

# 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 \*

Natural, fresh lime	5 ea	29 (1/2 dz)
Red nahm jim, crispy shallot	6 ea	33 (1/2 dz)
"Melrose" Bloody Mary Oyster Shot		35 (1/2 dz)

### EDAMAME (all VG/V)

Sea Salt *		9
House-made Japanese Shichimi spice (spicy) *		9
Crispy chilli with black vinegar dressing (spicy)		10

### SCALLOP BETEL LEAF \* (2 pce)

		15
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Finger lime, coconut caramel, peanuts

### POMELO BETEL LEAF \* VG/V (2 pce)

		15
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Lemongrass, lime leaf, crispy shallot

### MA HOR PORK \* (2 pce)

		13
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Caramelized pork & peanut, pickled pumpkin, coriander

### MA HOR TOFU \* VG/V (2 pce)

		13
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Caramelized tofu & peanut, pickled kohlrabi, coriander

## BAO Melrose signature house-made bao buns

### CRISPY EGGPLANT BAO (ea) V

		12
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Eggplant, katsu sauce, pickled cucumber, kewpie

### CHAR SIU PORK BELLY BAO (ea)

		12
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BBQ pork, cucumber, spring onion

### CRISPY CHICKEN BAO (ea)

		12
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Sriracha mayo, lettuce

### SOFT SHELL CRAB BAO (ea)

		14
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Sriracha mayo, lettuce

## SHARE

### FIVE SPICE DUCK PANCAKES

		30
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Pan-seared duck breast, citrus hoisin, spring onion, cucumber, pickled chilli, pancakes

### GRILLED SAMBAL PRAWN (3 pce)

		30
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Tomato sambal, herb oil, grilled limes, crispy shallots

### HIRAMASA KINGFISH CRUDO \*

		26
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Chilli lime dressing, inked tapioca crackers

### BEEF SHORT RIBS ^

		32
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Tom yum dressing, peanut, shiso, mixed herbs

### CRISPY ENOKI MUSHROOMS ^ VG/V

		15
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Soy caramel, sticky rice

### STICKY EGGPLANT ^VG/V

		17
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Black vinegar dressing, spring onion, sesame

### GRILLED AUSTRALIAN BARRAMUNDI \*

		36
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Wrapped in banana leaf, rendang, curry leaves

### PORK KNUCKLE

		52
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Master stock caramel, pickle mustard greens, nahm jim

### BEEF CHEEK KHAO SOI ^

		42
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Angus beef cheek, pickled capers, chilli jam

### ROAST SOY-CALAMANSI CHICKEN \*

		40
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Achiote basting, chilli coriander dressing, lime, shiso

### CHARCOAL GRILLED WAGYU RUMP CAP MB 8-g \*

		72
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250g Sanchoku F1 wagyu 350 days grain fed, ponzu, crying tiger sauce, coriander salsa verde

### JERUSALEM ARTICHOKE & TOFU RENDANG \* VG/V

		35
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Confit fennel, curry leaf

### TOFU ROLL-UPS \* VG/V

		34
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Peanut satay sauce, fried tofu, tempura pumpkin, gem lettuce, shiso

### CONFIT DUCK LEG RED CURRY \*

		40
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Grilled pineapple, lychee, okra, tomato, apple eggplant, tamarind

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## SIDES

GREEN PAPAYA SALAD * Snake bean, cherry tomato, peanut, chilli	16
WOK TOSSED KAILAN AND BRUSSEL SPROUTS V/VG Mushroom XO sauce, garlic, shallots	16
GRILLED GREENS * VG/V Broccolini, mushroom sauce	16
ASIAN SLAW * Shaved cabbage, sprouts, peanut, asian herbs, green nahm jim	16
STEAMED JASMINE RICE * VG/V	4/8
COCONUT RICE * VG/V	6/12

## DESSERT

STEAMED THAI COCONUT MOUSSE * VG/V House-made Coconut sorbet	10
CHOCOLATE CREMEUX V Chocolate ice-cream, macadamia	16
MATCHA PANNACOTTA * V Pistachio praline, lychee gel, pistachio soil, charcoal tuile	16
HOUSE-MADE COCONUT SORBET * VG/V	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

\$95 PER PERSON  
with extra side and dessert

\* = Gluten friendly ^ = Gluten friendly on request VG = Vegan V = Vegetarian

Please advise your waiter of any dietary requirements, however we cannot guarantee against traces of allergens such as nuts, gluten & shellfish  
15% surcharge on all credit card payments

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