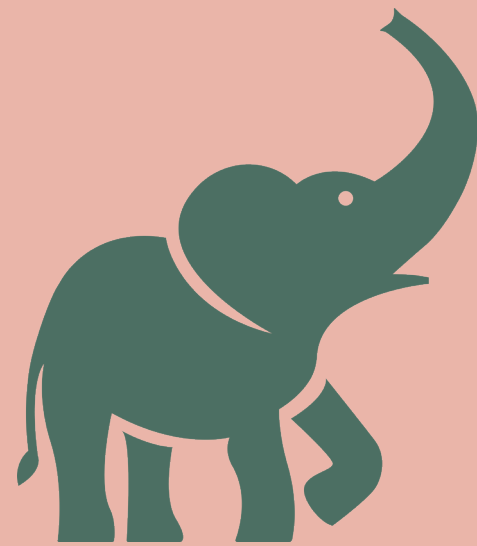


MISSY
MU
by Shirley



MISSY MU ADVENTURE

CHOOSE DISHES FROM EACH OF THE SECTIONS FOR THE TABLE TO SHARE

90 PER PERSON

BITS & PIECES

SELECT 3

TORCHED KINGFISH SASHIMI - Rieslingfreak No.12 Flaxman Valley Riesling
dashi plum vinegar, pomelo, tobiko, chives

‘DEDE’S’ CRISPY EGGPLANT - Shaw & Smith Sauvignon Blanc
mala sauce, toasted sesame, chives

GLAZED FREE RANGE PORK ‘SUGAR CANE’ - Red Hut Roys Hill Chardonnay
nuoc cham, peanuts, crispy shallots, sate, shiso & coriander herb salad

BÁNH XEO ‘TACO’ - Red Hut Roys Hill Chardonnay
lemongrass prawns, bean shoots, coriander, nuoc cham

‘SCHOOL LUNCH’ 5 SPICE FRIED CHICKEN - Asahi Super Dry
Thai basil, sansho mayo

BAGI BAGI

SELECT 2

AYAM BAKAR JAWA - Hillbilly Fiano
char-grilled chicken, peanut satay, acar, fragrant herbs

AMAH’S BLACK PEPPER BEEF - Osicka Selection Shiraz
seared scotch fillet MB+4, black pepper, gai lan, crispy leeks

CHAR SIU KING RIBS - Red Claw Pinot Noir
sticky glazed pork, plum hoisin, lettuce wraps, Sichuan cucumber

CHARRED ALPINE RAINBOW TROUT - Red Claw Pinot Noir
fish sauce caramel, crispy chilli, green mango salad, nahm jim

SIDE HUSTLE

SELECT 2

MISSY’S GREEN CURRY - Shaw & Smith Sauvignon Blanc
Brussels sprouts, charred broccolini, snake beans, pea tendrils

THAI BEEF SALAD - Red Claw Pinot Noir
mixed cabbage, Thai basil, toasted rice, crispy shallots, nahm jhm

‘SPIRIT OF AH GONG’S’ DAN DAN NOODLES - Hillbilly Fiano
Asian mushrooms, peanut butter, prickly ash & toasted sesame

XO FRIED RICE - Shaw & Smith Sauvignon Blanc
prawns, Chinese sausages, cured yolk, spring onion

SHIRLEY’S SOFT SERVE ICE CREAM

DINE IN 12 TAKE AWAY 7.5

ask your friendly waitperson for today’s flavour

Pair with Frogmore Creek Iced Riesling



SHIRLEY KNOWS BEST

RELAX AND LET SHIRLEY DECIDE THE MENU FOR THE TABLE TO SHARE

70 PER PERSON

TORCHED KINGFISH SASHIMI
dashi plum vinegar, pomelo, tobiko, chives

‘DEDE’S’ CRISPY EGGPLANT
mala sauce, toasted sesame

BÁNH XEO ‘TACO’
lemongrass prawns, bean shoots, coriander, nuoc cham

GLAZED FREE RANGE PORK ‘SUGAR CANE’
nuoc cham, peanuts, crispy shallots, sate, shiso & coriander herb salad

AYAM BAKAR JAWA
char-grilled chicken, peanut satay, acar, fragrant herbs

OR
CHAR SIU KING RIBS
sticky glazed pork, plum hoisin, lettuce wraps, Sichuan cucumber

MISSY’S GREEN CURRY
Brussels sprouts, charred broccolini, snake beans, pea tendrils

THAI BEEF SALAD
mixed cabbage, Thai basil, toasted rice, crispy shallots, nahm jhm

STEAMED JASMINE RICE

Allergen Statement

While some menu items may not include specific allergens as ingredients, all our food is made in a facility that contains allergens. Therefore, we are unable to guarantee there are no allergens in the food and beverages served from this menu.

