

To Start

House Baked Bread	10
Chef's freshly baked bread and Maple whipped butter	
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	
<i>wine suggestion: Pol Roger Brut NV</i>	
<u>Entrees</u>	
Tempura Bug Tails	24
Three peppered, Candied red chilli and ginger, sticky soy dressed petit leaves, macadamia dust and lime zest	
<i>wine suggestion: Not your Grandma's Riesling by Chaffey Bros</i>	
Flame Grilled Beef Tataki	22
Nahm Jim dressing, snow pea and bean shoot salad, green onion and citrus ponzu glaze	
<i>wine suggestion: Jim Barry Cabernet Sauvignon</i>	
Malaysian Butter Prawns (gf)	24
Malaysian style butter sauce, chilli, coconut and corriander	
<i>wine suggestion: Tarra Warra Estate Chardonnay</i>	
Bangalow Pork Belly	22
Bean sprout and Asian herb salad, sticky vietnamese dressing, pickled ginger	
<i>wine suggestion: Not your Grandma's Riesling by Chaffey Bros</i>	
Hiramasa Kingfish Ceviche	24
Green chilli and lime cured Kingfish, coconut espuma, Thai basil and crispy shallots	
<i>wine suggestion: Corte Giara Pinot Grigio</i>	
Arancini (v)	19
Forest mushroom, thyme, Butternut pumpkin puree and parmesan	
<i>wine suggestion: Taylor Made Pinot Noir</i>	

Mains

Catch of The Day mp

See your server for today's catch of the day

wine suggestion: See your server

Pan seared Daintree Barramundi (gf) 36

Cauliflower and vanilla puree, sauteed seasonal vegetables and toasted almonds

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

Oven roasted Morton Bay Bugs 44

Thai coconut curry broth, bok choy leaves, asian herbs, lychees and steamed jasmine rice

wine suggestion: Saint Claire Sauvignon Blanc

Whole baby Barramundi 42

Panko crumbed with Asian spices, Melaleuca's Thai caramel, Asian bean shoot salad and steamed Jasmine rice

wine suggestion: Corte Giara Pinot Grigio

12 hour Cooked Beef Cheek 38

Creamed potatoes, wilted spinach, roasted shallots, glazed baby carrots and red wine jus

wine suggestion: Langmeil Barossa Valley Shiraz

Bangalow Pork Belly 38

Parsnip puree, roasted baby onion, crispy pig ears, green beans and pan juices

wine suggestion: Taylor made Pinot Noir / Bethany first village shiraz (btl only)

Flame grilled Eye Fillet (gf) 44

Roast onion puree, sauteed potatoes, sautéed broccolini, confit garlic, onion compote and pinot noir jus

wine suggestion: Coquena Malbec

House made Gnocchi (v) 32

Wild Mushroom and Spinach, Truffle oil and Parmesan cheese

Wine suggestion: Taylor Made Pinot Noir / Triennes Rose

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

Sauteed Potatoes Garlic and herb butter, (gf) 12