



Melaleuca
PORT DOUGLAS

Lunch 12pm-2pm

Nibbles

House Baked Bread 12

Chef's freshly baked bread and our dip of the day

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: see server

Lite Lunch / Entree

Local Prawns fresh off the boat (gf) 26

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

wine suggestion: St.Clair Sauvignon Blanc

Thai Beef salad (gf) 28

Nahm Jim dressing, snow pea and bean shoot salad and fresh lime

wine suggestion: Langmeil Prime Cut Shiraz

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

Arancini (v) 24

Forest mushroom, thyme, smoked paprika aioli and parmesan

wine suggestion: Taylor Made Pinot Noir

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



Melaleuca

PORT DOUGLAS

Lunch 12pm-2pm

Mains

Catch of The Day

mp

See your server for today's catch of the day

wine suggestion: See your server

Linguine

38

Tiger prawns, clams, pipis, reef fish, sun blushed cherry tomato, garlic, chilli, white wine, flat leaf parsley and Malanda lemon

wine suggestion: St Clair Sav Blanc

Black Lip Musselss

36

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

wine suggestion: Tarra Warra Estate Chardonnay

Oven roasted Moreton Bay Bugs

48

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

wine suggestion: Marc Bredif Vouvray Chenin Blanc

Crispy Whole Daintree 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

Flame grilled Eye Fillet (gf)

48

Green beans, garlic and thyme sautéed potatoes, confit garlic, roast onion puree and jus

wine suggestion: Coquena Malbec

House-Made Gnocchi (v)

36

Wild Mushrooms 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