



Melaleuca
PORT DOUGLAS

Lunch 12pm-2pm

Nibbles

House Baked Bread 10

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

Pig Ears 12

Granny smith apple puree

Crispy Shrimp 12

Housemade wasabi aioli, lime

Chicken Liver Pate 14

Crostini, cornichons, pepper and Pedro Ximinez orange jelly

South Australian Oysters ½ Dozen 26 / Dozen 46

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) 22

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

wine suggestion: St.Clair Sauvignon Blanc

Thai Beef salad (gf) 22

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

wine suggestion: Langmeil Prime Cut Shiraz

Bangalow Pork Belly 22

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

wine suggestion: Not your Grandma's Riesling by Chaffey Bros

Arancini (v) 19

Forest mushroom, thyme, smoked paprika aioli and parmesan

wine suggestion: Taylor Made Pinot Noir

Tempura Bug Tails 24

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



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Mains

Catch of The Day	mp
See your server for today's catch of the day	
<i>wine suggestion: See your server</i>	
Linguine	34
Tiger prawns, clams, pipis, reef fish, sun blushed cherry tomato, garlic, chilli, white wine, flat leaf parsley and Malanda lemon	
<i>wine suggestion: St Clair Sav Blanc</i>	
Tiger Prawn	32
Chilli and coconut sauce, corriander, steamed Jasmine rice and crispy shallots	
<i>wine suggestion: Tarra Warra Estate Chardonnay</i>	
Oven roasted Morton Bay Bugs	44
Thai coconut curry broth, bok choy leaves, asian herbs, lychees and steamed jasmine rice	
<i>wine suggestion: Saint Claire Sauvignon Blanc</i>	
Crispy Whole Daintree Barramundi	42
Panko crumbed with Asian spices, Melaleuca's Thai caramel, Asian bean shoot salad and steamed Jasmine rice	
<i>wine suggestion: Corte Giara pinot grigio</i>	
Flame grilled Eye Fillet (gf)	42
Green beans, garlic and thyme sautéed potatoes, confit garlic, roast onion puree and jus	
<i>wine suggestion: Langmeil Prime Cut Shiraz</i>	
House-Made Gnocchi (v)	28
See your server for today's Gnocchi of the day	
<i>wine suggestion: See server</i>	

Sides

Melaleuca's House cut chips	Desiree potatoes, thrice cooked, served with confit garlic aioli	10
Mixed Leaf Salad	toasted walnuts, white balsamic and shaved parmesan (gf)	12
Seasonal Greens	Wok tossed, garlic and herb butter(gf)	12