

5:30pm-Late

To Start

House Baked Bread 9

Chef's freshly baked bread, whipped maple butter

Pig Ears 9

Salted crispy pig ears, granny smith apple puree, cider reduction

South Australian Oysters ½ DOZEN 24 / 1 DOZEN 40

Melaleuca's soy and green onion dressing

Natural, lemon, black pepper (gf)

wine suggestion: Jansz Premium NV Cuvee / Langmeil Resiling

Entrees

Kingfish ceviche 22

Cured in lime and green chilli, thai basil, crispy shallots, coconut

wine suggestion: Jaraman Chardonnay

Bug Tail 22

Salt & pepper Moreton Bay bug tails, candied chilli, macadamia dust, lime

wine suggestion: Jaraman Chardonnay / Haha Pinot Gris

Tuna 21

Yellow fin tuna tataki, snow pea, ponzu glaze, crispy glass noodles, wasabi

wine suggestion: Langmeil Chardonnay

Wagu Beef 22

Wagu beef tartar, croustini, egg yolk, petit herb salad, horseradish

wine suggestion: Taylormade Pinot Noir

Pork Belly 20

Slow cooked byron bay pork belly, crackle, broad beans, granny smith apple

wine suggestion: Taylormade Pinot Noir

Tempura (v) 18

Crispy tempura sesame leaf, asparagus spear, red onion, trumpet mushroom, citrus soy

wine suggestion: La Maschera Prosecco

Mains

Barramundi 37

Pan seared local barramundi, baby root vegetables, fennel and yuzu emulsion, tempura zucchini flower

wine suggestion: Saint Clair Sauvignon Blanc / Brokenwood Semillon

Coral Trout 42

Pan fried coral trout, coconut laksa, bok choy leaves, rice stick noodles, coriander, crispy shallots

wine suggestion: Corte Giara Pinot Grigio / Jim Barry Watervale Reisling

Linguine 36

Black lip mussels, sun blushed cherry tomato, garlic, chilli, parsley

wine suggestion: Corte Giara Pinot Grigio / Rogers and Rufus Rose

Tiger Prawns (gf) 38

Split and chargrilled local prawns, Thai Green curry, asian herb, bean sprout salad, nahm jim dressing

wine suggestion: Alkoomi Sauvignon Blanc / Taylormade Pinot Noir

Duck (gf) 38

Confit duck leg, puy lentils cassoulet, roasted apple, blackberries , carrot puree

wine suggestion: Tarra Warra Pinot Noir / Vasse Felix Filius Cabernet Sauvignon

Rack of Lamb 44

Herb and garlic crusted, charred endive, potato gratin, baby onion, pan juices, Dijon

wine suggestion: Langmeil Shiraz / Jim Barry Cabernet Sauvignon

Beef Cheek (gf) 38

Melaleuca's creamed potato, king trumpet mushroom, baby carrot, leek

wine suggestion: Bowen Cabernet Sauvignon / Jaraman Shiraz

Farmer's cut (serves 2) 75

Flame grilled, roast cherry tomatoes on the vine, sautéed brussel sprouts, baby carrot, house-cut chips, pepper scented jus

wine suggestion: Prime Cut Shiraz / Bowen Cabernet Sauvignon

Gnocchi (v) 32

House made gnocchi, wilted spinach, mushroom, pecorino

wine suggestion: Chaffey Bros for Barossa Tempranillo/ Grenache

Sides

Melaleuca's House cut chips	9	Rocket Salad	9
Thyme salted, aioli		Local rocket, apple, walnuts, white balsamic	
Creamed Potatoes	9	Brussel Sprouts	9
Green onion		Wok tossed, house bacon	
Sautéed Potatoes	9	Green Beans	9