

Meletos

Head Chef - Tim Malligan

MELETOS SPRING BANQUET

8-24 guests

ENTRÉE - *served with fresh baked bread*

Yarra Valley goats curd, truffled Yarra Valley honey

Wild mushroom arancini & chive mayo

Grilled garfish fillet, celeriac remoulade, charred orange gel

Shaved mortadella, fennel, parsley, sourdough crisps

PIZZA

Mushrooms, Yarra Valley goats curd, roasted garlic, thyme & baby spinach

Prosciutto San Daniele, San Marzano tomato, artichoke, Reggiano & parsley

MAIN

Porterhouse, carrot, shallot, watercress, truffle, roasted chats

Cone bay barramundi fillet, celeriac, potato, prawn, vongole, almond, frisee

DESSERT

Apple and strawberry crumble, lemon thyme ice cream

Red wine poached pear, salted hazelnut praline, juniper gel

Dark chocolate delice, honeycomb, mandarin, white chocolate tuille

Vanilla pannacotta, rhubarb, pistachio biscotti

