

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)
Green nahm jim, smoked coconut, caviar	7 ea	40 (1/2 dz)

EDAMAME (all VG/V DF)

Sea Salt OR japanese shichimi spice *	10
Crispy chilli with black vinegar dressing (spicy)	12

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

POMELO BETEL LEAF * VG/V DF (2 pce)	14
Lemongrass, lime leaf, crispy shallot	

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

WAGYU BEEF TARTARE * DF	18
Gochujang, cured duck yolk, puffed black rice, sesame	

HARVEY BAY SPANNER CRAB TARTLET DF	15
Spicy sambal mayo, kaffir, fish roe	

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	

CRISPY PORK BELLY BAO (ea)	13
Orange hoisin, cucumber, spring onions	

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

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

SHARE

CHARCOAL GRILLED OCTOPUS * DF	30
Soy glaze, orange dashi dressing, shoyu ikura, inked tapioca	

LEMONGRASS CHICKEN * DF	34
Kalamansi salsa macha, pickled "atchara", lettuce cups, thai basil	

KINGFISH "KINILAW" * DF	28
Fermented spiced vinegar, chilli, kaffir, prawn crackers	

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

CRISPY ENOKI MUSHROOMS ^ VG/V DF	18
Soy caramel, sticky rice	

CHILLED SILKEN TOFU * VG/V DF	24
Yuzu miso dressing, shiitake XO, betel leaves, sesame	

ORA KING SALMON TOM KHA * DF	48
Urban Valley mushrooms, pickled white fungus, kaffir, ikura	

PORK KNUCKLE DF	58
Master stock caramel, pickle mustard greens, nahm jim	

BEEF CHEEK MASSAMAN * DF	46
Potatoes, chilli, peanuts, coriander, shallots	

CONFIT DUCK RED CURRY * DF	46
Lychee, eggplant, snake beans, pineapple, lotus root	

CHARCOAL GRILLED WAGYU RUMP CAP MB6-7+ * DF	76
250g Diamantina F1 wagyu 350 days grain fed. Charred shishito ponzu, tiger sauce, petite leeks	

ROASTED PUMPKIN GREEN CURRY * VG/V DF	37
Eggplant, tofu, snake beans, thai basil	

WOK-FRIED STICKY EGGPLANT * VG/V DF	36
Black vinegar dressing, Urban Valley mushrooms, peanuts, sesame, betel leaves	

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SIDES

WATERMELON AND CUCUMBER * DF	15	CHAR-GRILLED GREENS * VG/V DF	16
Red nahm jim, mint, shallots, toasted coconut		Broccolini, mushroom sauce	
GREEN MANGO SALAD * DF	15	ROTI with Peanut sauce VG/V (2 pce)	10
Cashew, chilli, shallots, coriander, mint		STEAMED JASMINE RICE * VG/V DF	5/9
WAGYU FAT POTATOES * VG/V DF	15	COCONUT RICE * VG/V DF	8/14
Chilli black vinegar dressing, coriander, fried garlic			

DESSERT

COCONUT MANGO SAGO * V	16	STICKY JACKFRUIT PUDDING V	18
Coconut bavarois, mango sago, meringue		Miso butterscotch, coconut sorbet, vanilla floss	
CHOCOLATE CREMEUX V	16	AFFOGATO	
Chocolate ice-cream, macadamia		Espresso, lotus flower cake, ice-cream (coconut or vanilla)	13
HOUSE-MADE COCONUT SORBET * VG/V DF	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.

\$85 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