

# Meletos

## À LA CARTE MENU

1 - 7 guests

TO START	House baked sourdough, Mt. Zero olive oil <i>gfo</i>	7
	House marinated Mt. Zero olives <i>gf, ve, nf</i>	8
	Sydney Rock Oysters	6 ea
	Giardiniera	8
ENTRÉE	Goat's curd, truffled honey, sourdough <i>gfo, nf, ogf, v</i>	23
	Eggplants, garlic, chilli, fried shallots <i>gf, nf, v</i>	22
	Chicken liver pate, lavosh, Campari, port <i>gfo, nf, ogf</i>	26
	Wagyu, taleggio, croutons, sage <i>gf, nf</i>	26
	Whitebait, aioli, lemon <i>gf, df, nf</i>	23
MAIN	Rockling, olives, capers, cherry tomatoes, magnaia sauce <i>gf, nf, ogf</i>	42
	Porchetta, fennel, chimichurri <i>df, nf, gf</i>	45
	Pumpkin, balsamic, salsa verde, salted almonds <i>ve, ogf</i>	36
	Prawn rigatoni, chilli <i>df, nf</i>	35
	Porterhouse, pine mushrooms, green peppercorn sauce <i>nf</i>	48
SIDES	French Fries, herb salt	15
	Green leaves, apple dressing <i>gf, ve, nf</i>	12
	Beets, wasabi mayo, dukkah <i>veo, gf</i>	17
DESSERT	Chocolate fondant, coconut foam, coconut	17
	Lemon ricotta semifreddo <i>nf, gf, veo</i>	17
	Tiramisu	17
	Selection of 2 cheeses - Taleggio   Blue   Brie   Cheddar	20
FEED ME <i>Three Courses</i>	Shared entrees   choice main   choice dessert	95 pp

*Meletos is proud to be part of The Stones of the Yarra Valley group and invites our guests to enjoy our sister restaurants, The Barn at Stones, The Stables at Stones and No.7 Healesville.*

*df - dairy free gf - gluten free gfo - gluten free option nf - nut free v - vegetarian ve - vegan veo - vegan option ogf - onion/garlic free*

*Please note, due to the nature of open kitchen meal preparation and possible cross-contamination, Meletos is unable to guarantee the absence of any ingredients in any of its menu items.*

*Kindly note, a 1% surcharge is applied to all credit card transactions, and a 15% surcharge is applied to all transactions on days when public holidays are observed.*