

MELROSE

GROUP BOOKINGS





ABOUT MELROSE

Melrose brings a contemporary Pan-Asian restaurant and cocktail bar to Brisbane's very own Oxford Street. Offering an alternative dining experience, focusing on a menu curated to share, using locally sourced produce and traditional technique.

Guests have the choice of dining in the restaurant or cocktail bar. The restaurant offers formal dining with low tables and an open kitchen view, while the cocktail dining offers high tables and a view to the bar.

Melrose boasts neutral tones and beachy textures; with a bamboo roof and a terracotta tiled bar. Dine under blue skies by day, and stars by night, with breezes flowing from the retracting roof.

BANQUET MENUS

Banquets are share style and spread across the table for all guests to share and enjoy, available for both restaurant and cocktail dining bookings.

Please choose one of the banquets listed below.

If you have any dietary requirements we are also able to substitute dishes.

KHAO SAN \$85PP

Scallop Betel Leaf * DF - Finger lime, coconut caramel, peanuts
Ma Hor Pork * DF - Caramelized pork & peanut, pickled pumpkin, coriander
Crispy Chicken Bao - Sriracha mayo, lettuce
Beef Short Ribs ^ DF - Tom Yum dressing, peanut, shiso, mixed herbs
Black Angus Beef Brisket Rendang * DF - Kaffir, chilli, coconut, lemongrass, curry leaves, peanut
Steamed Jasmine Rice * VG/V DF
Steamed Thai Coconut Mousse * - House-made coconut sorbet

BATU BOLONG \$85PP

Vegetarian/Vegan Option

Pomelo Betel Leaf * DF - Lemongrass, lime leaf, crispy shallot
Ma Hor Tofu * VG/V DF - Caramelized tofu & peanut, pickled kohlrabi, coriander
Crispy Pumpkin Bao V -Butternut pumpkin, peanut satay sauce, pickled cucumber, mayo
Crispy Enoki Mushroom ^ VG/V DF - Soy caramel, sticky rice
Jerusalem Artichoke Yellow Curry * DF VG - Apple eggplant, tofu, snake beans, kaffir, curry leaves, coconut
Steamed Jasmine Rice * VG/V DF
Steamed Thai Coconut Mousse * - House-made coconut sorbet

SUKHUMVIT SOI \$99PP

In house Fresh Shucked Oyster * DF - Red nahm jim, crispy shallot
Scallop Betel Leaf * DF - Finger lime, coconut caramel, peanuts
Char Siu Pork Belly Bao - BBQ pork, cucumber, spring onion
Five Spice Duck Pancakes DF - Pan-seared duck breast, citrus hoisin, spring onion, cucumber, picked chili, pancakes
Black Angus Beef Rendang * DF - Kaffir, chilli, coconut, lemongrass, curry leaves, peanut
Char-Grilled Greens * V/VG DF - Broccolini, mushroom sauce
Green Papaya Salad * V/VG DF - Snake bean, cherry tomato, peanut, chilli
Steamed Jasmine Rice * VG/V DF
Steamed Thai Coconut Mousse * - House-made coconut sorbet

ULUWATU \$99PP

Vegetarian/Vegan Option

Pomelo Betel Leaf * VG/V DF - Lemongrass, lime leaf, crispy shallot
Ma Hor Tofu * VG/V DF - Caramelized tofu & peanut, picked kohlrabi coriander
Crispy Pumpkin Bao V - Butternut pumpkin, peanut satay sauce, pickled cucumber, mayo
Crispy Enoki Mushroom ^ VG/V DF - Soy caramel, sticky rice
Chilled Silken Tofu & Shittake XO VG/V DF - Shimeji mushroom, enoki, XO oil, spring onion, fried shallots
Jerusalem Artichoke Yellow Curry * VG/V DF - Apple eggplant, tofu, snake beans, kaffir, curry leaves, coconut
Green Papaya Salad * DF - Snake bean, cherry tomato, peanut, chilli
Steamed Jasmine Rice * VG/V DF
Steamed Thai Coconut Mousse * - House-made coconut sorbet

Banquet dishes are subject to seasonal changes and availability

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

Please advise the Events Manager of any dietary requirements ten (10) days prior to the event. however, we cannot guarantee against traces of allergens such as nuts, gluten and shellfish.



