

Entrée

TOM YUM CRAB CROQUETTES	\$11
homemade crunchy potato croquette, stuffed w/ crab meat and tom yum, served w/ refreshing nam jim sauce	
CRISPY TOFU (GF option, Vegan)	\$11
silky tofu fried in a light batter, w/ tempura dip, punchy ginger salsa and togarashi	
TIGER SALAD (V)	\$15
carrots, cucumber, coriander, sesame and spring onions tossed in a zesty ponzu dressing mixed w/ roasted peanuts and garnished with crunchy pork crackling	
PORK BELLY POPPERS (DF, GF)	\$18
delicious, juicy pork belly cut into bite size, comes w/ crunchy pork crackling dip, glazed in our very own homemade smoky bbq sauce, garnished w/ pink ginger salsa	
SALT AND PEPPER SQUID (DF)	\$19
lightly battered squid, seasoned with Japanese spice mix, w/ aji amarillo aioli and nam jim sauce	
CRAB AND PRAWN SPRING ROLLS (DF)	\$19
the seafood duet of crab and prawn made into homemade crunchy spring rolls w/ mushrooms and iceberg lettuce. Comes w/ aji amarillo aioli, nam jim sauce and in-house pickles	

Mains

GNOCCHI (V)	\$23
pan fried gnocchi w/ cherry tomatoes, spinach and mushrooms drizzled w/ red pepper parmesan sauce and garnished w/ tasty parmesan crisps	
PORK BELLY AND TIGER SALAD (DF)	\$27
roasted pork belly paired w/ a summer-y tiger salad and zesty ponzu dressing	
CRISPY SPICED CHICKEN (DF)	\$23
African inspired roast chicken (bone-in) on a bed of aromatic coconut rice served w/ peanut sauce and fiery sambal matah w/ a side of charred broccoli	
PORK RIBS (DF, GF except sriracha glaze)	\$33
succulent pork ribs that come w/ a sauce of your choice (bbq/sriracha/peanut), served w/ in-house coleslaw and chips	
TRUFFLE TERIYAKI BEEF	\$33
roasted and pan seared scotch fillet served w/ truffle teriyaki sauce, fried brussel sprouts and pickled ginger salsa	
TOM YUM BARRAMUNDI	\$28
crispy skin barramundi in our signature tom yum butter sauce served w/ fresh tiger salad and toasted paratha	

Light Snacks

RENDANG NACHOS (V, DF, GF option)	\$18
Mexican nachos with a twist, served w/ our signature beef rendang, crispy wonton skin, drizzled w/ aji amarillo aioli and jalapeno dressing, topped w/ fresh pineapple salsa and sour cream	
BEEF RENDANG SLIDERS (3pc)	\$19
our signature beef rendang served in brioche buns w/ homemade coleslaw, topped w/ jalapeno dressing	
FISH TACOS (2pc) (DF)	\$15
battered fish topped w/ purple cabbage, pineapple salsa, drizzled w/ aji amarillo aioli and jalapeno dressing served in tortillas	
QUESADILLA SWEET POTATO (V) OR CHICKEN	\$13/15
choice of sweet potato or chicken filling, topped w/ aji amarillo aioli, jalapeno dressing, sour cream, pineapple salsa served in toasted paratha	
CHICKEN WINGS (DF)	\$17
500g of fried chicken wings w/ a choice of 3 different sauces: homemade smoky teriyaki sauce, burger sauce or homemade chilli	
WHITING BUCKET (DF)	\$19
lightly battered whiting fillets seasoned w/ togarashi, served w/ aji amarillo aioli and nam jim sauce	
POKE BOWL SALAD (V)	\$19
our fresh take on a poke bowl; crab meat, flying fish roe, grapes, iceberg lettuce, edamame, wakame, avocado and garnished w/ crunchy wonton skin	

On The Board

for sharing between 2 - 4 people

DIPS + TURKISH BREAD (V)	\$15
turkish bread w/ assorted dips and condiments, perfect for sharing in a large group before getting into your mains	
JAVANESE RICE PLATTER (DF)	\$49
Indonesian inspired rice dish, served on a board with Mel & Co signature beef rendang, crispy fried chicken, aromatic coconut rice, chilli potatoes, devilled eggs and chilli	
PORK RIBS PLATTER (DF, GF except sriracha glaze)	\$70
1.5 kg tender, juicy and succulent pork ribs cooked 3 ways in our homemade smoky bbq sauce, sriracha glaze and satay sauce	
MEL & CO SIGNATURE PLATTER	\$84
a platter of our signature dishes; rendang nachos, pork belly poppers, quesadillas, chicken wings, salt & pepper squid, charred broccoli and a choice of fries or sweet potato tempura	

