

Meletos

BANQUET MENU | 95

8 - 24 guests

ENTRÉE <i>shared</i>	Eggplants, garlic, chilli, fried shallots <i>gf, nf, v</i>	
	Goat's curd, truffled honey, lavosh <i>gfo, nf, v, ogf</i>	
	Whitebait, aioli, lemon <i>gf, df, nf</i>	
MAIN & SIDE <i>shared</i>	Slow cooked lamb shoulder, labna, eggplant capanata <i>gf, nf</i>	
	Barramundi, cauliflower, parsely oil <i>gf, df, nf, ogf</i>	
	Green leaves, radish, carrots, apple dressing <i>gf, ve, v, df, ogf</i>	
DESSERT <i>shared</i>	Selection of house made petit fours & cheeses	
ADDITIONAL	House baked sourdough served with Mt Zero olive oil <i>gfo</i>	7
	Mt Zero house marinated olives <i>gf, ve, nf</i>	8
	Sydney Rock Oysters	6ea
	French Fries, herb salt	12
	Green leaves, carrot, radish, apple dressing <i>gf, ve, nf</i>	11
	Beets, salsa verde, dukkah <i>ve, gf</i>	16

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 n - contains nuts 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.