

MISSY MU ADVENTURE

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

95 PER PERSON

NIBBLES

SELECT 3

MISSY'S CHOUX BUN
chicken pate, pickle cucumber, crispy bits

FRIED PORK AND TARO PUFF
Sichuan pork, taro, shiitake, plum hoisin

PIE TEE
masterstock duck, water chestnut, seasonal vegetables

'AFTER CHURCH' PRAWN TOAST
chili mayo, perilla, yukari

'LO BAK GO'
turnip cake, housemade crispy chili, Chinese sausage

BITS & PIECES

SELECT 2

RAINBOW SASHIMI
Akaroa salmon, yellowfin tuna, Hiramasa kingfish, yuzu kosho, shiso

SQUID 'NOODLES'
pomelo, green papaya, namh jimh, toasted rice, aromatic herbs

'DEDE'S' CRISPY EGGPLANT
mala sauce, toasted sesame, chives

STICKY GLAZED LAMB RIBS
Xin jiang spice, coriander

BAGI BAGI

SELECT 2

'CHA CA' MARKET FISH
charred turmeric marinated fish, dill, spring onion, burnt butter nuoc cham

AMAH'S RENDANG BEEF
18 hours cooked wagyu brisket, rainbow pickles, puffed roti, serundang

CRISPY SOFT SHELL CRAB 'LAKSA'
fresh egg noodles, laksa bisque, aromatic herbs, crispy shallot

AYAM BAKAR 'JAWA'
chargrilled chicken, peanut satay, acar, fragrant herbs

SIDE HUSTLE

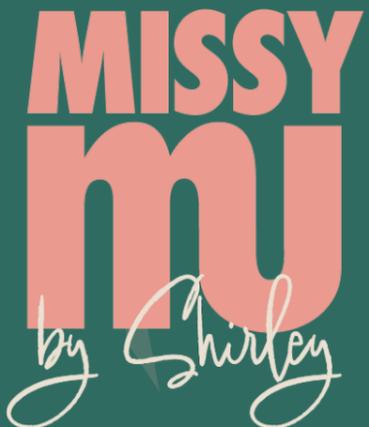
SELECT 1

VERMICELLI SALAD
pickle carrot & daikon, sliced cabbages, mixed herbs, chili, coconut nuoc mam

CRISPY SILKEN TOFU
fragrant coconut broth, lemongrass sate, puffed wild rice, crispy shallot, fried curry leaves

EGG FRED RICE
eggs, spring onion, carrot, green peas

STEAMED JASMINE RICE



SHIRLEY KNOWS BEST

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

75 PER PERSON

'AFTER CHURCH' PRAWN TOAST
chili mayo, perilla

MISSY'S CHOUX BUN
chicken pate, pickle cucumber, crispy bits

'LO BAK GO'
turnip cake, housemade crispy chili, Chinese sausage

RAINBOW SASHIMI
Akaroa salmon, yellowfin tuna, Hiramasa kingfish, yuzu kosho, shiso

'DEDE'S' CRISPY EGGPLANT
mala sauce, toasted sesame, chives

AYAM BAKAR
chargrilled spatchcock, peanut satay, acar

OR

AMAH'S RENDANG BEEF
18 hours cooked wagyu brisket, rainbow pickles, puffed roti, serundang

VERMICELLI SALAD
pickle carrot and daikon, sliced cabbages, mixed herbs, chili, coconut nuoc mam

STEAMED JASMINE RICE

ADD A CHEEKY DESSERT

16 EACH

SHIRLEY'S SOFT SERVE ICE CREAM
Ask your friendly waitperson for today's flavour

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 & CHAMPAGNE

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

St. Hubert's The Stag Rose, Yarra Valley, VIC 13.5 / 67.5

RED

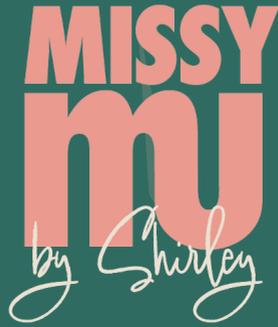
MCC Members Reserve Shiraz, Heathcote, VIC 13.5 / 67.5
Paulett Polish Hill River Shiraz, Clare Valley, SA 15 / 75
Airlie Bank Pinot Noir, Yarra Valley, VIC 15.5 / 77.5
Tahbilk Museum Cabernet Sauvignon, Goulburn Valley, VIC 16 / 80
il Palazzo Chianti DOCG, Tuscany, Italy 17 / 85
Redman Cabernet Sauvignon, 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

St. Hubert's Viognier Late Harvest, Yarra Valley, VIC 15 / -
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 Blan NV, Barossa Valley, SA 11.5 / 57.5
Wolf Blass Zero Shiraz NV, Barossa Valley, SA 11.5 / 57.5



SHIRLEY KNOWS BEST VEGETARIAN MENU

75 PER PERSON

LO BAK GAO

turnip cake, mushroom XO

RICE PAPER ROLL

soy mushroom, vermicelli net, lettuce, mix herbs

'DEDE'S' CRISPY EGGPLANT

mala sauce and toasted sesame

STEAMED VEGETABLES AND SHIITAKE DUMPLINGS

chili vinegar, pickle shitake, chives, sesame seeds

CRISPY SILKEN TOFU

fragrant coconut broth, lemongrass sate, puffed wild rice, crispy shallot

VERMICELLI SALAD

pickled carrot & daikon, sliced cabbages, mixed herbs, chili, green nuoc mam

STEAMED JASMINE RICE

SHIRLEY'S SOFT SERVE ICE CREAM

ask your friendly waitperson for today's flavor