

MELROSE

RESTAURANT & ROOFTOP BAR

BITES

PRAWN BETEL LEAF (GF, DF) (ea)	12
Queensland grilled king prawn, apple slaw, crispy shallots, red nam jim, roasted peanuts	
WAGYU BEEF TARTARE CIGAR (GF, DF) (ea)	14
MBg Wagyu tartare, crisp nori cigar, orange tobiko, truffle miso aioli fusion Gochujang	
KOREAN FRIED CHICKEN BAO (ea)	14
Mt Cotton free-range chicken, house kimchi, gochujang glaze, black sesame, lime mint aioli	
BÁNH MÌ (DF) (ea)	13
Vietnamese grilled pork, house pâté, pickled carrot, cucumber, miso hoisin mayo, coriander, crispy garlic, brioche baguette	
CRISPY TOFU & BETEL LEAF (V) (ea)	11
Papaya slaw, nam jim, Thai basil, roasted peanuts	

SMALL PLATES

SESAME PRAWN TACOS (A) (2 pcs)	22
Sesame prawns, pickled greens, nam jim seafood sauce	
MELROSE GYOZA (DF) (2 pcs)	18
Free-range chicken dumplings, roasted coconut, red curry velouté, crispy spring onion	
DUCK PANCAKES (DF) (2 pcs)	28
Twice-cooked duck, tamarind caramel, hoisin, cucumber, carrot, kohlrabi ribbons	
FILIPINO CHICKEN 'INIHAU' (GF, DF) (2 pcs)	24
Charcoal-grilled chicken skewers, green papaya herb salad, calamansi salsa	
YELLOWTAIL KINGFISH CEVICHE (GF, DF) (A)	34
ponzu, finger lime, herb vinaigrette, pickled black fungus	
WOK-FRIED CRISPY KOREAN CAULIFLOWER	22
gochujang & honey glaze, sesame, spring onion	
LEMONGRASS WAGYU TATAKI (GF, DF)	32
Lightly seared Wagyu, calamansi-soy emulsion, black fungus, roasted peanuts, seaweed	

LARGE PLATES

ANGUS BEEF MASSAMAN (GF, DF)	52
Slow-braised beef, aromatic Massaman curry, toasted spices, coconut potato croquette	
BALINESE KARI AYAM (GF)	46
Chargrilled free-range chicken kiev, ginger and chilli honey glaze Dutch carrots, fried kaffir leaves, green curry	
JACK'S CREEK WAGYU RUMP (GF)	75
Charcoal-grilled MB 9+ Wagyu rump, chilli glaze, green papaya & herb salad, coriander oil and crispy garlic.	
PUMPKIN BUTTERNUT CURRY (V,GF)	45
Pumpkin, crispy silken tofu, charcoal-grilled king oyster mushroom, laksa velouté, fermented chilli jam, charred bok choy, toasted coconut and coriander oil.	
MARKET FISH (GF) (A)	58
Butter-roasted fish fillet, white miso-orange caramel, smoked pumpkin purée, charred broccolini	
MELROSE FRIED RICE (V)	28
Seasonal Asian greens, fried garlic, crispy enoki, shallots, fried egg	
• Crispy Chicken	+ 10
• Prawn Cutlets (4 pieces) (A)	+ 15
SIDES	
GREEN PAPAYA SALAD (GF, DF)	24
Cherry Tomatoes, Roasted Peanuts, Chilli, Prawn Floss	
+ Soft Shell Crab (A)	+ 14
+ Crispy Chicken	+ 10
+ Prawn Cutlets (A) (4 pcs)	+ 15
WOK-FRIED ASIAN GREENS (VG, GF, DF)	19
Market Seasonal Asian Greens, Garlic, Chilli, Crispy Shallots	
+ Crispy Chicken	+ 10
+ Prawn Cutlets (A) (4 pcs)	+ 15
YAKITORI BROCCOLINI (VG, GF, DF)	18
Chargrilled Broccolini, Mushroom Glaze, Crispy Shallots	
HOUSE ROTI (2 PCS)	12
STEAMED JASMINE RICE (VG, GF, DF)	7/12

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SWEET TEMPTATIONS

CHEF'S DESSERTS OF THE DAY 24

Freshly made in-house

A sweet finish, crafted daily with the finest ingredients and a touch of creativity

AFFOGATO (GFO, V) 18

Espresso, Vanilla or Coconut Ice Cream,
In-house Crispy Lotus Flower Cake

A shot of Baileys, Frangelico or Amaretto + 9

ICE CREAM 8

Matcha Ice Cream, Mango Sorbet (DF),
Strawberry, Vanilla Bean

Please ask our team for today's selection.

THOUGHTFULLY SOURCED, WARMLY SHARED

At Melrose, we care about the food we serve and where it comes from. Our menu brings together the vibrant flavours of Southeast Asia and Australian seasonal produce.

Sustainability is part of that approach. Wherever possible, we source locally, supporting the growers and suppliers in our community and sharing the best of each season with you.

For me, the heart of Melrose is the people around the table. I want you to feel welcome, enjoy beautiful food and take a moment to slow down, be present and enjoy the company around you.

Thank you for joining us.
It means so much that you've chosen to spend your time with us, and I hope you leave with special memories.

With gratitude, Anna x

TRUST OUR CHEFS

Let our chefs surprise and delight you.

Experience the best of Melrose with a thoughtfully curated sharing banquet, celebrating seasonal ingredients, bold Southeast Asian flavours and our chefs' signature creations.

Sit back, relax and enjoy a dining experience designed to share, with each course bringing something new to the table.

Minimum two guests. Whole-table participation required.
Please advise dietary requirements

\$88 per person

Enjoy a thoughtfully selected wine pairing to complement your meal for an additional \$38 per person.

GF - Gluten Free GFO - Gluten Free Available on request DF - Dairy Free VG - Vegan V - Vegetarian
Seafood Origin

We proudly source premium seafood from Australian suppliers wherever possible. Please ask our team for today's specific region of origin.

(A) Australian Seafood (I) Imported Seafood (M) Mixed Origin Seafood

Please advise your waiter of any allergies or dietary requirements. While every care is taken, we cannot guarantee our dishes are free from traces of allergens including nuts, gluten and shellfish due to the shared kitchen environment.

A 10% surcharge applies on weekends, a 20% surcharge applies on public holidays, One bill per table. No takeaway available.