Melaleuca PORT DOUGLAS

Lunch 12pm-2pm

Nibbles

House Baked Bread 16

Chefs freshly baked bread with Maple whipped butter

Pig Ears 16

Granny smith apple puree

Chicken Liver Pate * 20

Crostini, Cornichons, pepper, tomato and red onion chutney and Pedro Ximinez orange jelly

South Australian Oysters (a) ½ Dozen 36

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

Lite Lunch / Entrée

Tiger Prawns *(a)

Flame roasted Tiger prawns, chilli and lemongrass, sambal Matah, roasted lime, cripsy basil 34

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

Salmon Crudo (a) 32

Cured Salmon, mango ponzu, chilli vinegrette, pickled shallots, peaunt puree, lime zest

wine suggestion: Opawa Pinot Gris, Marlborough, NZ

Spring Bay Mussels (a) 32

Steamed Mussels, coconut and kafiar lime leaf broth, corriander, toasted coconut roti

wine suggestion: St Clair Sauvignon Blanc, Marlborough, NZ

Beef Tataki 34

Fire Grilled beef tataki, galbi sauce marinade, mirin and soy cured hen's egg, yuzo gel, green onion, wasabi aioli, fried garlic

wine suggestion: Ox Hardy Shiraz, McLaren Vale, SA

Local Prawns Fresh Off The Boat *(a) 36

Fresh lemon, melaleuca's paprika & St.Remy brandy cocktail sauce

wine suggestion: St.Clair Sauvignon Blanc, Marlborough, NZ

Bangalow Pork Belly 32

Crispy fried Pork Belly, samjan and honey glaze, toasted sesame, pickled baby raddish, green apple and Spring onion

wine suggestion: Bremerton Tempranillo, Langhorne Creek SA

Arancini (v) 30

Forrest mushroom and Truffle Arancini, green pea puree, garlic panko, pistachio dhukka, lemon zest

wine suggestion: Dewey Station Venus Express GSM, Barossa Valley, SA / Domaine Valfont Rose, Provence, FRANCE

Melaleuca PORT DOUGLAS

Lunch 12pm-2pm

Mains

Pan Seared Daintree Barramundi* (a) 48

Cauliflower and vanilla puree, sauteed potatoes, roasted fennel, red onion and broccolini

wine suggestion: Parish Vineyard Riesling, Coal River Valley TAS

Linguine (a) 47

Tiger prawns, Cloudy Bay clams, pipis, mussels, chorizo, sun blushed cherry tomato, garlic, chilli, white wine,

flat leaf parsley and Malanda lemon

wine suggestion: St Clair Sauvignon Blanc, Marlborough, NZ

Pan Roasted Bugs*(i) 52

Panang curry sauce, mareeba pineapple, green onion, red chilli, bean sprouts, coriander and steamed jasmine rice

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

Whole Baby Barramundi (a) 54

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

Flame Grilled Eye Fillet* 62

Dauphinoise potato, onion puree, mustard spiced greens and pinot noir jus

wine suggestion: Bodega Catena Melbec, Mendoza, ARGENTINA

House Made Gnocchi (v) 42

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

wine suggestion: Dewey Station Venus Express GSM, Barossa Valley, SA / Valfont Rose, Provence, FRANCE

Sides

Melaleuca's House Cut Chips Desiree potatoes, thrice cooked, served with Murray River pink salt and confit garlic aioli* 16

Roasted Spiced Pumpkin Mungalli natural yogurt, toasted almonds and coriander* 18

Sautéed Potatoes Pancetta lardons, finely shaved grana Padano parmesan* 18

Mustard Spiced Greens Broccolini, green beans and kale sautéed with wholegrain mustard* 18

Mixed Leaf Salad Toasted walnuts, white balsamic and shaved parmesan* 16

Steamed Jasmine Rice Crispy onion* 8

** Denotes Dishes can be prepared gluten free*

Seafood Country of Origin (a) Australia, (i) Imported

PLEASE ADVISE STAFF OF ANY ALLERGIES / 10% SURCHARGE APPLIES ON WEEKENDS/ 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS