

To Start

House Baked Bread 12

Chef's freshly baked bread and Maple whipped butter

Pig Ears 12

Granny smith apple puree

Chicken Liver Pate * 16

Crostini, Cornichons, pepper and Pedro Ximinez orange jelly

South Australian Oysters ½ Dozen 30 / Dozen 58

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

Entrees

Soft Shell Mud Crab (gf)

Green paw paw thai style salad, chilli, fresh lime, green apple, nahm jim, lychees and corriander 29

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

Tempura Bugs 28

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

wine suggestion: Opawa Pinot Gris, Marlborough, NZ

Char Grilled Malaysian Tiger Prawns (gf) 28

Malaysian Chilli and coconut sauce, coriander and Malanda lime

wine suggestion: St Clair Sauvignon Blanc, Marlborough, NZ

Flame Grilled Beef Tataki 28

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

wine suggestion: Ox Hardy Shiraz, McLaren Vale, SA

Seared Tasmanian Scallops * 28

Maple roasted bush smoked bacon, sweetcorn puree and crispy leek

wine suggestion: Tarra Warra Estate Chardonnay, Yarra Valley, VIC

Bangalow Pork Belly 27

Bean Sprout and Asian herb salad, sticky Vietnamese dressing, pickled ginger

wine suggestion: Bremerton Tempranillo/Graciano, Langhorne Creek, SA

Kingfish Ceviche * 27

Green chilli, lime and coriander cured, coconut espuma, soy and crispy shallots

wine suggestion: Corte Giara Pinot Grigio, Veneto, Italy

Arancini (v) 26

Sundried tomato and sweet onion, burnt goats cheese, spiced poached nashi pear, cranberrie jam and toasted pecans

wine suggestion: Dewey Station Venus Express GSM, Barossa Valley, SA / Triennes Rose, Provence, France



Mains

Pan seared Daintree Barramundi (gf) 44

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

wine suggestion: Parish Vineyard Riesling, Coal River Valley TAS

Yellow Fin Tuna (gf) 42

Warm salad of kipfler potatoes, chorizo, green beans, queen olives and sundried tomoatoes

wine Suggestion: St Clair Sauvignon Blanc, Marlborough, NZ / Bremerton Tempranillo/Graciano, Langhorne Creek, SA

Pan roasted Moreton Bay Bugs (gf) 48

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

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

Whole baby Barramundi 46

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

Slow Braised Beef Cheek * 46

Whipped potatoes, roast baby vegetables, beetroot pesto and red wine jus

wine suggestion: Bowen Estate Cabernet Sauvignon, Coonawarra, SA

Crispy Pork Belly (gf) 42

Parsnip Puree, sweet cabbage, apple, baby carrots, sauteed broccolini, crispy parsnip and pan juices

wine suggestion: Dalrymple Pinot Noir, Pipers Brook, Tasmania

Flame Grilled Eye Fillet 54

Dauphinoise potato, sage and onion roasted marrow with enoki mushroom duxelles, 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 one nuts, crispy basil leaves, truffle oil and parmesan

Wine suggestion: Dewey Station Venus Express GSM, Barossa Valley, SA / Triennes Rose, Provence, France

Sides

Melaleuca’s House cut chips Desiree potatoes, thrice cooked, served with Murray river pink salt and confit garlic aioli 14

Roasted Spiced Pumpkin Mungali natural yogurt, toasted almonds and coriander (gf) 16

Sautéed Kipfler Potatoes Pancetta lardons, finely shaved grana Padano parmesan (gf) 16

Mustard Spiced Greens Broccolini, green beans and kale sautéed with wholegrain mustard 16

Mixed Leaf Salad Toasted walnuts, white balsamic and shaved parmesan (gf) 14