

**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, cranberry 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 tomatoes

*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 (gf) 16

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