






















MEL & CO.
Garden

The Menu

To Share

LIGHTEST



- 1 **LOTUS** lotus chips w/ pineapple salsa 6  
- 2 **TOFU BITES** w/ deep fried beancurd skin, tempura sauce + pickled ginger 9  
- 3 **POMEGRANATE SALAD** leafy greens, apple, fennel + pomegranate vinaigrette 8  
- 4 **CITRUS SALAD** citrus medley, leafy greens + sesame seed dressing 10  
- 5 **ASPARAGUS** w/ burnt harissa butter 12 
- 6 **BROCCOLI** w/ shaved parmesan + peruvian green sauce 12 
- 7 **MUSHROOM** medley w/ soy, wine + truffle 12 
- 8 **POTATO** pot of chips w/ shichimi togarashi + aji amarillo aioli 9 
- 9 **SWEET POTATO** tempura fried sweet potato w/ aji amarillo aioli 10 
- 10 **PORK POPPERS** roasted pork belly, smoky bbq sauce, crackling, salsa 12 
- 11 **BREAD + DIPS** toasted turkish bread w/ chef's selection of dips 12 
- 12 **GRILLED CHEESE (1pc)** 3 cheese mix, ciabatta, bechamel sauce + mallorquina 7
- 13 **TACOS (2pc)** w/ fish, purple cabbage, jalapeno dressing + pineapple salsa 7
- 14 **QUESADILLA** Your choice of chicken OR sweet potato 12/7
- 15 **SQUID** deep fried w/ shichimi togarashi, nahm jim aioli, burnt lime 15
- 16 **BEEF SLIDERS (3pc)** 'rendang' beef brisket, jalapeno dressing + coleslaw 16
- 17 **NACHOS** wonton skins, 'rendang' beef brisket, jalapeno dressing, sour cream + salsa 18
- 18 **PORK BAO (3pc)** DIY bao w/ pineapple salsa + aji amarillo aioli 28
- 19 **CRAB AND PRAWN** soft shell crab and prawn spring rolls w/ nahm jim 19
- 20 **TOFU** w/ deep fried beancurd skin, tempura sauce, jalapeno dressing + salsa 20 
- 21 **PRAWN** w/ tom yam butter, burnt lemon + paratha 25
- 22 **SALMON** w/ green pea puree, broccolini, apple + fennel salad 30 
- 23 **PORK BELLY** w/ crackling, seared prawn, nahm jim, pineapple salsa 30 
- 24 **PORK RIBS** w/ house dry rub, potato salad + smoky bbq sauce 42 
- 25 **CHICKEN (serves 3-4)** free range peruvian roast w/ charred broccoli + parmesan 64 
- 26 **KERRIGAN VALLEY BEEF (serves 5-6)** herb crusted rib eye w/ truffle mash, broccolini + jus 150 

HEAVIEST




Desserts

- 27 **RUBY ROSE** ruby chocolate panna cotta, ruby chocolate, raspberry, lychee + yuzu 16
- 28 **PAVLOVA** pavlova, cherry, blackcurrant, double cream + berries 12 
- 29 **PUDDING** coconut + pandan pudding w/ palm sugar caramel, coconut + lime sorbet 14
- 30 **ZEN GARDEN** miso cheesecake, chocolate, salted caramel + shortbread 14
- 31 **THE GARDEN OF EDEN (serves 3-4)** caramelised puff, dark chocolate, salted caramel, sesame cheese mousse, matcha, cucumber + yuzu 45

Kids

- 32 **FISH+ CHIPS** deep fried fish w/ chips + aioli 12
- 33 **CHICKEN BURGER** mini chicken burger w/ chips + sauce 12
- 34 **GRILLED CHEESE** w/ chips + sauce 10
- 35 **MINI QUESADILLA** choice of chicken OR sweet potato served w/ chips 10

 GLUTEN FREE

 DAIRY FREE

 VEGETARIAN

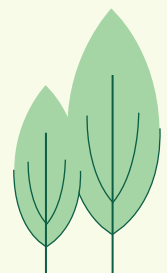
 VEGAN

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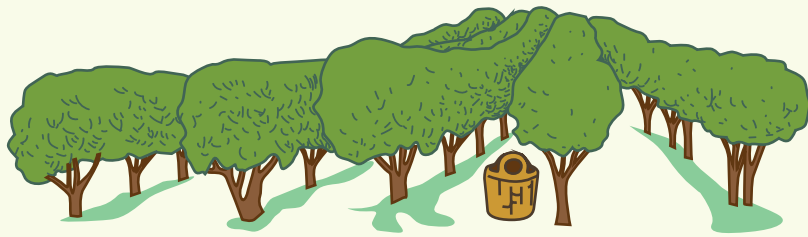
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The Drinks List



