

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 and Pedro Ximenez 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

Lite Lunch / Entrée

Soft Shell Mud Crab (gf) 32

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

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

Tempura Bugs 32

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

wine suggestion: Clyde Park Pinot Gris, Bannockburn Geelong, VIC

Seared Tasmanian Scallops (gf) 30

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) 35

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

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

Bangalow Pork Belly 29

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

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

Thai Beef Salad (gf) 29

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

wine suggestion: John Duval Concilio Shiraz, Barossa Valley, SA

Arancini (v) 28

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 / Valfont Rose, Provence, FRANCE

**Dishes can be prepared gluten free*

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

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Mains

Pan Seared Daintree Barramundi (gf) 47

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

wine suggestion: Parish Vineyard Riesling, Coal River Valley TAS

Linguine 42

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

Char Grilled Malaysian Tiger Prawns (gf) 42

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

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

Pan Roasted Moreton Bay Bugs (gf) 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 52

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) 59

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 (gf) 14

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

Sautéed 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

Steamed Jasmine Rice Crispy onion (gf) 6

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