



Meld



meld_restaurant

SNACKS

HOUSE CUCUMBER KIMCHI - \$9

VG DF GF

SALMON SASHIMI - \$24

apple salad, pork crackers

(GF on request)

BEEF EYE FILLET SASHIMI - \$19

mushroom medley, ponzu sauce

(GF on request)

CAULIFLOWER BITES - \$16

turmeric buffalo sauce, pickled daikon VG DF GF NF

PORK BELLY BITES - \$19

chilli garlic & spring onion relish, chilli caramel

DF (GF and NF on request)

MILD FRIED CHICKEN - \$25

sticky sauce, slaw

**BRAISED BEEF SHORTRIB
WONTONS (6 PIECES) - \$17**

sweet chilli dipping sauce

PORK BELLY BAO BUN (4 PIECES) - \$20

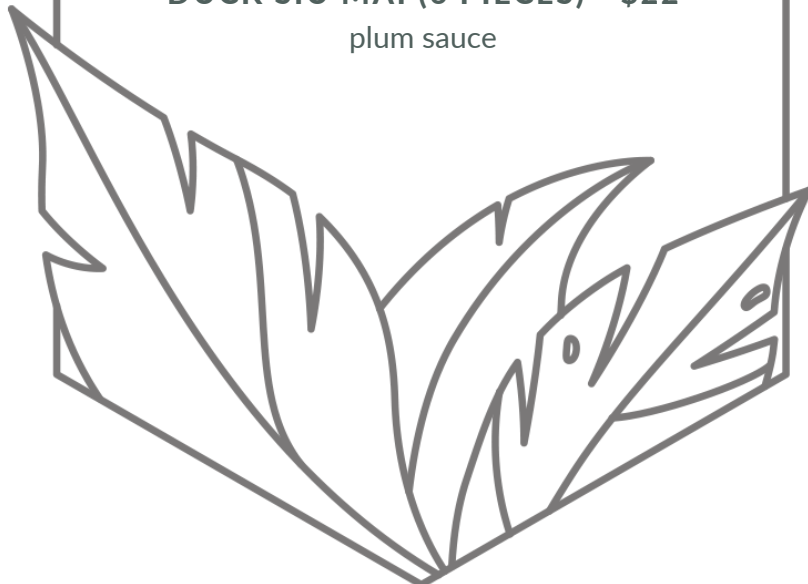
cucumber kimchi, peanut & hoisin sauce DF

**SILK ROAD LAMB SLIDERS
(3 PIECES) - \$18**

Sichuan pepper, spring onion (DF on request)

DUCK SIU MAI (6 PIECES) - \$22

plum sauce



SOMETHING BIGGER

STIR FRIED BEEF FILLET – \$34

black pepper sauce DF (GF on request)

MALAY STYLE CHICKEN & AGRIA POTATO CURRY – \$28

pickled cucumber & peanuts DF GF

SLOW COOKED LUMINA LAMB SHOULDER – \$30

tagine sauce, coconut, crispy grated potato (DF GF on request)

CAULIFLOWER & BOKCHOY GREEN CURRY – \$26

pumpkin and chili VG GF DF

BRAISED STICKY BEEF – \$30

curry leaf & shallot relish, satay sauce, spring onion GF

SIDES

WOK FRIED GREENS – \$14

Ginger shallot dressing VG

WOK FRIED BRUSSELS SPROUTS – \$14

spiced cheese & ginger dressing V DF NF

MELD FRIED RICE – \$14

GF (VG on req)

STEAMED JASMINE RICE – \$6

VG GF DF



BANQUET MENU



'MELD FARE' \$49 P/P (Min 2 persons)

Salmon Sashimi, apple salad, pork crackers

House cucumber kimchi VG GF DF

Pork belly bites, garlic & spring onion relish,
chilli caramel DF

Braised Beef Shortrib Wontons, sweet chili

Silk Road lamb sliders,
sichuan pepper, spring onion

Triple layered chocolate mousse,
berry coulis, strawberry
elderflower sorbet VG NF

We'll serve you a selection of the
chef's favourite dishes
(minimum numbers apply)



'INDULGE ME' \$75 P/P (Min 4 persons)

House cucumber kimchi VG GF DF

Salmon Sashimi, apple salad, pork crackers (GF on req)

Pork belly bites,

garlic & spring onion relish, chilli caramel DF

Silk Road lamb sliders, sichuan pepper, spring onion

Braised Beef Shortrib Wontons, sweet chili

Malay style chicken & agria potato curry,
cucumber kimchi DF GF

Slow cooked lamb shoulder, tagine sauce, coconut,
crispy grated potato (GF DF on request)

Wok fried greens, ginger shallot dressing

Steamed jasmine rice

Tropical white chocolate mousse,
meringue, mango, passionfruit GF





SWEETS

STICKY DATE PUDDING \$16

licorice ice cream, salted caramel popcorn

TROPICAL WHITE CHOCOLATE MOUSSE – \$16

meringue, mango, passion fruit GF

TRIPLE LAYERED CHOCOLATE MOUSSE – \$16

Berry coulis, strawberry elderflower sorbet VG NF

ICE CREAM & SORBET SCOOPS – \$5 (EA)

see our team for the flavours of the day

LIQUID DESSERT

GIESEN THE BROTHERS LATE HARVEST	14
Sauvignon Blanc - 100ml	
HAZELNUT DECADENCE	16
A rich creamy blend of vanilla vodka, hazelnut liqueur and cream	
BREW'D BLEND ESPRESSO	FROM
Wide range of espresso beverages using Brew'd blend and farm fresh milk	4.7
STIR TEA	5
Selection of black, green, herbal and fruit teas available	