

Lunch 12pm-2pm

Nibbles

House Baked Bread 12

Chefs freshly baked bread with Maple whipped butter

Pig Ears 12

Granny smith apple puree

Chicken Liver Pate * 16

Cornichons, pepper orange marmalade and Pedro Ximenez 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: Pol Roger Brut, Epernay, France

Lite Lunch / Entrée

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

Seared Tasmanian Scallops* 28

Maple roasted bush smoked bacon, sweetcorn puree and crispy leek

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

Local Prawns fresh off the boat (gf) 30

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

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

Bangalow Pork Belly 27

Bean sprout and Asian herb salad, sticky vietnamese dressing, pickled ginger

wine suggestion: Parish Vineyard Riesling, Coal River Valley TAS

Thai Beef salad (gf) 28

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

wine suggestion: Langmeil Shiraz, Barossa Valley, SA

Arancini (v) 26

Forest mushroom, goats cheese, sweet pea puree, lemon and taragon sour cream, reduced balsamic, toasted pistachio

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

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Mains

Pan seared Daintree Barramundi (gf) 42

White onion veloute, Sauteed baby potatoes, roasted fennel and broccolini

wine suggestion: Parish Vineyard Riesling, Coal River Valley TAS

Linguine 38

Tiger pawns, 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

Char Grilled Malaysian Tiger Prawns (gf) 38

Malaysian Chilli and coconut sauce, coriander, lime and toasted coconut and steamed jasmine rice

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

Oven roasted Moreton Bay Bugs (gf) 48

Red Thai curry sauce, chilli and lime, Vietnamese mint, lychees, sautéed green beans and steamed jasmine rice

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

Crispy Whole Daintree Barramundi 48

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 (gf) 50

Dauphinoise potato, red onion compote, creamed butternut, sauteed broccolini, slow roasted garlic and pinot noir jus

wine suggestion: Domingo Molina Hermanos Malbec, Argentina

House made Gnocchi (v) 38

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 / Triennes Rose, Provence, France

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

Wok Tossed Broccolini and Green Beans Fried garlic and broken walnuts (gf) 14

**Dishes can be prepared gluten free*

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