

Mela Patisserie

MENU

SAVOURY ITEMS

Breakfast tart

Sautéed mushrooms, streaky bacon, free range eggs and cheddar

Vegetarian breakfast tart

Sautéed mushrooms, spinach, free range eggs and cheddar

Traditional beef sausage roll

Vietnamese pork sausage roll

Ginger, lemongrass, chilli, hoi sin

Chipotle vegetable and queso pastie

Sautéed root vegetables, chipotle in adobo, queso

Chicken and field mushroom pie

Slow braised chicken thigh, sautéed mushrooms and bechamel

Braised steak and ale pie

Chuck steak, pancetta, aromatics, dark ale braise

Caramelised onion and chive quiche

Caramelised onion, spinach royale and chives in handmade butter puff pastry

Wilted spinach and Danish feta tart

Sautéed spinach, spinach royale, Danish feta and cherry tomatoes

Spanish Omelette (Tortilla)

Slow roasted peppers, caramelised onion, roast potato and free-range eggs

FILLED BAGUETTES

Chicken salad, rocket, and Dijon mayonnaise

Grandmother ham, Swiss cheese, and roasted mushrooms

SIDE SALAD

Rocket, shaved Parmesan, candied almond and balsamic dressing

VIENNOISERIE AND PASTRY

Butter Croissant

Almond croissant

Cinnamon pecan Danish pastry

Pain au Chocolat

Blackberry almond Friand

Chocolate brownie

Spiced apple tea cake

Iced vanilla cupcake

Scones with cream and handmade preserves

PETIT GATEAUX

Lemon tart

Vanilla sable with lemon crème, tangy curd and meringue

Milles Feuille

Caramelised French pastry, vanilla creme diplomat, berries

Gateau opera

Almond joconde, couverture ganache, coffee mascarpone creme

Seasonal berry tart

Vanilla sable, creme pâtissier, fresh berries

Lime Cheesecake

Ginger and coconut crust, lime and coconut cheesecake, lime curd

Blackcurrant mousse

Chocolate brownie, black currant jelly, dark chocolate mousse

Seasonal chocolate Tart

Chocolate sable, gooey caramel, salted chocolate ganache, chocolate cremoux

Panna Cotta

Vanilla and rose panna cotta, strawberry gel, almond crumb