

To Start

House Baked Bread 12

Chef's freshly baked bread and 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 28 / Dozen 52

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

wine suggestion: Pol Roger Brut, Epernay, France

Entrees

Tempura Bugs 28

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

wine suggestion: Opawa Pinot Gris, Marlborough, NZ

Char Grilled Malaysian Tiger Prawns (gf) 28

Malaysian Chilli and coconut sauce, coriander, lime and toasted coconut

wine suggestion: St Clair Sauvignon Blanc, Marlborough, NZ

Flame Grilled Beef Tataki 28

Nahm Jim dressing, snow pea and bean shoot salad, green onion and citrus ponzu glaze

wine suggestion: Bowen Estate Cabernet Sauvignon, Connawarra, SA

Seared Tasmanian Scallops * 28

Maple roasted bush smoked bacon, sweetcorn puree and crispy leek

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

Bangalow Pork Belly 27

Bean Sprout and Asian herb salad, sticky Vietnamese dressing, pickled ginger

wine suggestion: Parish Vineyard Riesling, Coal River Valley TAS

Kingfish Ceviche * 27

Green chilli, lime and coriander cured, coconut espuma, soy and crispy shallots

wine suggestion: Corte Giara Pinot Grigio, Veneto, Italy

Arancini (v) 26

Forest mushroom, goats cheese, sweet garden pea puree, lemon and taragon sour cream, reduced balsamic and toastsed pistachio

wine suggestion: Dewey Station Venus Express GSM, Barossa Valley, SA / Triennes Rose, Provence, France

Mains

Pan seared Daintree Barramundi (gf) 42

White onion veloute, sauteed baby potatoes, roasted fennel and broccolini

wine suggestion: Parish Vineyard Riesling, Coal River Valley TAS

Pan roasted Moreton Bay Bugs (gf) 48

Red Thai curry sauce, chilli and lime, Vietnamese mint, lychees, sauteed green beans and steamed jasmine rice

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

Whole baby Barramundi 48

Panko crumbed with Asian spices, Melaleuca's Thai caramel, Asian bean shoot salad and steamed Jasmine rice

wine suggestion: Corte Giara Pinot Grigio, Veneto, Italy

Slow Braised Lamb Shank * 44

Buttered potatoes, minted pea puree, baby carrots and red wine jus

wine suggestion: Bowen Estate Cabernet Sauvignon, Coonawarra, SA

Crispy Pork Belly (gf) 42

Parsnip Puree, sweet cabbage, apple, baby carrots, mustard spiced greens, crispy parsnip and pan juices

wine suggestion: Dalrymple Pinot Noir, Pipers Brook, Tasmania

Flame Grilled Eye Fillet (gf) 50

Dauphinoise potato, red onion compote, creamed butternut, sauteed broccolini, slow roasted garlic and pinot noir jus

wine suggestion: Domingo Molina Hermanos Malbec, Argentina

House made Gnocchi (v) 38

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

Wine suggestion: Dewey Station Venus Express GSM, Barossa Valley, SA / Triennes Rose, Provence, France

Sides

Melaleuca's House cut chips Desiree potatoes, thrice cooked, served with confit garlic aioli 12

Mixed Leaf Salad Toasted walnuts, white balsamic and shaved parmesan (gf) 12

Wok Tossed Broccolini and Green Beans Fried Garlic and broken walnuts (gf) 14

Sauteed Potatoes Garlic and herb butter (gf) 14