

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
ENTRÉE	Goat's curd, truffled honey, sourdough <i>gfo, nf, ogf, v</i>	26
	Lamb ribs, tzatziki, smoked jus, pickled cucumber <i>gf, nf, ogf</i>	28
	Chicken liver pate, lavosh, Campari, port <i>gfo, nf, df, ogf</i>	28
	Burrata, tomato, veloute <i>gf, nf, v, ogf</i>	26
	Baby Cos, olive, sesame, muntries <i>gf, nf, ve, df, ogf</i>	24
	Scallops, plum sake, peas <i>gf, df, nf, ogf</i>	28
MAIN	Barramundi, cauliflower, parsely oil <i>gf, df, nf, ogf</i>	45
	Porchetta, corn, fennel, chimichurri <i>df, nf, gf</i>	48
	Spatchcock, romesco, vegemite <i>gf, nf, ogf, df</i>	50
	Fregola, zucchini, turmeric, seaweed, ricepaper <i>ve, gf, nf, ogf</i>	42
	Prawn rigatoni <i>ogf, df, nf</i>	45
	Porterhouse, slaw, saltbush, horseradish jus <i>gf, nf, df, ogf</i>	52
SIDES	French Fries, herb salt	12
	Green leaves, carrot, radish, apple dressing <i>gf, ve, nf</i>	11
	Dutch carrots, salsa verde, dukkah <i>ve, gf</i>	16
DESSERT	Chocolate fondant, coconut foam, coconut <i>nf, gf</i>	17
	Lemon ricotta semifreddo <i>nf, gf</i>	17
	Tiramisu <i>nf</i>	16
	Ice cream	12
	Selection of cheeses	35
FEED ME <i>Three Courses</i>	Shared entrees choice main choice dessert	85 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.