



\$145 per person

On Arrival

Pol Roger

South Australian Oysters (gf)

Champagne granita and caviar

Chefs House Baked Bread

Maple whipped mungalli creek butter

Entrée

Bangalow Pork Belly and Scallops (gf)

Twice cooked, sauteed sea scallops, cauliflower puree and shimeji mushrooms

Tasmanian Salmon Tartar (gf)

Whole grain mustard, capers, pickled pink ginger, celeriac remoulade and salted taro chips

Tempura Bug Tails

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

Arancini (v)

Tomato and sweet onion, burnt goats' cheese, spiced poached nashi pear, cranberry jam and toasted pecans



Mains

Pan Seared Daintree Barramundi (gf)

Cauliflower and vanilla puree, sauteed potatoes, roasted fennel, red onion and broccolini

Pan Roasted Moreton Bay Bugs (gf)

Penang sauce, Mareeba pineapple, green onion, red chilli, bean sprouts, coriander and steamed jasmine rice

Flame Grilled Eye Fillet

Dauphinoise potato, sage and onion roasted marrow with enoki mushroom duxelles, mustard spiced greens and pinot noir jus

House Made Gnocchi (v)

Sauteed farm oyster mushrooms, pumpkin puree, toasted pine nuts, crispy basil leaves, truffle oil and parmesan

Dessert

Melaleuca's Dessert Platter

A petite selection of chef's desserts to share
Textures of Chocolate
Mango Cheesecake
Citrus Cloud