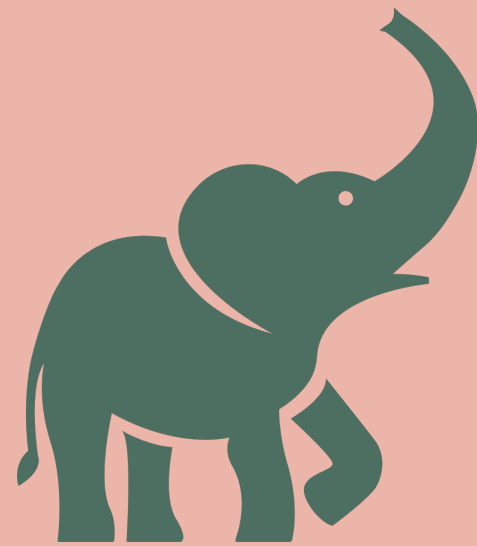


MISSY
MU
by Shirley



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
dashi plum vinegar, pomelo, tobiko, chives

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

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

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

‘SCHOOL LUNCH’ 5 SPICE FRIED CHICKEN
Thai basil, sansho mayo

BAGI BAGI

SELECT 2

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

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

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

CHARRED ALPINE RAINBOW TROUT
fish sauce caramel, crispy chilli, green mango salad, nahm jim

SIDE HUSTLE

SELECT 2

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

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

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

XO FRIED RICE
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



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 jihm

STEAMED JASMINE RICE

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, Multiregional TAS - / 100.5
Penfolds Thienot Brut Rose, Champagne, France - / 152.5

WHITE

MCC Members Reserve Sauvignon Blanc, Gippsland, VIC 13 / 61
Alkoomi Grazing Collection Riesling, Frankland River, WA 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
Devils Lair ‘Hidden Cave’ Chardonnay, Margaret River, WA 16.5 / 77.5
Shadowfax Gewürztraminer, Macedon Ranges, VIC - / 77.5
Longview ‘Queenie’ Macclesfield Pinot Grigio, Adelaide Hills, SA - / 80
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

ROSE

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

RED

MCC Members Reserve 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 15 / -

NON ALCOHOLIC

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

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.