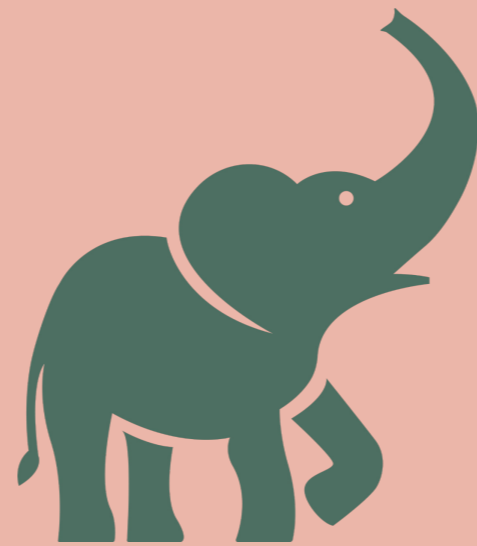


MISSY
MU
by Shirley



MISSY MU ADVENTURE

CHOOSE DISHES FROM EACH OF THE 4 SECTIONS OF THE MENU FOR THE ENTIRE TABLE TO SHARE
90 PER PERSON

BITS & PIECES

SELECT 3

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

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

WAGYU BEEF INTERCOSTAL SKEWERS
sambal matah, betel leaves, kaffir lime salt

BÁNH XEO 'TACO'
lemongrass prawns, bean shoots, coriander, nuoc cham

BAGI BAGI

SELECT 2

AYAM BAKAR JAWA
grilled spatchcock, peanut satay, acar

AMAH'S BLACK PEPPER BEEF
seared scotch fillet MB+4, black pepper, green garlic puree, crispy leeks

SIU YUK SSAM
crispy pork belly, pineapple ribbon, apple kimchi, ssamjang, lettuce wraps, Asian herbs
Make it Missy's Surf & Turf. Add XO black tiger prawns 4.5 each

CHARRED ALPINE RAINBOW TROUT
fish sauce caramel, crispy chili, green mango with fragrant herbs, nahm jim

'SCHOOL LUNCH' 5 SPICE FRIED CHICKEN
Thai basil, sansho mayo

SIDE HUSTLE

SELECT 2

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

GRILL MUSHROOM SALAD
Asian mushrooms, green nuoc mam, crispy bánh hoi, mixed herbs

'BANG BANG' CHICKEN SALAD
udon, wood ear mushroom, cucumber, chili, Asian greens, crispy wonton

XO FRIED RICE
prawns, Chinese sausages, cured yolk, spring onion

SELECT 1 DESSERT

SEE OPTIONS BELOW

ADD A CHEEKY DESSERT

16 EACH

CHOCOLATE POT
Signature MCG dark chocolate, peanut butter crème, peanut & sesame crumble

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



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

AYAM BAKAR JAWA
grilled spatchcock, peanut satay, acar

AMAH'S BLACK PEPPER BEEF
seared scotch fillet MB+4, black pepper, green garlic puree, crispy leeks

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

GRILLED MUSHROOM SALAD
Asian mushrooms, green nuoc mam, crispy bánh hoi, mixed herbs

STEAMED JASMINE RICE

VEGETARIAN MENU

70 PER PERSON

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

STEAMED VEGETABLES AND SHIITAKE DUMPLINGS
chili vinegar, pickled shiitake, chives, sesame seeds

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

GRILLED MUSHROOM SALAD
Asian mushrooms, green nuoc mam, crispy bánh hoi, mixed herbs

STEAMED JASMINE RICE

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

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
Peroni Nastro Azzurro 14
Asahi Super Dry 14
Great Northern Super Crisp 12
Two Bay Session Ale Gluten Free 14
Pirate Life Ultra Low 0.5% 8.7
Brookvale Union Alcoholic Ginger Beer 14
Mountain Goat Hazy Apple Cider 13

SPARKLING

MCC Sparkling, Goulburn Valley, VIC 13.5 / 64
Cavaliere D'Oro Prosecco, Veneto, Italy 14.5 / 67.5
Georg Jensen Hallmark Cuvee, TAS - / 100.5
Champagne Thienot X Penfolds Brut, Champagne, France - / 152.5

WHITE

MCC Sauvignon Blanc, Gippsland, VIC 13 / 61
Alkoomi Grazing Collection Riesling, Franklin River, TAS 13 / 62
821 South Sauvignon Blanc, Marlborough, NZ - / 64
Tar & Roses Riesling, Multiregional, VIC 13.5 / 65
Saltram Winemaker's Selection Fiano, Barossa Valley, SA - / 67.5
T'Gallant Cape Schanck Pinot Grigio, Mornington Pen, VIC 14.5 / 68
Red Claw Pinot Gris, Mornington Pen, VIC - / 75
Devils Lair 'Hidden Cave' Chardonnay, Margaret River, WA 16.5 / 77.5
Shadowfax Gewürztraminer, Macedon Ranges, VIC - / 77.5
Longview Macclesfield Riesling, Adelaide Hills, SA - / 82
Coldstream Hills Sauvignon Blanc, Yarra Valley, VIC 16.5 / 82.5
Coldstream Hills Chardonnay, Yarra Valley, VIC 17.5 / 86.5
Penfolds Bin 311 Chardonnay, Multiregional, AUS - / 102.5
Mmad Vineyard Chenin Blanc, Multiregional, SA - / 115

ROSE

St. Hubert's The Stag Rose, Yarra Valley, Vic 13 / 65

RED

MCC Shiraz, Heathcote/Grampians, VIC 13.5 / 64
Wynns 'The Gables' Cabernet Sauvignon, Coonawarra, SA 13.5 / 67.5
Fickle Mistress Pinot Noir, Marlborough, NZ 14 / 68
Devil(ish) Pinot Noir, Multiregional, TAS 16 / 80
Seppelt Chalambar Shiraz, Grampians, VIC 16.5 / 82.5
St. Hubert's Cabernet Sauvignon, Yarra Valley, VIC - / 87.5
Red Claw Pinot Noir, Mornington Pen, VIC - / 90
Wolf Blass Grey Label Shiraz, McLaren Vale, SA - / 97.5

DESSERT

St. Hubert's Viognier Late Harvest, Yarra Valley, VIC - / 70

NON ALCOHOLIC

Coca Cola Varieties 6.5
Lemon, Lime & Bitters 6.5
Keri Juice Varieties 5.8
Sparkling Water (750ml) 10