

Mela Patisserie

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

Chive and onion tart

Caramelised onion, free range egg, gruyere

Wilted spinach and Danish feta tart

Sautéed spinach, free range eggs and Danish feta

Antipasto Tart

Spinach royale, roasted peppers, mushroom, olives and feta

FILLED BAGUETTES \$4.50 PER UNIT

MADE USING HANDMADE SOURDOUGH BAGUETTES

Chicken, rocket, 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 \$3.50 PER SERVE

Lemon tart

Vanilla sable with lemon crème, tangy curd and meringue

Carrot Cake

Sweet garden carrot cake with cinnamon, orange and cream cheese mousse

Gateau opera

Almond joconde, couverture ganache, coffee creme

Seasonal berry tart

Vanilla sable, creme pâtissier, fresh berries

Raspberry and vanilla panna cotta

With raspberry gel, almond crumb and berries

Chocolate Mousse

Individual mousse cups with chocolate ganache, berries and raspberry gel

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