

To Share

- 1 **CRISPY TOFU** w/ seaweed crackers, tempura sauce, pickled ginger salsa + togarashi  11
- 2 **POMEGRANATE SALAD** rocket, apple, onion, fennel slaw + pomegranate dressing  14
- 3 **CHARRED BRUSSELS SPROUTS** deep fried brussels sprouts w/ burger sauce    14
- 4 **MUSHROOM MEDLEY** mixed mushrooms, sake, soy + truffle   12
- 5 **CHARRED BROCCOLI & PARMESAN** w/ peruvian green sauce  12
- 6 **WHITE BAIT TEMPURA** deep fried white bait, togarashi, w/ aji amarillo + nam jim  10
- 7 **MAC 'N' CHEESE** kimchi mac and cheese bites w/ aji amarillo and pork crackling 13
- 8 **PORK BELLY POPPERS** roasted pork belly, smokey bbq sauce, crackling, pickled ginger salsa + sesame seeds   18
- 9 **SWEET POTATO TEMPURA** w/ tempura sauce, pickled ginger + aji amarillo   10
- 10 **POT-O-TATOES** skin on fries w/ togarashi + aji amarillo aioli / tomato sauce    9
- 11 **OVEN ROASTED BONE MARROW** bone marrow two ways, traditional french, korean bulgogi and kimchi + toasted crostini 22
- 12 **SOUP OF THE DAY** w/ toast OR w/ grilled cheese (3 cheese mix, ciabatta, bechamel sauce) 10/16
- 13 **TACOS** flour tortillas w/ fish, purple cabbage, jalapeno dressing + pineapple salsa, aji amarillo  15
- 14 **QUESADILLA** (choice of chicken OR sweet potato) paratha, aji amarillo, jalapeno dressing, sour cream + pineapple salsa 15/13
- 15 **SALT & PEPPER SQUID** deep fried squid, japanese pepper mix, nam jim, aji amarillo + burnt lime  19
- 16 **CRAB AND PRAWN SPRING ROLLS** crab, prawn, asparagus, carrots, mushroom, nam jim, aji amarillo + burnt lime  19
- 17 **TOFU'UDON** crispy tofu, udon noodles, seaweed cracker, pickled ginger salsa + thickened tempura sauce   20
- 18 **BREAD + DIPS** toasted turkish bread w/ marinated olives + feta, dips, balsamic vinegar, olive oil, dukkah + sea salt 15
- 19 **RENDANG NACHOS** wonton skins + cheese, 'beef rendang', aji amarillo, jalapeno dressing, sour cream + pineapple salsa 18
- 20 **BEEF SLIDERS** 'beef rendang', aji amarillo + jalapeno dressing, coleslaw, brioche buns 19
- 21 **FISH 'N' CRISP** tempura whiting, nori, red radish, amazu ponzu, crispy curry leaves, teriyaki, aji amarillo + seaweed cracker  31
- 22 **FISH WINGS THAI CURRY** tempura salmon wings with red thai curry sauce + pineapple salsa  22

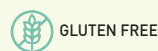
- 23 **CHICKEN WINGS** deep fried chicken wings (500g), choice of sauce (thai red curry / burger sauce / teriyaki sauce)  17
- 24 **PORK BAO** DIY pork belly bao, pineapple salsa, aji amarillo, pineapple salsa + veggie garden  30
- 25 **PORK RIBS** w/ house dry rub, potato salad + smokey bbq sauce, smokey apple spray   42
- 26 **FLAMING SHORT RIBS** roasted beef ribs, fried brussels sprouts, truffle mash, teriyaki, wasabi spring onion dressing + spice rum  49

Desserts

- 27 **RUBY ROSE** ruby chocolate panna cotta, raspberry, lychee + yuzu 16
- 28 **PANDAN LOG** pandan, coconut, white chocolate, palm sugar + lime coconut sorbet 16
- 29 **TERRA GARDEN** cheesecake, sesame, chocolate, matcha sponge, white chocolate pebbles + salted caramel 20
- 30 **DURIAN LATTE** durian crème, spice rum, cookie crumbs, meringue + ice cream 18

Kids

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



GLUTEN FREE



VEGETARIAN



DAIRY FREE



VEGAN

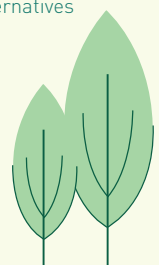
Some of the dishes may have **dietary option available**, please ask our staff for dietary option alternatives

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 @melandco_garden

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Breakfast Menu

Available Saturday + Sunday from 7am - 2pm

TOAST + PRESERVES

2 slices of sourdough or ciabatta w/ choice of preserves (V, DF) (GF option available)

7.5

EGGS ON TOAST

eggs your way w/ 2 slices of sourdough or ciabatta butter (GF option available)

13 ^{AS}

BACON + EGGS

eggs your way w/ 2 slices of sourdough or ciabatta, bacon + butter (GF option available)

