



**\$145 per person**

**On Arrival**

Glass of Bubbles

**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, cranberries jam and toasted pecans



**Mains**

**Pan Seared Daintree Barramundi (gf)**

White onion velouté, sauteed baby potatoes, roasted fennel 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 (gf)**

Dauphinoise potato, sage and onion roasted marrow, pink pepper, enoki mushrooms, mustard spiced greens and pinot noir jus

**House Made Gnocchi (v)**

Tomato and garlic sauce, burrata cheese, toasted pine nuts, crispy basil leaves, olive oil and lemon

**Dessert**

**Melaleuca's Dessert Platter**

A petit selection of chefs desserts to share

**Bookings not available online**

For all bookings, please email  
[info@melaleucaportdouglas.com.au](mailto:info@melaleucaportdouglas.com.au)

Please advise of any dietary requirements when booking