

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 *

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| 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 | 6.50 ea | 35 (1/2 dz) |

EDAMAME (all VG/V)

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

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| SCALLOP BETEL LEAF * (2 pce) | | 15 |
| Finger lime, coconut caramel, peanuts | | |

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| POMELO BETEL LEAF * VG/V (2 pce) | | 15 |
| Lemongrass, lime leaf, crispy shallot | | |

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| MA HOR PORK * (2 pce) | | 13 |
| Caramelized pork & peanut, pickled pumpkin, coriander | | |

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| MA HOR TOFU * VG/V (2 pce) | | 13 |
| Caramelized tofu & peanut, pickled kohlrabi, coriander | | |

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

BAO Melrose signature house-made bao buns

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| CRISPY EGGPLANT BAO (ea) V | | 12 |
| Eggplant, katsu sauce, pickled cucumber, kewpie | | |

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

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| CRISPY CHICKEN BAO (ea) | | 12 |
| Sriracha mayo, lettuce | | |

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

SHARE

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| FIVE SPICE DUCK PANCAKES | | 30 |
| Pan-seared duck breast, citrus hoisin, spring onion, cucumber, pickled chilli, pancakes | | |

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| CRISPY CALAMARI * DF | | 24 |
| Roasted rice powder, furikake, chilli, curry leaves, kimchi mayo | | |

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| HIRAMASA KINGFISH CRUDO * | | 26 |
| Chilli lime dressing, inked tapioca crackers | | |

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| BEEF SHORT RIBS ^ | | 32 |
| Tom yum dressing, peanut, shiso, mixed herbs | | |

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| CRISPY ENOKI MUSHROOMS ^ VG/V | | 15 |
| Soy caramel, sticky rice | | |

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| STICKY EGGPLANT ^ VG/V | | 17 |
| Black vinegar dressing, spring onion, sesame | | |

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| GRILLED AUSTRALIAN BARRAMUNDI * | | 36 |
| Wrapped in banana leaf, rendang, curry leaves | | |

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| PORK KNUCKLE | | 52 |
| Master stock caramel, pickle mustard greens, nahm jim | | |

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| BLACK ANGUS BEEF BRISKET RENDANG * DF | | 42 |
| Kaffir, chilli, coconut, lemongrass, curry leaves, peanut | | |

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| ROAST SOY-CALAMANSI CHICKEN * | | 40 |
| Achiote basting, chilli coriander dressing, lime, shiso | | |

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| CHARCOAL GRILLED WAGYU RUMP CAP MB 8-9 * | | 72 |
| 250g Sanchoku F1 wagyu 350 days grain fed, ponzu, crying tiger sauce, coriander salsa verde | | |

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| VEGETARIAN YELLOW CURRY * DF VG | | 35 |
| Kipfler potatoes, tofu, apple eggplant, snake beans, kaffir, curry leaves | | |

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| TOFU ROLL-UPS * VG/V | | 34 |
| Peanut satay sauce, fried tofu, tempura pumpkin, gem lettuce, shiso | | |

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| CONFIT DUCK LEG RED CURRY * | | 40 |
| Grilled pineapple, lychee, okra, tomato, apple eggplant, tamarind | | |

MELROSE

SIDES

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| GREEN PAPAYA SALAD * Snake bean, cherry tomato, peanut, chilli | 16 | THAI MANGO SALAD * DF Cashew, mint, chilli, fried shallot | 16 |
| WOK TOSSED KAILAN AND BRUSSEL SPROUTS V/VG Mushroom XO sauce, garlic, shallots | 16 | GRILLED GREENS * VG/V Broccolini, mushroom sauce | 16 |
| CUCUMBER SALAD VG DF Black vinegar dressing, sesame, fried shallot | 12 | CHARCOAL GRILLED CORN V Miso butter, coriander | 12 |
| STEAMED JASMINE RICE * VG/V DF | 4/8 | MISO BUTTER ROTI V (2 pce) | 10 |
| COCONUT RICE * VG/V | 6/12 | | |

DESSERT

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| CALAMANSI PARFAIT * Pistachio, calamansi curd, burnt honey ice-cream | 16 | STICKY JACKFRUIT PUDDING V Miso butterscotch, coconut sorbet, vanilla floss | 16 |
| CHOCOLATE CREMEUX V Chocolate ice-cream, macadamia | 16 | AFFOGATO Espresso, lotus flower cake, ice-cream (coconut or vanilla) | 13 |
| HOUSE-MADE COCONUT SORBET * VG/V | 7 | Plus shot of Baileys, Frangellico or Amaretto | 22 |

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 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