

Mela Patisserie

PENTRIDGE PRECINCT

CATERING MENU

PETIT FOUR SAVOURIES

MADE USING HANDMADE ALL BUTTER PUFF PASTRY

\$3.50 PER SERVE

Breakfast tart

Sautéed mushrooms, wilted spinach, streaky bacon, free range eggs and cheddar

Vegetarian breakfast tart

Sautéed mushrooms, wilted 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

Quiche Alsacienne

Caramelised onion, free range egg, gruyere

Wilted spinach and Danish feta tart

Sautéed spinach, free range eggs and Danish feta

Gluten free roasted vegetable quiche

Roasted root vegetables, GF shortcrust pastry, free range eggs, gruyere

FILLED BAGUETTES \$4.50 PER UNIT

MADE USING HANDMADE SOURDOUGH BAGUETTES

Chicken, watercress, and Dijon mayonnaise

Grandmother ham, Swiss cheese, and roasted mushrooms

Grilled Mediterranean vegetables, rocket pesto, aioli

VIENNOISERIE \$4.00 PER UNIT

Butter Croissant | Almond Croissant | Basil pesto and Smoked Cheddar Croissant | Danish Pastry

DESSERTS \$3.00 PER SERVE

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 creme

Seasonal berry tart

Vanilla sable, creme patissiere, fresh berries

Strawberry and vanilla verrine

Strawberry compote, vanilla mousse, whipped ganache

Chocolate Tart

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

ARTISAN SOURDOUGH BREADS

White Sourdough loaf \$5

Wholemeal loaves / Mixed grain loaves \$6

French baguette \$4

Seeded bagels \$2