The Vineyard

Sparkling

House Sparkling (Brut)	McLaren Vale, SA	7	30
Veuve D'Argent Blanc De Blanc	Burgundy, France	10	40
🍷 Redbank Prosecco	King Valley, VIC	11	48
Petit Gordon by Maison Mum	Marlborough, NZ		58
Perrier-Jouet Grand Brut	Epernay, France		99

White

House White (Sauvignon Blanc)	McLaren Vale, SA	7	30
Hartog's Plate Sauvignon Blanc, Semillon	Margaret River, WA	8	34
🍷 Earthworks Riesling	Eden Valley SA	9	40
Wild Ferments Pinot Grigio by Yalumba	Limestone Coast, SA	10	42
West Cape Howe Cape to Cape Moscato	Mount Barker, WA	10	40
Dusky Sounds Sauvignon Blanc	Marlborough, NZ	10	40
Sandalford Chardonnay	Margaret River, WA	11	46
Sandalford Estate Reserve Verdelho	Margaret River, WA	13	59
Vasse Felix Premier Sauvignon Blanc Semillon	Margaret River, WA		52
O'Leary Walker Polish Hill Riesling (organic)	Clare Valley, SA		58
Brokenwood Semillon	Hunter Valley		65
Kooyong Clonale Chardonnay	Mornington Peninsula, VIC		66
Cloudy Bay Sauvignon Blanc Semillon	Marlborough, NZ		69

Rose

Barose Barossa Rose	Barossa Valley, SA	9	38
La Vielle Ferme Rose	Cotes du Ventoux, France	12	46
Triennes Rose IGP Mediterranee	Provence, France		60

Red

House Red (Shiraz Cab)	McLaren Vale, SA	7	30
Pitchfork Cabernet Sauvignon, Merlot	Margaret River, WA	9	36
Campo Veijo Rioja Tempranillo	Rioja, Spain	10	44
🍷 Wild Ferments Shiraz by Yalumba	Barossa Valley, SA	11	46
St Huberts The Stag Pinot Noir	Yarra Valley, VIC	12	52
Devil's Lair, Dance with the Devil Cabernet Sauvignon	Margaret River, WA	13	58
Jim Barry The Berry Brothers Shiraz, Cabernet Sauvignon	Clare Valley, SA		52
Tarrawarra Estate Pinot Noir	Yarra Valley, VIC		58
Cape Mentelle Trinders Cabernet Sauvignon Merlot	Margaret River, WA		65
Jacobs Creek Heritage St Hugo GSM	Margaret River, WA		98

Bottled Beers

Little Creatures Rogers (3.8%)	Fremantle, WA	9
Gage Roads Narrow Neck (3.9%)	Palmyra, WA	10
Asahi	Japan	9
Peroni	Italy	8
Coopers Sparkling Ale	Adelaide, SA	9
James Squire 150 Lashes	Perth, WA	9
Eagle Bay Kolsch	Margaret River, WA	10
Black Brewing Co Milk Stout	Margaret River, WA	12
Nail VPA	Perth, WA	11
Colonial South West	Margaret River, WA	11
Balter Pilsner	Gold Coast, Queensland	11
O'Briens Gluten Free Pale Ale	Victoria	11

Ciders

Somersby Pear Cider	United Kingdom	9.5
James Squire Orchard Crush Apple Cider	Perth, WA	9.5
Matso's Alcoholic Ginger Beer (3.5%)	Broome, WA	11

