

\$85 Silver 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

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

House made Gnocchi (v)

Sauteed forest mushrooms, truffle oil, freshly shaved parmesan

12 hour cooked Beef Cheek

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

DESSERT

Melaleuca's Signature Dessert Platter

Chocolate truffle, chocolate ice cream, coconut panacotta, blackberry gel, macaroons, passionfruit jelly, wild berry cheesecake, ginger biscuit crumble, mango sorbet