes, thrice cooked, served with Murray river pink salt and confit garlic aioli	
Roasted Spiced Pumpkin	16
Mungali natural yogurt, toasted almonds and coriander (gf)	
Sautéed Kipfler Potatoes	16
Pancetta lardons, finely shaved grana Padano parmesan (gf)	
Mustard Spiced Greens	16
Broccolini, green beans and kale sautéed with wholegrain mustard (gf)	
Mixed Leaf Salad	14
Toasted walnuts, white balsamic and shaved parmesan (gf)	