LG* - Low Gluten | V - Vegetarian | VE - Vegan

*Low gluten identified dishes do not contain gluten products but may contain less than 0.02% as they are prepared in kitchens that also process gluten containing products.

BEER & CIDER

Carlton Draught 12.5
Carlton Dry 3.5% 12.5
Peroni Nastro Azzurro 14.5
Asahi Super Dry 14.5
Two Bay Session Ale Gluten Free 14.5
Brookvale Union Alcoholic Ginger Beer 14.5
Mountain Goat Hazy Apple Cider 13.5
Asahi Super Dry 0.0% 10.0

SPARKLING

MCC Members Reserve Sparkling, Goulburn Valley, VIC 13.5 / 67.5
Pizzini Prosecco, King Valley, VIC 16 / 80
Georg Jensen ‘Hallmark Cuvee’, Multi-regional, TAS - / 110
Longview Fortuna Sparkling Nebbiolo Rosato, Adelaide Hills, SA - / 115
Piper Heidsieck Champagne Cuvée Brut NV, Champagne, France 29 / 145
Penfolds X Thienot Champagne Brut Rosé NV, Champagne, France - / 150

WHITE

MCC Members Reserve Sauvignon Blanc, Gippsland, VIC 13.5 / 67.5
St Huberts ‘The Stag’ Pinot Grigio, Yarra Valley, VIC 14 / 70
Hesketh Art Series ‘Lost Weekend’ Chardonnay, Limestone Coast, SA 14 / 70
Tahbilk Pinot Gris, Goulburn Valley, VIC 14.5 / 72.5
Tar & Roses ‘Lewis’ Riesling, Nagambie, VIC 15 / 75
Hillbilly Fiano, Adelaide Hills, SA 15.5 / 77.5
Tar & Roses Pinot Grigio, Strathbogie Ranges, VIC 15.5 / 77.5
Longview Macclesfield Riesling, Adelaide Hills, SA 16.5 / 82.5
Red Hut Roys Hill Chardonnay, Hawkes Bay, NZ 16.5 / 82.5
Coldstream Hills Sauvignon Blanc, Yarra Valley, VIC 17 / 85
Coldstream Hills Chardonnay, Yarra Valley, VIC 18 / 90
Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA - / 90
Rieslingfreak No.12 Flaxman Valley Riesling, Clare Valley, SA - / 98
Longview ‘Queenie’ Pinot Grigio, Adelaide Hills, SA - / 120
Mmad Chenin Blanc, Multi-regional, SA - / 120

ROSE

Squealing Pig Rose, Multi-regional, SA 13.5 / 67.5

RED

MCC Members Reserve Shiraz, Heathcote, VIC 13.5 / 67.5
Paulette Polish Hill River Shiraz, Clare Valley, SA 15 / 75
Airlie Bank Pinot Noir, Yarra Valley, VIC 15.5 / 77.5
Tahbilk Museum Cabernet Sauvignon, Goulburn Valley, VIC 16 / 80
il Palazzo Chianti DOCG, Tuscany, Italy 17 / 85
Redman Cabernet Sauvignon, Coonawarra, SA 17 / 85
Osicka Selection Shiraz, Heathcote, VIC 18 / 90
Red Claw Pinot Noir, Mornington Peninsula, VIC 19 / 95
Craggy Range Pinot Noir, Martinborough, NZ - / 120

DESSERT

Frogmore Creek Iced Riesling, Coal River, TAS 17 / 85

NON ALCOHOLIC

Wolf Blass Zero Sparkling NV, Barossa Valley, SA 11.5 / 57.5
Wolf Blass Zero Sauvignon Blanc NV, Barossa Valley, SA 11.5 / 57.5
Wolf Blass Zero Shiraz NV, Barossa Valley, SA 11.5 / 57.5