

Meletos

GRANDE BANQUET MENU

24 - 32 guests

ENTRÉE

shared

House baked sourdough served with Mt Zero Olive Oil
Southern squid, roasted cauliflower, nduja, preserved lemon
Pork and potato croquettes, salsa verde, kimchi apple slaw
Fire roasted caraway carrots, split lentils, pomegranate, tarator

MAIN

shared

Humpty Doo Barramundi, broccolini, caviar and tarragon butter, green olives
Slow cooked lamb shoulder, labna, eggplant caponata

SIDE

shared

Green leaves, radish, carrots, burnt apple dressing *gf, ve, v, df, ogf*
Chips with Meletos' herb salt

DESSERT

shared

Petit fours
Chef's selection of cheeses, quince, dried fruits and nuts, crackers

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 15% surcharge is applied to all transactions on days when public holidays are observed.