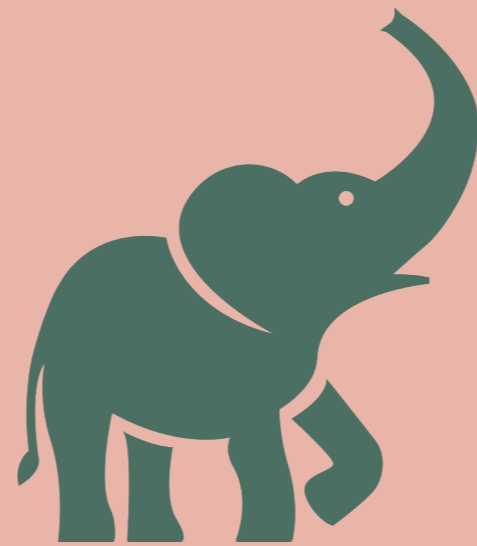


MISSY
MU
by Shirley



MISSY MU ADVENTURE

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

95 PER PERSON

NIBBLES

SELECT 3

SALMON TARTARE (I)

Akaroa salmon, nashi pear, spicy mayo, cassava cracker

MISSY'S STEAMED BUN

teriyaki chicken, miso, spring onion

PIE TEE

Sichuan beef, crispy chilli, chives

NEM NUONG

grilled lemongrass pork, nuoc cham

LO BAK GO

turnip cake, dried shrimp, lap cheung

BITS & PIECES

SELECT 2

TORCHED KINGFISH (A)

ginger & lime awasezu, coconut, pickled radish, finger lime

AFTER CHURCH PRAWN TOAST (I)

Chinese donut, yuzu, garlic chives & coriander

DEDE'S CRISPY EGGPLANT

mala sauce, toasted sesame, chives

LEMONGRASS CHICKEN RIBS

salt & pepper, sweet fish sauce, lime, coriander

BAGI BAGI

SELECT 2

CHA CA MARKET FISH

charred turmeric marinated fish, dill, spring onion, finger lime, burnt butter nuoc cham

XIN JIANG SPICED LAMB

Loddon Valley lamb neck fillet, Asian chimichurri, smashed cucumber & wood ear mushroom, cumin jus, puffed roti

CRISPY SOFT SHELL CRAB LAKSA (I)

fresh egg noodles, laksa bisque, aromatic herbs, crispy shallots

AYAM BAKAR JAWA

chargrilled chicken, peanut satay, acar, fragrant herbs

SIDE HUSTLE

SELECT 1

SOM TUM

green papaya & mango, tomato, snake beans with sesame & tamarind dressing

CRISPY SILKEN TOFU

fragrant coconut broth, lemongrass sate, puffed wild rice, crispy shallots, fried curry leaves

MISSY MU FRIED RICE

pork mince, lime leaves, bean shoots, eggs, spring onion

STEAMED JASMINE RICE



SHIRLEY KNOWS BEST

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

75 PER PERSON

SALMON TARTARE (I)

Akaroa salmon, nashi pear, spicy mayo, cassava cracker

MISSY'S STEAMED BUN

teriyaki chicken, miso, spring onion

NEM NUONG

grilled lemongrass pork, nuoc cham

TORCHED KINGFISH (I)

ginger & lime awasezu, coconut, pickled radish, finger lime

LEMONGRASS CHICKEN RIBS

salt & pepper, sweet fish sauce, lime, coriander

AYAM BAKAR JAWA

chargrilled chicken, peanut satay, acar, fragrant herbs

OR

XIN JIANG SPICED LAMB

Loddon Valley lamb neck fillet, Asian chimichurri, cumin jus, puffed roti
smashed cucumber, wood ear mushroom

CRISPY SILKEN TOFU

fragrant coconut broth, lemongrass sate, puffed wild rice, crispy shallots, fried curry leaves

STEAMED JASMINE RICE

ADD A CHEEKY DESSERT

16 EACH

SHIRLEY'S SOFT SERVE ICE CREAM

ask your friendly waitperson for today's flavour

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 Cuvée' NV, 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

