

MELROSE

RESTAURANT & ROOFTOP BAR

BITES

HOUSE SHUCKED OYSTERS GF DF

Natural, Fresh Lime	18 (3)	35 (6)
Green Nam Jim Granita, Smoked Coconut, Caviar	21 (3)	42 (6)
Kimchi Oyster Shot, Tomato Juice,	24 (2)	48 (4)
Belvedere Vodka, Worcestershire Sauce, Kimchi		

EDAMAME (all VG/V DF)

Sea Salt OR Japanese Shichimi Spice GF	10
Crispy Chilli with Black Vinegar Dressing (Spicy)	12

PRAWN BETEL LEAF GF DF (1 pce)

Coconut Caramel, Granny Smith Apples, Chilli, Shallots, Peanuts, Red Nam Jhim, Prawn Floss	10
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POMELO BETEL LEAF GF VG/V DF (1 pce)

Lemongrass, Scud, Peanuts, Yum Pak, Fried Shallots, Coriander	8
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MA HOR TOFU GF VG/V DF (1 pce)

Caramelized Tofu & Peanut, Pickled Kohlrabi, Coriander	7
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WAGYU BEEF TARTARE GF DF (1 pce)

Shallots, Cornichon, Chives, Sesame Oil, Larb Mayo, Black Rice Crackers	12
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SLIPPER LOBSTER ROLL

Spicy Tamarind Mayo, Chives, Dill, Avruga Caviar, Lime Zest	27
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BAO

Melrose signature bao buns

PUMPKIN BAO V DF (ea)

Butternut Pumpkin, Peanut Satay Sauce, Pickled Cucumber, Mayo	12
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CRISPY DUCK BAO DF (ea)

Orange Hoisin, Cucumber, Spring Onions	16
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CHICKEN BAO DF (ea)

Shaved Cabbage, Pickled Shallots, Coriander, Gochujang Mayo	13
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SOFT SHELL CRAB BAO DF (ea)

Sriracha Mayo, Lettuce	14
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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.

SHARE

CHARCOAL GRILLED OCTOPUS ^ DF

Soy Glaze, Shiso, Dill, Coriander Salsa Verde, Ikura	32
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HAMACHI KINGFISH 'KINILAW' ^ DF

Coconut Calamansi Dressing, Spring Onion Oil, Thinly Slice Red Onions, Chilli Green, Coriander, Dill, Cucumber	32
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BEEF MARROW RENDANG ^ DF

Beef Rendang, Kaffir, Coconut, Sourdough	35
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CRISPY ENOKI MUSHROOMS ^ VG/V DF

Soy Caramel, Sticky Rice	20
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MISO YUZU GLAZED EGGPLANT

Furikake, Spicy Scallion Oil, Chilli Lime Dressing, Peanuts, Fried Shallots	30
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BARRAMUNDI IN BANANA LEAF

Red Curry, Cucumber, Pickled Radish, Dill, Lime, Curry Leaves, Coconut Cream	48
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PORK KNUCKLE DF

Master Stock Caramel, Pickle Mustard Greens, Nam Jim	58
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BEEF CHEEK MASSAMAN GF DF

Potatoes, Chilli, Peanuts, Asian Herbs	48
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LEMONGRASS CHICKEN GF DF

Charred Shishito, Pickled Daikon, Kalamansi Salsa Macha	46
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CHARCOAL GRILLED WAGYU RUMP CAP MB6-7+ GF DF

250g Diamantina F1 Wagyu 350 Days Grain Fed. Selection of 2 sauces -Nam Jim Jaew, Shiitake XO, Petite Leeks	76
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ROASTED PUMPKIN GREEN CURRY GF VG/V DF

Eggplant, Tofu, Snake Beans, Asian Herbs	37
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WOK-FRIED STICKY EGGPLANT ^ VG/V DF

Black Vinegar Dressing, Charred White Fungus, Peanuts, Sesame	36
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MELROSE

SIDES

GREEN PAPAYA SALAD GF DF Cherry Tomatoes, Peanuts, Chilli, Prawn Floss, Lime	16	CHAR-GRILLED GREENS GF VG/V DF Broccolini, Mushroom Sauce	17
WOK FRIED ASIAN GREENS GF DF V/VG Gailan, Pak Choy, Chilli, Garlic, Shallots	16	ROTI with Choice of Sauce VG/V DF (2 pce) Massaman Curry Green Curry	12
COCONUT RICE GF VG/V DF	9/15	STEAMED JASMINE RICE GF VG/V DF	6/10

DESSERT

UBE BOMBE ALASKA Ube Icecream, Coconut Sponge Cake Flambé Shot of Cognac	23 26	STICKY JACKFRUIT PUDDING V Miso Butterscotch, Coconut Sorbet, Vanilla Floss	23
MISO CHOCOLATE TART Togarashi Chilli, Macadamia, Chocolate Icecream	22	AFFOGATO V ^ Espresso, Lotus Flower Cake, Ice-Cream (Coconut or Vanilla) Plus shot of Baileys, Frangellico or Amaretto	14 23
VANILLA ICECREAM GF VG/V DF	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.

\$90 per person

GF = 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
Surcharge on all credit card payments | 20% surcharge on public holidays | 10% surcharge on weekends | One bill per table | No take away food