18 ^{AS}

BACON BENEDICT

english muffin, bacon, potato hash, poached eggs + hollandaise sauce

21 ^{AS}

SMASHED AVO

2 slices of sourdough, smashed avocado, dukkah, rocket, goats cheese + pesto yoghurt (GF and V option available)

21 ^{AS A}

OAT PORRIDGE

oat porridge, berries, rose petals, granola, raspberries + honey (DF) (V option available)

14 ^{AS}

PANCAKES

pancake stack, maple syrup, fresh berries
add berry ice cream +3

16

BIRCHER MUESLI

bircher muesli, seasonal fruits, dehydrated orange + coulis (DF) (V option available)

14 ^{AS}

GOATS CHEESE SCRAMBLE + SMOKED SALMON 23 ^{AS}

goats cheese scramble, smoked salmon, green pea and mint puree, rocket + pesto yoghurt (GF option available)

MEL&CO BREAKFAST 25

eggs your way, 2 slices of sourdough or ciabatta, bacon, chorizo, tomato, homemade baked beans, potato hash + mushrooms (GF option available)

^{AS}
^{AS}

BREAKFAST ROSTI 22

breakfast rosti (bacon+mushroom+spinach), tomato and parmesan sauce, spinach, chorizo + poached eggs

^{AS}

SHAKSHUKA + CHORIZO 22

baked eggs, cannellini bean and tomato shakshuka, spinach, mushroom + chorizo (GF)

^{AS}

KIMCHI TOAST 20

ciabatta, kimchi bechamel, charred pork belly, fresh kimchi + burnt spring onion

^{AS}

Sides + Extras

fries w/ spicy aioli

9

gluten free toast

2

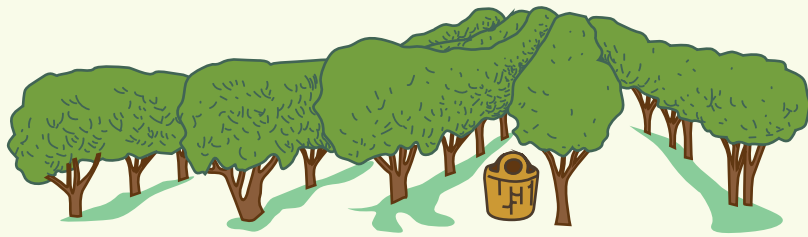
toast / free range egg / spinach / rocket

3

avocado / bacon / chorizo

5

please be aware that **dietary icons** may indicate an option so please let our staff know if you require gluten free or vegan alternatives



The Vineyard

Sparkling

| | | | |
|-----------------------------------|------------------|----|----|
| Tatachilla House Sparkling (Brut) | McLaren Vale, SA | 9 | 35 |
| Veuve D'Argent Blanc De Blanc | Burgundy, France | 10 | 40 |
| 🍷 Redbank Prosecco | King Valley, VIC | 11 | 48 |

White

| | | | |
|---|---------------------|----|----|
| Tatachilla House White (Sauvignon Blanc) | McLaren Vale, SA | 9 | 35 |
| Hartog's Plate Sauvignon Blanc, Semillon | Margaret River, WA | 10 | 38 |
| Earthworks Riesling | Eden Valley SA | 11 | 50 |
| 🍷 Wild Ferments Pinot Grigio by Yalumba | Limestone Coast, SA | 10 | 42 |
| Dusky Sounds Sauvignon Blanc | Marlborough, NZ | 10 | 40 |
| 🍷 Sandalford Chardonnay | Margaret River, WA | 13 | 50 |
| Vasse Felix Premier Sauvignon Blanc Semillon | Margaret River, WA | 15 | 55 |
| 🍷 Wild Ferments 'Organic' Chardonnay by Yalumba | Limestone Coast, SA | | 55 |

Rose

| | | | |
|----------------------|--------------------------|----|----|
| La Vielle Ferme Rose | Cotes du Ventoux, France | 11 | 45 |
|----------------------|--------------------------|----|----|

Red

| | | | |
|---|---------------------|----|----|
| House Red (Shiraz Cab) | McLaren Vale, SA | 9 | 35 |
| Pitchfork Cabernet Sauvignon, Merlot | Margaret River, WA | 10 | 40 |
| Campo Veijo Rioja Tempranillo | Rioja, Spain | 12 | 55 |
| 🍷 Wild Ferments Shiraz by Yalumba | Limestone Coast, SA | 11 | 42 |
| St Huberts The Stag Pinot Noir | Yarra Valley, VIC | 12 | 45 |
| 🍷 Chaffey Bros Wine Co. Granache | Barossa Valley, SA | 15 | 62 |
| Jim Barry The Barry Bros Shiraz, Cabernet Sauvignon | Clare Valley | 16 | 65 |
| Katnook Founders Block Cabernet Sauvignon | Coonawarra, SA | 12 | 55 |
| Wynns Coonawarra Estate Cabernet, Shiraz Merlot | Coonawarra, SA | 15 | 70 |
| 🍷 Wild Ferments 'Organic' Shiraz by Yalumba | Limestone Coast, SA | | 55 |

