

MELROSE

Our menu is curated to share and comprises of contemporary pan-asian dishes. All produce that you taste is locally sourced from as close to Bulimba as possible. Our sauces and curry pastes are made by hand using traditional techniques. Let our chefs bring you the vibrant and exotic flavors of Southeast Asia.

BITES

HOUSE SHUCKED OYSTERS * DF

Natural, fresh lime	6 ea	34 (1/2 dz)
Red nahm jim, crispy shallot	7 ea	40 (1/2 dz)

EDAMAME (all VG/V DF)

Sea Salt *		10
House-made japanese shichimi spice (spicy) *		10
Crispy chilli with black vinegar dressing (spicy)		11

SCALLOP BETEL LEAF * DF (2 pce)		16
Finger lime, coconut caramel, peanuts		

POMELO BETEL LEAF * VG/V DF (2 pce)		16
Lemongrass, lime leaf, crispy shallot		

MA HOR PORK * DF (2 pce)		14
Caramelized pork & peanut, pickled pumpkin, coriander		

MA HOR TOFU * VG/V DF (2 pce)		14
Caramelized tofu & peanut, pickled kohlrabi, coriander		

SLIPPER LOBSTER ROLL		25
Spicy tamarind mayo, brioche roll, caviar, lime zest		

BAO Melrose signature bao buns

CRISPY PUMPKIN BAO (ea)		12
Butternut pumpkin, peanut satay sauce, pickled cucumber, mayo		

CHAR SIU PORK BELLY BAO (ea)		12
BBQ pork, cucumber, spring onion		

CRISPY CHICKEN BAO (ea)		12
Shaved cabbage, pickled shallots, coriander, gochujang mayo		

SOFT SHELL CRAB BAO (ea)		14
Sriracha mayo, lettuce		

SHARE

FIVE SPICE DUCK PANCAKES DF		32
Pan-seared duck breast, citrus hoisin, spring onion, cucumber, pickled chilli, pancakes		

CRISPY CALAMARI * DF		25
Roasted rice powder, furikake, chilli, curry leaves, kimchi mayo		

ABURI KINGFISH SASHIMI * DF		26
Seafood nahm jim, coconut, avruga caviar, shallots		

BEEF SHORT RIBS ^ DF		35
Tom yum dressing, peanut, shiso, mixed herbs		

CRISPY ENOKI MUSHROOMS ^ VG/V DF		16
Soy caramel, sticky rice		

STICKY EGGPLANT ^ VG/V DF		18
Black vinegar dressing, spring onion, sesame		

CHAR-GRILLED BARRAMUNDI GREEN CURRY * DF		44
Apple eggplant, sugar snap peas, choko, kaffir		

PORK KNUCKLE DF		55
Master stock caramel, pickle mustard greens, nahm jim		

BLACK ANGUS BEEF BRISKET RENDANG * DF		45
Kaffir, chilli, coconut, lemongrass, curry leaves, peanut		

ROASTED POUSSIN CHICKEN BULGOGI *		42
Charred pickled cucumber, butternut pumpkin puree, mixed herbs, rice powder		

CHARCOAL GRILLED WAGYU RUMP CAP MB 8-9 * DF		76
250g Sanchoku F1 wagyu 350 days grain fed, ponzu, crying tiger sauce, coriander salsa verde		

JERUSALEM ARTICHOKE YELLOW CURRY * VG/V DF		36
Apple eggplant, tofu, snake beans, kaffir, curry leaves, coconut		

CHILLED SILKEN TOFU & SHIITAKE XO VG/V DF		36
Shimeji mushroom, enoki, XO oil, spring onion, fried shallots		

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SIDES

GREEN PAPAYA SALAD * DF Snake bean, cherry tomato, peanut, chilli	16	CHAR-GRILLED GREENS * VG/V DF Broccolini, mushroom sauce	16
CHARCOAL GRILLED CORN * V Miso butter, corriander	12	STEAMED JASMINE RICE * VG/V DF	5/9
MISO BUTTER ROTI V (2 pce)	10	COCONUT RICE * VG/V DF	7/13

DESSERT

BANANA "TURON" V Banana white chocolate mousse, jackfruit gel, feulletine, "Queso" foam, pistachio	18	STICKY JACKFRUIT PUDDING V Miso butterscotch, coconut sorbet, vanilla floss	18
CHOCOLATE CREMEUX V Chocolate ice-cream, macadamia	16	AFFOGATO Espresso, lotus flower cake, ice-cream (coconut or vanilla) Plus shot of Baileys, Frangellico or Amaretto	13 22
HOUSE-MADE COCONUT SORBET * VG/V DF	7		

TRUST OUR CHEFS

(Whole table participation required)

Trust our skilled chefs as they curate an exquisite menu for your table to share. Whether you're celebrating a special occasion or simply enjoying a night out with friends, our chefs will take your taste buds on a culinary journey like no other.

Let our team know of any dietary requirements you have and our chefs will curate a seasonal and unique experience, often using specialty off-menu dishes that will leave you with an unforgettable dining experience.

\$79 per person

(add dessert for \$12 per person)

* = Gluten friendly ^ = Gluten friendly on request VG = Vegan V = Vegetarian DF = Dairy Free

Please advise your waiter of any dietary requirements, however we cannot guarantee against traces of allergens such as nuts, gluten & shellfish
2% surcharge on all credit card payments

15% surcharge on public holidays, 10% surcharge on Sundays | One bill per table