

\$95 Gold Menu

ENTREES

Bungalow Pork Belly

Bean sprout and herb salad, sticky Vietnamese dressing and pickle ginger

Tasmanian Salmon Carpaccio

Lime and ponzu cured, toasted sesame seed, pickled baby beet, daikon and snow pea salad

Tempura Tiger Prawns

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

Arancini (v)

Forest Mushroom, thyme, Butternut pumpkin puree and parmesan

MAIN COURSE

Pan Seared Daintree Barramundi (gf)

Cauliflower and vanilla puree, sautéed seasonal vegetables and toasted almonds

Oven Roasted Morton Bay Bugs

Thai coconut curry broth, Bok choy leaves, Asian herbs, lychee and steamed rice

Flame Grilled Eye Fillet (gf)

Roast onion puree, sauteed potatoes, sauteed broccolini, confit garlic, onion compote and pinot noir 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 panacotta, blackberry gel, macarons, passionfruit jelly, wild berry cheesecake, ginger biscuit crumble, mango sorbet