



**Melaleuca set Menu \$85 per head**

**Minimum 10 Guests**

**Entrees**

**Arancini (v)**

Forest mushroom, thyme, Butternut pumpkin puree and parmesan

**Bangalow Pork Belly**

Bean sprout and asian herb salad, sticky Vietnamese dressing and pickled ginger

**Hiramasa Kingfish Ceviche**

Green chilli and lime cured Kingfish, coconut espuma, Thai basil and crispy shallots

**Tempura Bug Tails**

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

**Mains**

**Pan seared Daintree Barramundi (gf)**

Cauliflower and vanilla puree, sauteed seasonal vegetables and toasted almonds

**Oven roasted Morton Bay Bugs**

Thai coconut curry broth, bok choy leaves, asian herbs, lychees and steamed jasmine rice

**Flame grilled Eye Fillet (gf)**

Roast onion puree, potato dauphinoise, sautéed 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 pannacotta, blackberry gel, macaroons,  
passionfruit jelly, wild berry cheesecake, ginger biscuit crumble, mango sorbet