

**To Start**

<b>House Baked Bread</b>	10
Chef's freshly baked bread and our dip of the day	
<b>Pig Ears</b>	12
Granny smith apple puree	
<b>Crispy Shrimp</b>	12
Housemade wasabi aioli, lime	
<b>Chicken Liver Pate</b>	14
Crostini, cornichons, pepper and Pedro Ximinez orange jelly	
<b>South Australian Oysters</b>	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: see server</i>	
<b><u>Entrees</u></b>	
<b>Tempura Bug Tails</b>	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>	
<b>Bangalow Pork Belly</b>	22
Bean sprout and asian herb salad, sticky Vietnamese dressing and pickled ginger	
<i>wine suggestion: Taylor made Pinot Noir</i>	
<b>Flame Grilled Beef Tataki</b>	22
Nahm Jim dressing, snow pea and bean shoot salad, green onion and citrus ponzu glaze	
<i>wine suggestion: Jim Barry Cabernet Sauvignon</i>	
<b>Malaysian Butter Prawns (gf)</b>	24
Malaysian style butter sauce, chilli, coconut and corriander	
<i>wine suggestion: Tarra Warra Estate Chardonnay</i>	
<b>Hiramasa Kingfish Ceviche</b>	24
Green chilli and lime cured Kingfish, coconut espuma, Thai basil and crispy shallots	
<i>wine suggestion: Corte Giara Pinot Grigio</i>	
<b>Arancini (v)</b>	19
Forest mushroom, thyme, Butternut pumpkin puree and parmesan	
<i>wine suggestion: Taylor Made Pinot Noir</i>	

## Mains

<b>Catch of The Day</b>	mp
See your server for today's catch of the day	
<i>wine suggestion: See your server</i>	
<b>Pan seared Daintree Barramundi (gf)</b>	36
Cauliflower and vanilla puree, sauteed seasonal vegetables and toasted almonds	
<i>wine suggestion: Not your Grandma's Riesling by Chaffey Bros</i>	
<b>Oven roasted Morton Bay Bugs</b>	44
Thai coconut curry broth, bok choy leaves, asian herbs, lychees and steamed jasmine rice	
<i>wine suggestion: Saint Claire Sauvignon Blanc</i>	
<b>Whole baby Barramundi</b>	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>	
<b>12 hour Cooked Beef Cheek</b>	38
Creamed potatoes, wilted spinach, roasted shallots, glazed baby carrots and red wine jus	
<i>wine suggestion: Langmeil Barossa Valley Shiraz</i>	
<b>Pan Roasted Duck Breast</b>	38
Confit Duck croquette, three grain cassiolette, baby onion, buttered carrot, green beans and pan juices	
<i>wine suggestion: Taylor made Pinot Noir / Bethany first village shiraz (btl only)</i>	
<b>Flame grilled Eye Fillet (gf)</b>	44
Roast onion puree, potato dauphinoise, sautéed broccolini, confit garlic, onion compote and pinot noir jus	
<i>wine suggestion: Langmeil Prime Cut Shiraz</i>	
<b>Gnocchi (v)</b>	32
See your server for today's Gnocchi of the day	
<i>wine suggestion: See your server</i>	

## Sides

<b>Melaleuca's House cut chips</b>	Desiree potatoes, thrice cooked, served with confit garlic aioli	10
<b>Mixed Leaf Salad</b>	Toasted walnuts, white balsamic and shaved parmesan (gf)	12
<b>Seasonal Greens</b>	Wok tossed, garlic and herb butter(gf)	12
<b>Potato Dauphinoise</b>	Oven baked, cream, garlic and white baby onion (gf)	12