Alkoomi Grazing Collection Riesling, Frankland River, WA 13.5 / 67.5

Tar & Roses Riesling, Nagambie, VIC 15 / 75

Longview Macclesfield Riesling, Adelaide Hills, SA 16.5 / 82.5

Rieslingfreak No.12 Flaxman Valley Riesling, Clare Valley, SA 98

St. Hubert's 'The Stag' Pinot Grigio, Yarra Valley, VIC 14 / 70

Tahbilk Estate Pinot Gris, Goulburn Valley, VIC 14.5 / 72.5

Tar & Roses Pinot Grigio, Strathbogie Ranges, VIC 15.5 / 77.5

Longview 'Queenie' Pinot Grigio, Adelaide Hills, SA 120

MCC Members Reserve Sauvignon Blanc, Gippsland, VIC 13.5 / 67.5

Coldstream Hills Sauvignon Blanc, Yarra Valley, VIC 17 / 85

Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA 90

Hesketh Art Series 'Lost Weekend' Chardonnay, Limestone Coast, SA 14 / 70

Red Hut 'Rois Hill' Chardonnay, Hawkes Bay, NZ 16.5 / 82.5

Coldstream Hills Chardonnay, Yarra Valley, VIC 18 / 90

Saltram Winemaker's Selection Fiano, Barossa Valley, SA 13.5 / 67.5

Hillbilly Fiano, Adelaide Hills, SA 15.5 / 77.5

Shadowfax Gewürztraminer, Macedon Ranges, VIC 15.5 / 77.5

Mmad Chenin Blanc, Multi-regional, SA 120

ROSE

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

RED

Airlie Bank Pinot Noir, Yarra Valley, VIC 15.5 / 77.5

Red Claw Pinot Noir, Mornington Peninsula, VIC 19 / 95

Craggy Range Pinot Noir, Martinborough, NZ 120

Tahbilk Museum Cabernet Sauvignon, Goulburn Valley, VIC 16 / 80

Redman Cabernet Sauvignon, Coonawarra, SA 17 / 85

MCC Members Reserve Shiraz, Heathcote, VIC 14 / 70

Paulett Polish Hill River Shiraz, Clare Valley, SA 15 / 75

il Palazzo Chianti DOCG, Tuscany, Italy 17 / 85

Osicka Selection Shiraz, Heathcote, VIC 18 / 90

DESSERT

St. Hubert's Viognier Late Harvest, Yarra Valley, VIC 15 / -

Frogmore Creek Iced Riesling, Coal River, TAS 17 / 68

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

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.

A / I / M:

A = Australian (harvested in Australia only) | I = Imported (harvested outside Australia only) | M = Mixed (contains both Australian and imported seafood)



SHIRLEY KNOWS BEST VEGETARIAN MENU

75 PER PERSON

LO BAK GO

mushroom turnip cake, crispy chilli

RICE PAPER ROLL

soy mushroom, vermicelli net, lettuce, mixed herbs

DEDE'S CRISPY EGGPLANT

mala sauce, toasted sesame, chives

STEAMED VEGETABLES & SHIITAKE DUMPLINGS

five-spice chilli vinegar, pickled shiitake, chives, sesame

CRISPY SILKEN TOFU

fragrant coconut broth, lemongrass sate, puffed wild rice, crispy shallots
fried curry leaves

SOM TUM

green papaya & mango, tomato, chilli, herbs with tamarind dressing

STEAMED JASMINE RICE

SHIRLEY'S SOFT SERVE ICE CREAM

ask your friendly waitperson for today's flavour

MISSYMU

by Shirley

Spirits

Basics 13

Jameson Irish Whiskey
Jim Beam White Label Bourbon
Absolut Vodka
Gordons Dry Gin
Bundaberg Original Rum
Bacardi Rum Carta Blanca
St. Agnes Brandy

Premium 17

Chivas Regal Extra Whisky
Grey Goose Vodka
Hendricks Gin
Diplomatico Reserve Rum

Standard 15

Jameson Black Barrell Whiskey
Canadian Club Blended Whiskey
Wild Turkey Rye Whiskey
Jack Daniels Black Label Bourbon
1853 MCG Signature Gin

Aged Whisky 19

Lagavulin 16 Y.O Old Islay Single Malt Scotch Whisky
Talisker Single Malt Scotch Whisky
Macallan Double Cask 12 Y.O Scotch Whisky
Starward Solera Single Malt Whisky

Non Alcoholic

Keri Juice Varieties 6.0
Coca Cola Varieties 6.8
Raspberry Lemonade 6.8
Lemon, Lime & Bitters 6.8
Mt Franklin Sparkling Water (750ml) 10

MISSY MU

by Shirley



Cocktails

Signature Dirty Dashi Martini

A gorgeous combination of 1853 MCG Signature Gin & Dashi Broth to create a spin on a dirty martini, garnished with Mt Zero Olives

24

Yuzu Chuhai

A delicate shochu based cocktail layered with fragrant yuzu & yuja cha, lengthened with soda water for a light, aromatic highball

24

Saigon Cooler

A sweet cocktail with raspberries, gin & Chambord balanced with tart cranberry & fresh lime, finished with a velvety egg white foam & raspberry garnish

24

Spice up your life

A spicy cocktail delight with a fusion of raspberry & blanco tequila mixed with a hint of tobasco & salty chilli flakes to create the heat of a spicy margarita

24

Mocktail Mojito

Unlike the traditional Mojito this alcohol-free special is a citrus blend of lemon & lime married together with soda water & a fresh sprig of mint

18