

MELROSE

"Our menu is curated to share and comprises of contemporary Asian dishes, with a strong focus on Thai cuisine. All produce that you taste is locally sourced from as close to Bulimba as possible. With sauces and curry pastes made by hand using traditional techniques."

BITES

HOUSE SHUCKED OYSTER *	
fresh lime	5 ea 28 (1/2 dz)
tom kha dressing, green shallot oil	5.5 ea 30 (1/2 dz)
CHICKEN SKEWER * (ea)	5
Sichaun peppercorn, salt	
BEEF SKEWER * (ea)	5
sate macadamia sauce	
SCALLOP BETEL LEAF * (2 pce)	14
finger lime, coconut caramel, peanuts	
POMELO BETEL LEAF * (2 pce)	12
lemongrass, lime leaf, crispy shallot	
MA HOR PORK * (2 pce)	12
caramelised pork & prawn with pickled pumpkin	
MA HOR TOFU * (2 pce)	10
caramelised tofu, peanuts, pickled celeriac	
PUMPKIN MILK BUN (ea)	10
sriracha mayo, lettuce	
MORETON BAY BUG MILK BUN (ea)	12
sriracha mayo, lettuce	

SMALLER

CRISPY ENOKI MUSHROOM °	14
soy caramel, sticky rice	
SALT & PEPPER FRIED CALAMARI *	16
tom yum mayo	
STICKY EGGPLANT °	16
black vinegar dressing	
GRILLED LAMB RIB	20
red miso glaze	
SEARED & CURED KINGFISH *	25
cumquat, daikon, lemon myrtle oil	
CRYING TIGER °	25
Carrara wagyu beef skirt, tamarind, sesame tuile	

LARGER

AYAM GORENG *	35
fried chicken, sambal, kremesan, pickles	
GRILLED HUMPTY DOO BARRAMUNDI *	35
banana leaf, rendang	
CRISPY BORROWDALE PORK BELLY *	35
green nahm jim, green apple salsa	
KING PRAWNS	38
glass noodle, Chinese celery, ginger	

* = Gluten free ° = Gluten free on request | Please advise your waiter of any dietary requirements, however we cannot guarantee against traces of allergens such as nuts, gluten and shellfish | 15% surcharge on public holidays, 10% surcharge on Sundays.

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CURRY

FRIED TEMPEH & TOFU RENDANG *	32
young jackfruit, curry leaf	
RED DUCK CURRY *	40
pineapple, pickled cumquat, Thai basil	
SOVEREIGN LAMB RUMP *	40
gaeng rawaeng, bullhorn chilli, lemongrass	

SIDES

QUINOA SALAD *	14
cucumber, pickled baby carrot, mushroom	
GRILLED SNOW PEA SALAD *	14
corn, seasonal fruit, sesame, tamarind dressing	
GRILLED GREENS *	14
gai lan, mushroom sauce	
STEAMED JASMINE RICE *	4/8

DESSERT

COCONUT SORBET *	5
BLACK RICE *	16
mango, coconut crepe cake	
ALMOND FRIAND	16
mascarpone cream, quince, chocolate	

TRUST THE CHEF

(Whole table participation required)

Trust Head Chef Arteé Assavakavinpong and his 20 years of cooking experience from Bangkok, to Melbourne and finally to Brisbane.

Let our team know of any dietary requirements you have. Arteé will then curate a seasonal and unique experience, often using specialty off-menu dishes.

\$69 PER PERSON

3 smaller plates
1 larger plate
1 curry
Jasmine rice

\$85 PER PERSON

3 smaller plates
2 larger plates
1 curry
1 side
Jasmine rice
Dessert

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