CANAPE MENU

Canapes will be spread across the table for all guests to share and enjoy. Canapes are only available to order for Cocktail Dining side bookings.

(Whole group booking must have the same 5 canapes)

CANAPES \$50 per person

Choose 5 of the canapes listed below:

House Shucked Oyster * - Red nahm jim, crispy shallot

Scallop Betel Leaf * - Finger lime, coconut caramel, peanuts

Pomelo Betel Leaf * VG/V - Lemongrass, lime leaf, crispy shallot

Ma Hor Pork * - Caramelized pork & peanut, pickled pumpkin, coriander

Ma Hor Tofu * VG/V - Caramelized tofu & peanut, pickled kohlrabi, coriander

Beef Short Ribs ^ - Tom Yum dressing, peanut, shiso, mixed herbs

Hiramaska Kingfish Crudo * - Chili lime dressing, inked tapioca crackers

Sticky Eggplant ^ VG/V - Black vinegar dressing

Crispy Enoki Mushroom ^ VG/V - Soy caramel, sticky rice

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BEVERAGE OPTIONS

BEVERAGE PACKAGE 2 hours \$65 per person

WINE - (your choice of 3 options from list below)

NV Veuve D'Argent, Blanc De Blancs, Burgundy - FR

Opawa, Sauvignon Blanc, Marlborough - NZ

Wild Earth, Pinot Gris, Central Otago - NZ

Blonde Crow (chilled), Pinot Noir/Shiraz, Mount Barker - WA

Langmeil 'Three Gardens', GSM, Barossa Valley - SA

BEER

Tiger - Lager (5%)

Revel Brewing - The Reveller / Session Ale (3.5%)

NON-ALCOHOLIC

Soft drinks, sparkling and still water.

Treat your guests by arranging a welcome cocktail on arrival.

WELCOME SPRITZ \$18 per person

Rosé Spritz - Rosé Vermouth, prosecco, soda

Aperol Spritz - Aperol, prosecco soda

Limoncellow Spritz - Limoncello, Tanqueray Gin, Prosecco, thyme, soda

Classic cocktails available upon request *



MELROSE

GROUP BOOKINGS TERMS & CONDITIONS

PRE-AUTHORISATION, FINAL PAYMENT AND CANCELLATIONS POLICY

Your requested date will be confirmed upon receipt of your pre-authorization. A credit card pre-authorization of \$50 per person is required in order to secure your reservation. No money will be taken from your account, pre-authorization puts a hold on funds in case of a late cancellation. We operate 'one bill per table' policy, meaning only one payment will be taken to pay off the final receipt on the day. We require final numbers attending 48hrs before the event. Failure to notify Melrose Restaurant in downsizing will lead to us withholding \$50 per no-show.

FULL TABLE SERVICE VENUE

Melrose Restaurant is a full table service venue and all drink orders are taken once guests are seated at their table.

FOOD AND DRINK

The Events Manager requires confirmation of food orders strictly ten (10) days prior to your booking to ensure sufficient staffing and food supply. Melrose does not allow BYO drinks. No food or beverages may be brought into the premises. Our alcohol license runs until 9:30pm on a daily basis. Please note, our menu is seasonal and subject to change with pricing

DIETARY REQUIREMENTS

All dietary requirements are to be made known to the Events Manager ten (10) prior to the event. Melrose is not liable for any new dietary requirements that arise on the day of your booking.

SET UP AND STYLING ITEMS BOUGHT INTO THE VENUE

All items including any equipment, personal property or merchandise must be collected at the end of your booking time. Melrose Restaurant does not accept responsibility for the loss or damage to any equipment, personal property or merchandise left on the premises by any person prior to, during or after the function. No confetti or coloured die decoration is to be put onto tables. No items are to be stuck to the walls.

SMOKING

Smoking is not permitted within the restaurant.

UNFORESEEN CIRCUMSTANCES

Melrose Restaurant reserves the right to cancel any booking and refund your deposit in the event of unforeseen circumstances out of our control.

To ensure you have read and that you understand the Melrose Restaurant group booking terms and conditions, please reply in an email to the Events Manager stating that "I agree to the Melrose Restaurant group booking policy."