GF - gluten free
V - vegetarian

DF - dairy free
VO - vegan option available

Sides

BRUSSEL SPROUTS (V, DF, GF) charred brussel sprouts served w/ homemade burger sauce	\$14
CHARRED BROCCOLI AND PARMESAN SALAD (vegan / DF option, GF) charred broccoli florets w/ shaved parmesan and Peruvian green sauce	\$13
MUSHROOM MEDLEY (vegan, DF) medley of wild mushrooms sautéed in truffle oil and sake soy	\$12
SWEET POTATO TEMPURA (DF, VO) thinly sliced sweet potato w/ tempura sauce, pickled ginger salsa and aji amarillo	\$10
FRIES WITH YELLOW PEPPER AIOLI (VO, DF, GF) skin on fries, served w/ togarashi and aji amarillo aioli or tomato sauce	\$9

Desserts

ICED TEA ON THE BEACH delicious Thai tea panna cotta served w/ lime and coconut sorbet, boba, condensed milk and crystalised coconut	\$16
PANDAN PUDDING fluffy and fragrant pandan pudding served with coconut and lime sorbet, drizzled w/ palm sugar caramel, topped with white chocolate	\$16
TERRA GARDEN our signature cheesecake dessert, on a bed of chocolate, caramel and sesame	\$20
DURIAN LATTE layers of durian crème, durian ice-cream, cookie crumbs and meringue, served w/ a touch of dark rum	\$10/16

Kids

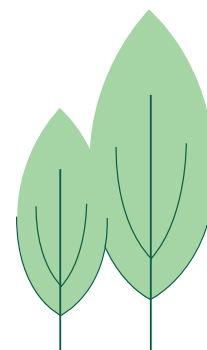
FISH AND CHIPS deep fried fish, served with chips and tomato sauce	\$12	CHICKEN NUGGETS chicken nuggets, served with chips and tomato sauce	\$12
GRILLED CHEESE served with chips and tomato sauce	\$10	MINI QUESADILLA choice of chicken or sweet potato filling. served with chips and tomato sauce	\$12

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Breakfast Menu

Available Saturday + Sunday from 7am - 2pm

TOAST + PRESERVES (V, DF) (GF option) 7.5
2 slices of sourdough or ciabatta w/ choice of preserves

EGGS ON TOAST (GF option) 13
eggs your way w/ 2 slices of sourdough or ciabatta butter

BACON + EGGS (GF option) 18
eggs your way w/ 2 slices of sourdough or ciabatta, bacon + butter (GF option available)

BACON BENEDICT 21
sourdough, bacon, potato hash, free range poached eggs + hollandaise sauce

SMASHED AVO (GF option, VO) 21
2 slices of sourdough, smashed avocado, free range poached eggs, dukkah, rocket, goats cheese + pesto yoghurt (GF option)

OAT PORRIDGE (DF, VO) 14
oat porridge, berries, rose petals, granola, raspberries + honey (DF) (V option available)

PANCAKES 16
pancake stack, maple syrup, fresh berries
add berry ice cream +3

BIRCHER MUESLI (DF, VO) 14
bircher muesli, seasonal fruits, dehydrated orange + coulis

GOATS CHEESE SCRAMBLE + SMOKED SALMON (GF option) 23
goats cheese scramble, smoked salmon, green pea and mint puree, rocket + pesto yoghurt

MEL&CO BREAKFAST (GF option) 25
eggs your way, 2 slices of sourdough or ciabatta, bacon, chorizo, tomato, homemade baked beans, potato hash + mushrooms

BREAKFAST ROSTI 22
breakfast rosti (bacon+mushroom+spinach), tomato and parmesan sauce, spinach, chorizo + poached eggs

SHAKSHUKA + CHORIZO (GF) 22
baked eggs, cannellini bean and tomato shakshuka, spinach, mushroom + chorizo

Sides + Extras

fries w/ spicy aioli 9
gluten free toast 2
toast / mushrooms/ free range egg / spinach / rocket 3
avocado / bacon / chorizo 5