Bottled Beers

| | | |
|--------------------------------|--------------------|----|
| Little Creatures Rogers (3.8%) | Fremantle, WA | 9 |
| Black Brewing Co Milk Stout | Margaret River, WA | 11 |
| Asahi | Japan | 9 |
| Corona | Mexico | 9 |
| Kilkenny Irish Ale | Ireland | 9 |
| Peroni Leggera 3.5% | Italy | 7 |
| Peroni Azzurro | Italy | 9 |
| James Squire 150 Lashes | Perth, WA | 9 |
| Colonial Brewing Co. IPA | Margaret River, WA | 10 |
| Single Fin Summer Ale | Perth, WA | 10 |
| Eagle Bay Kolsch | Margaret River, WA | 10 |

Ciders

| | | |
|--------------------------------------|-----------|----|
| Rekordelig | Sweden | 11 |
| Matso's Alcoholic Ginger Beer (3.5%) | Perth, WA | 11 |

Cocktails

Signature Cocktails

| | | | |
|--|-----------|--|-----------|
| SALTED CARAMEL ESPRESSO MARTINI | 18 | MOJITO | 16 |
| Our new smoked espresso martini with a winter touch. You have never had an espresso martini quite like this. | | White rum, mint, lime and soda water. | |
| POISON APPLE MARTINI | 19 | Add strawberry | +1 |
| Take a trip down memory lane, with a mixture of vanilla vodka, cointreau, monin green apple, lemon + activated charcoal. Experience a cocktail that even a certain jealous queen would want. | | Add passionfruit | +1 |
| AURORA GIN TEA | 16 | GIN SPRITZ | 15 |
| Hendricks, zubrowka vodka, tonic, cucumber + lime zest. Be prepared to be amazed as it changes colour. | | Prosecco, pink gin, soda + blueberries. | |
| BLOOD ORANGE SOUR | 16 | APEROL SPRITZ | 15 |
| Blood orange reduction, gin + cointreau lemon | | Aperol, prosecco, soda + orange peel. | |
| MELS GIN | 15 | RUBY SPRITZ | 16 |
| Gin, tonic, cucumber, lime + mint. | | Cinzano rosso vermouth, de kuyper mara liqueur + top dry soda | |
| | | BLUE IVY | 17 |
| | | Vanilla vodka, lemon juice, gingerbread syrup, cranberry, blueberry jam + orange twist garnish | |
| | | SPICED MARKET | 17 |
| | | Gin, monin passionfruit, capi ginger and lemongrass + lime wedge | |
| | | MUSA FUEGO | 17 |
| | | Vanilla vodka, tabasco, passionfruit + lime | |

Spirits

HOUSE SPIRITS

| | |
|---------------------|----|
| Beefeater Gin | 10 |
| Absolut Vodka | 10 |
| Makers Mark Bourbon | 11 |
| Havana White Rum | 10 |
| El Jimador Tequila | 10 |

GINS

| | |
|--------------------|----|
| Hendricks | 12 |
| Beefeater Pink Gin | 11 |

VODKA

| | |
|-----------------------|----|
| Absolut Vanilla Vodka | 10 |
| Zubrowka Vodka | 12 |

RUM

| | |
|-----------------|----|
| Havana Dark Rum | 10 |
| Sailor Jerry's | 11 |
| Captain Morgan | 11 |

SCOTCH WHISKY

| | |
|-----------------|----|
| Monkey Shoulder | 13 |
| Jameson | 12 |

LIQUORS

| | |
|------------------------|----|
| Baileys | 9 |
| Kahlua | 9 |
| Cointreau | 12 |
| Aperol | 9 |
| Chambord | 12 |
| Amaretto | 10 |
| Cinzano Rosso Vermouth | 9 |
| De Kuyper Blackberry | 10 |

The Alcoholic Non Alcoholic Drinks

Coffees + Lattes

| | |
|---|-------|
| Black | 3.5/4 |
| White | 4/4.5 |
| Extra Shot | 0.5 |
| Bonsoy / Almond / Coconut Milk / Lactose Free Milk | 0.5 |
| Iced Latte | 5 |
| Iced Coffee / Choc / Mocha | 6.5 |
| Chai / Matcha Latte | 5 |
| Hot Chocolate | 5 |

Juices + Kombucha

| | |
|---|-----|
| Emma and Toms Juice (ask staff for available flavours) | 4.5 |
| Kombucha (ask staff for available flavours) | 6.5 |

Teas

| | |
|---|-----|
| English Breakfast / Earl Grey / Jasmine | 4.5 |
| Green Tea / Peppermint / Chamomile | |

Milkshakes

| | |
|--|---|
| Vanilla / Chocolate / Strawberry / Spearmint / Banana | 6 |
|--|---|

Soft Drinks

| | |
|--|-----|
| Coke / Coke no sugar / Sprite / Sparkling apple juice / Cascade ginger beer | 4.5 |
|--|-----|

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