Cocktails

Signature Cocktails

SMOKED ESPRESSO ✨	16	FIG + ROSEMARY MARTINI	16
You have never had an espresso martini quite like this. Our mix of tequila and hickory smoke will leave you wanting more.		House gin, dark rum, cranberry, rosemary + fig,	
POISON APPLE MARTINI ✨	18	MOJITO	15
Take a trip down memory lane, with a mixture of vanilla vodka, apple, egg white foam and lemon. Experience a cocktail that even a certain jealous queen would want.		Dark rum, mint, lime and soda water.	
FROZEN YUZU ✨	18	Add strawberry	+1
Home made yuzu and tequila infused popsicles served in our signature blend of tequila, blackcurrant and a splash of yuzu.		Add passionfruit	+1
BLOOD ORANGE SOUR		MELS GIN	16
House gin, blood orange reduction, egg white, fresh orange and angostura bitters.	16	Zubrowka vodka, gin, tonic, cucumber, lime + mint.	
GIN MULE		THE PASSIONATE	15
House gin, ginger beer, mint + lime.	16	Fresh passionfruit, white rum + mango puree to create a refreshing drink.	
		GIN SPRITZ	15
		Prosecco, pink gin, soda + blueberries.	
		APEROL SPRITZ	15
		Aperol, prosecco, soda + orange peel.	

Spirits

HOUSE SPIRITS

Beefeater Gin	9
Absolut Vodka	8.5
Makers Mark Bourbon	9.5
Havana White Rum	10
Jose Quervo Tequila	9.5

GINS

Hendricks	11
Beefeater Pink Gin	11

VODKA

Absolut Vanilla Vodka	9
Zubrowka Vodka	9.5

RUM

Havana Dark Rum	10
Sailor Jerry's	10

SCOTCH WHISKY

Monkey Shoulder	11
Jameson	12

LIQUORS

Baileys	8
Kahula	8.5
Cointreau	10.5

Coffees + Lattes

Black	3.5/4
White	4/4.5
Extra Shot	0.5
Bonsoy / Almond / Coconut Milk	0.5
Iced Latte	4.5
Iced Coffee / Choc / Mocha	7
Chai / Matcha Latte	5
Hot Chocolate	6

Teas

English Breakfast / French Earl Grey / Chamomile / Peppermint	4
Blooming Green Tea ✨ w/ lily, jasmine + peach	6
Blooming White Tea ✨ w/ camellia + mango	6
Blooming Black Tea ✨ w/ rose, camellia + cinnamon	6

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The Non Alcoholic Drinks

Juices + Kombucha

Pure Orange	7
Broccoli Maximise Broccoli, cucumber, celery, ginger, kale, lime + apple.	8
Beetroot & Carrot Beta -C Apple, beetroot, carrot + lemon.	8
Kombucha	6

Milkshakes

Vanilla / Chocolate / Strawberry / Spearmint / Banana	6
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Soft Drinks




Coke / Coke no sugar / Sprite / Sparkling apple juice / Cascade ginger beer	4.5
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The Brunch Menu



Breakfast Menu

AVAILABLE Mon-Fri 7am-11am + Sat-Sun 7am-2pm

TOAST + PRESERVE choice of sourdough or ciabatta	7.5	
EGG ON TOAST free range eggs done your way on sourdough or ciabatta	12	
BACON + EGGS free range eggs your way w/ bacon + tomato relish on sourdough or ciabatta	15	
BREAKFAST PARFAIT yuzu + honey yoghurt, cherry parfait, berries + granola	13	
GREEN CRUNCH BRUNCH smashed avo, w/ peruvian broccoli, poached eggs, pickled ginger, parmesan and sourdough	18	
RENDANG BENEDICT rendang beef brisket on toast w/ asparagus, green pea and jalapeno hollandaise sauce, pork crackle and poached eggs	22	
FRENCH TOAST brioche french toast w/ sesame + mascarpone mousse, salted caramel, yuzu pickled cucumbers, chocolate sesame crunch + poached pears	19	
PLATTER FOR TWO bacon, eggs, toast, mushrooms, smashed avo, peruvian broccoli and mini granolas	35	

Lunch Specials

AVAILABLE Mon-Fri 11am-5pm

PORK BELLY BAO (2pc) DIY bao, charred pork belly slices, yellow pepper aioli and pineapple salsa + leafy greens	16	
BEEF RENDANG SLIDERS (3PC) rendang beef brisket, yellow pepper aioli, jalapeno dressing, coleslaw + chips	16	
CITRUS SALAD leafy greens, oranges, lotus chips, red onion, cucumber, apple, crispy enoki mushrooms and sesame dressing	13	 
SOFT SHELL CRAB SALAD deep fried soft shell crab, lotus chips, leafy greens, cherry tomatoes, oranges, green apple, cucumber, onion, nam jim	18	
STEAK SANDWICH turkish bread, yellow pepper aioli, lettuce, bacon, tomato, beetroot + chips	18	