

To Start

House Baked Bread

12

Chef's freshly baked bread and Maple whipped butter

Pig Ears

12

Granny smith apple puree

Crispy Shrimp

14

Housemade wasabi aioli, lime

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 dressing / Natural with lemon and shallot vinegar (gf) / Kilpatrick with bangalow bacon, parmesan

wine suggestion: Pol Roger Brut NV

Entrees

Tempura Tiger Prawns

26

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

wine suggestion: Not your Grandma's Riesling by Chaffey Bros

Flame Grilled Beef Tataki

26

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

wine suggestion: Jim Barry Cabernet Sauvignon

Black Lip Mussells

25

Steamed with lemongrass, chilli, and tomato, asian herbs and house baked bread

wine suggestion: Tarra Warra Estate Chardonnay

Bangalow Pork Belly

25

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

wine suggestion: Not your Grandma's Riesling by Chaffey Bros

Tasmanian Salmon Carpaccio

25

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

wine suggestion: Corte Giara Pinot Grigio

Arancini (v)

24

Forest mushroom, thyme, Butternut pumpkin puree and parmesan

wine suggestion: Taylor Made Pinot Noir

Mains

Pan seared Daintree Barramundi (gf) 38

Cauliflower and vanilla puree, sauteed seasonal vegetables and toasted almonds

wine suggestion: Not your Grandma's Riesling by Chaffey Bros

Oven roasted Morton Bay Bugs 48

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

wine suggestion: Marc Bredif Vouray Chenin Blanc

Whole baby Barramundi 44

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

wine suggestion: Corte Giara Pinot Grigio

12 hour Cooked Beef Cheek 42

Creamed potatoes, wilted spinach, roasted shallots, glazed baby carrots and red wine jus

wine suggestion: Langmeil Barossa Valley Shiraz

Bangalow Pork Belly 40

Parsnip puree, roasted baby onion, crispy pig ears, green beans and pan juices

wine suggestion: Taylor made Pinot Noir / Bethany first village shiraz (btl only)

Flame grilled Eye Fillet (gf) 48

Roast onion puree, sauteed potatoes, sautéed broccolini, confit garlic, onion compote and pinot noir jus

wine suggestion: Coquena Malbec

House made Gnocchi (v) 36

Wild Mushroom and Spinach, Truffle oil and Parmesan cheese

Wine suggestion: Taylor Made Pinot Noir / Triennes Rose

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

Seasonal Greens Wok tossed, garlic and herb butter(gf) 12

Sauteed Potatoes Garlic and herb butter (gf) 12