

MELROSE

TRUST OUR CHEFS

\$95 per person

Whole table participation required | Minimum 2 guests

Leave the decisions to our chefs and enjoy a dining experience designed just for you.

Our talented kitchen team will create a bespoke shared menu showcasing the best seasonal produce and the flavours that define Melrose.

Each experience is thoughtfully curated and may include exclusive off-menu dishes, allowing you to discover something unique with every visit.

Whether you're celebrating a special occasion or simply placing your trust in our chefs, this is our most immersive dining experience.

Please let our team know of any dietary requirements or allergies, and we'll tailor the menu to ensure an unforgettable experience for your table.

Banquet dishes are subject to seasonal changes and availability

Surcharge on all credit card payments

20% public holidays surcharge | 10% surcharge on weekends | One bill per table | No take away food

Please advise your waiter of any dietary requirements, however we cannot guarantee against traces of allergens such as nuts, gluten and shellfish.

GOLDEN BUDDHA

\$120 per person

PRAWN BETEL LEAF (GF, DF) (A)

Coconut Caramel, Granny Smith Apple, Chilli, Shallots, Roasted Peanuts & Nam Jim

WAGYU BEEF TARTARE (GF, DF)

Shallots, Cornichons, Chives, Sesame Oil, Larb Mayo & House-made Black Cracker

SLIPPER LOBSTER ROLL

Australian Slipper Lobster, Spicy Tamarind Mayo, Chives, Dill, Avruga Caviar & Lime Zest

YELLOWTAIL KINGFISH CEVICHE (GFO, DF) (A)

Yellowtail Kingfish, Coconut Calamansi Dressing, Grapeseed Oil & Cucumber Salsa

MISO YUZU GLAZED EGGPLANT (VG,DF)

Furikake, Spicy Scallion Oil, Lime Dressing, Roasted Peanuts & Crispy Shallots

BEEF CHEEK MASSAMAN (GF, DF)

Slow-cooked Beef Cheek, Massaman Curry, Potatoes, Roasted Peanuts & Fresh Thai Herbs

YAKITORI BROCCOLINI (GFO ,VG,DF)

Charred Broccolini, Shiitake Mushroom Sauce & Crispy Garlic

GREEN PAPAYA SALAD (GF, DF)

Green Papaya, Cherry Tomatoes, Roasted Peanuts, Prawn Floss & Chilli

STEAMED JASMINE RICE (VG, DF)

DESSERT

STICKY JACKFRUIT PUDDING V

Miso Butterscotch, Coconut Sorbet & Vanilla Fairy Floss
or

COCONUT MOUSSE (GF)

Coconut Ice Cream

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

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