

A la carte

The Melba experience is a combination of ingredients - fresh produce, bountiful seafood, a myriad of cuisines to choose from, smiling, skilful chefs creating dishes with flair in an ambient, relaxed atmosphere. All reasons why Melba's popularity and reputation continue to grow. Select from a range of dishes from our à la carte menu below.

CREDIT CARD PAYMENTS INCUR A MERCHANT SERVICE FEE IN ADDITION TO THE TOTAL AMOUNT

PAYABLE AS FOLLOWS:

MASTERCARD, VISA AND AMERICAN EXPRESS 1.2% (INCL. GST)

CHINA UNION PAY 1.75% (INCL. GST)

DINERS CLUB, JCB AND DISCOVER 3% (INCL. GST)

PAYMENTS MADE BY CASH OR EFTPOS DO NOT ATTRACT A MERCHANT FEE

ENTREE

Australian prawns and avocado salad ponzu apple slaw, crimson elk & lemon balm	25.00
Free range chicken, truffle and leek terrine pickled vegetable salad and, truffle vinaigrette	23.00
Beetroot and asparagus salad orange, pea shoots, chicory and mushrooms, sherry and lemon vinaigrette	19.00
Cos lettuce & heirloom tomato salad green beans, sweet corn, feta, dill, fennel and avocado, Dijon mustard vinaigrette	18.00
Pan-fried haloumi cheese marinated olives, lemon, kale and grapefruit salad	21.00

OYSTERS

Half Dozen	26.00
Dozen	39.00

Coffin Bay Oysters

Natural - On ice with Cabernet Sauvignon dressing or ponzu dressing

Kilpatrick -Bacon Worcestershire and BBQ sauce

Crispy battered - Tartare sauce

SOUP

Hawkes Farm vegetable soup celeriac, pumpkin, tomato, fennel, leek and lentils	10.00
Free-range chicken broth silverbeet, chickpeas, carrots and fresh herbs	12.00

Please advise us if you have any dietary requirements.

MAIN

FISH

Rockling fillet steamed sambal chilli, lemongrass curry sauce, coconut rice, pineapple and mint salad 36.00

Lakes Entrance flathead fillet à la meuniere with fennel and rocket salad, lemon capers and EVOO 38.00

Tandoori spice marinated swordfish fillet masala potatoes, mixed salad and cucumber raita 35.00

Beer battered King George whiting fish and chips tartare sauce 35.00

Victorian spring water farmed baby barramundi fillets oven baked with lemon, pernod, olive tapenade, fresh dill and quinoa tabouleh salad 36.00

CHARGRILL

Cape Grim grass-fed eye fillet 250g 48.00

Gippsland O'Connor grass-fed sirloin steak 300g 39.00

Gippsland O'Connor bone-in grain-fed rib of beef 400g 45.00

Bass Strait - MSA grass-fed Scotch fillet 300g 46.00

Roaring Forties lamb short loin saddle 45.00

Eco-shelters raised free-range Victorian pork belly spiced apple compote and glazed honey sage jus 36.00

All chargrill dishes are served with kale and baby cos salad, hand cut chips, Béarnaise sauce or red wine jus.

Please advise us if you have any dietary requirements.

PASTA & RISOTTO

Seafood Linguini Spencer Gulf prawns, Cloudy Bay clams, Balmain bugs, rockling fish and Mount Martha squid with basil, garlic and white wine, Parmigiano-Reggiano	36.00
Robbins Island full blood Wagyu bolognese , rigatoni and Grana Padano	33.00
Vegetable Risotto Mushrooms, asparagus, peas, roasted cauliflower with ricotta salata	26.00
Spaghetti with Kaiserfleisch mushroom and parmesan cream	26.00
Yarra Valley veal and chicken ravioli tomato Napoli and spicy chorizo	28.00
Potato gnocchi spinach, mushroom and tomato	26.00

SIDE DISHES

Creamy mash potato	8.00
House salad – cos, radicchio, spinach and fennel	8.00
Sautéed mushrooms – crimini ,enoki and shimeji	8.00
Roasted heirloom baby carrots	8.00
Steamed bok choy	6.00
Sautéed spinach and garlic oil	6.00
Thick cut chips - Yukon Gold potato	8.00

Please advise us if you have any dietary requirements.

DESSERTS

Belgian bittersweet chocolate truffle torte <i>24 Carat gold leaf, mandarin crème, dehydrated raspberry crisp, orange jujubes</i>	17.00
Wild berry “knickerbocker glory” sundae <i>Pastry cream, jelly, sorbet, chantilly cream, berry crumble and popping candy</i>	15.00
Lemon brulee tart <i>Clotted cream, lime sorbet, candied lemon, raspberry meringue, vanilla bean and lemon trickle</i>	18.00
Apple and sticky date pudding <i>Warm pink salt caramel sauce, apple compote and crisp, vanilla bean ice-cream</i>	18.00
Assiette de chocolat <i>Chef’s selection of 3 signature mini chocolate desserts</i>	12.00
Seasonal fruit platter <i>with berry sorbet</i>	20.00
Artisan Victorian cheese selection <i>Served with muscatel grapes, quince paste, bread and crackers</i>	27.00

Please advise us if you have any dietary requirements.

FOR CHILDREN AGES 12 & UNDER....

Grilled or battered fish <i>Garden salad and chips or vegetables</i>	15.00
Pasta Bolognaise <i>Served with garden salad</i>	15.00
Grilled or crumbed chicken tenderloin <i>Garden salad and chips or vegetables</i>	15.00
Ham and cheese toasted sandwich <i>Garden salad and chips</i>	13.00
Kid's sausage <i>with mash and vegetables</i>	15.00
Mini cheese beef burger <i>Served with fries</i>	15.00
Fresh fruit salad (V) <i>with sorbet</i>	9.00
The humble meringue (V) <i>An Eton Mess of wild berries, lemon curd, meringue, strawberry ice-cream, and berry jelly</i>	10.00
Ice cream sundae (V) <i>with Hundreds and Thousands, chocolate fudge and nuts</i>	10.00

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