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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	30
Hartog's Plate Sauvignon Blanc, Semillon	Margaret River, WA	10	36
🍷 Wild Ferments Pinot Grigio by Yalumba	Limestone Coast, SA	10	36
Dusky Sounds Sauvignon Blanc	Marlborough, NZ	10	36
🍷 Sandalford Chardonnay	Margaret River, WA	13	48
Millbrook Fiano	Jarrahdale, WA	12	45
Ferngrove Off Dry, Riesling	Frankland River, WA	11	40
	Clare Valley, SA	12	45

Rose

La Vielle Ferme Rose	Cotes du Ventoux, France	11	45
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Red

Tatachilla House Red (Shiraz Cab)	McLaren Vale, SA	9	35
Pitchfork Cabernet 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
Katnook Founders Block Merlot	Coonawarra, SA	12	55
Wynns Coonawarra Estate Cabernet, Shiraz Merlot	Coonawarra, SA	15	70

Ciders

Matso's Alcoholic Ginger Beer (3.5%)	Perth, WA	11
Koyumi Yuzu and Lime (4.2%)	Japan	10
Koyumi Blood Orange (4.2%)	Japan	10

Tap Beers

Feral Hop Hog Pale Ale 5.8%
Feral Draught 4.2%

M / S
5.5 / 9.5
5 / 9

Bottled Beers

Lagers

Little Creatures Rogers (3.8%)
Asahi
Corona
Peroni Leggera 3.5%
Peroni Azzurro

Fremantle, WA
Japan
Mexico
Italy
Italy

9
9
9
7
9

Ales

Kilkenny Irish Ale
James Squire 150 Lashes
Colonial Brewing Co. IPA
Single Fin Summer Ale

Ireland
Perth, WA
Margaret River, WA
Perth, WA

9
9
10
10

Cocktails

MUSA FUEGO *Signature* 18

Vanilla vodka, lime, passionfruit, tabasco, lemonade (served in a smoked cloche)

AURORA GIN TEA *Signature* 18

Hendricks gin, blueberries, cucumber, butterfly pea tea, tonic (watch as it changes colour)

ESPRESSO MARTINI 16

Tequila, kahlua, baileys, coffee

LITTLE MISSY 16

Elderflowers, strawberries, lemon juice, vodka, sparkling wine

NIXONS SOUR 17

Makers mark, apple puree, lemon, whites, bitters

LYCHEE MOJITO 15

Fresh lychee, havana white rum, lime, mint, soda

ADAM & EVE 16

Chamboard, de kuyper blackberry, vodka, berries, apple

NEGRONI 15

Campari, gin, vermouth, orange

APEROL SPRITZ 14

Aperol, prosecco, soda

Floral Cocktails

CHAMOMILE 20

Housemade chamomile syrup, mixed with monkey shoulder blended scotch whiskey, lemon and whites to create a beautiful honey tea scented whiskey sour

JASMINE 18

Freshly brewed jasmine leaf mixed w/ gin, lemon and grapefruit bitters

ELDERFLOWER 18

Broken down elderflower mixed w/ passion fruits, london dry gin, rose, garnished w/ orange slice

HIBISCUS 20

Mandarin, tequilla, lime and touch of chilli to compliment beautiful aroma of hibiscus flowers

CINNAMON 20

Our signature gin and tonic consist of aromatic blend of black rose loose tea, cinnamon sticks and floral gin to create a warm summer night refreshment

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

SCOTCH / WHISKEY

Monkey Shoulder	13
Jameson	12

LIQUORS

Aperol	9
Amaretto	10
Baileys	9
Campari	9
Chambord	12
Cinzano Dry Vermouth	9
Cointreau	12
De Kuyper Blackberry	10
Kahlua	9

Coffees + Lattes

Black	3.5/4
White	4/4.5
Extra Shot	0.5
Soy / Almond / Coconut Milk / Lactose Free Milk	0.5
Iced Latte	5
Iced Coffee / Choc / Mocha	6.5
Chai / Matcha Latte	5
Hot Chocolate	5
Mocha	4.10/4.6

Teas

English Breakfast / Earl Grey / Jasmine	4
Green Tea / Peppermint / Chamomile	

The Alcoholic Non Alcoholic Drinks

Juices + Kombucha

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

Milkshakes

Vanilla / Chocolate / Strawberry / Spearmint / Banana / Caramel	6
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Frappe

Chocolate / Coffee / Mocha	7
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Soft Drinks

Coke / Coke no sugar / Sprite / Cascade ginger beer	4.5
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