

MISSY
mu
by Shirley

SHIRLEY KNOWS BEST \$75 PER PERSON

Relax, enjoy a drink and let Shirley serve up her favourite childhood dishes.

Dede's Crispy eggplant, mala sauce & toasted sesame

After Church prawn 'toast', Chinese donut, yuzu, garlic chives & coriander

Glazed free range pork 'sugar cane', nuoc cham, peanuts, crispy shallot, lemongrass saté, shiso & coriander herb salad

'Mama Melly's' Hainanese chicken, chicken fat rice, spring onion & ginger sauce, fermented chilli & cucumbers

Slow cooked Roaring Forties lamb shoulder, Xin jiang spice, spring onion relish, vermicelli nets, aromatic herbs & smashed cucumber

'Spirit of Ah Gong's' dan dan noodles, Asian mushrooms, peanut butter, prickly ash & toasted sesame

King prawn salad, lychee, gem lettuce, young leaves, Kewpie mayo, lime & bonito furikak

VEGETARIAN MENU \$75 PER PERSON

Dede's Crispy eggplant, mala sauce & toasted sesame

Sweet corn kakiage, parmesan cheese, nori mayo, togarashi, lime

'Spirit of Ah Gong's' Dan Dan noodles, Asian mushrooms, peanut butter, prickly ash & toasted sesame

Grilled Hispi cabbage, whipped sesame, gochujang glaze, spring onion oil, puffed wild rice

Fried Tofu salad, lychee, gem lettuce, young leaves, kewpie mayo, lime & furikake

Missymu's soft serve ice cream

Ask your friendly waitperson for today's flavour

ADD A CHEEKY DESSERT \$14 PER PERSON

Ice cream sandwich

miso butterscotch & roasted white chocolate parfait, umeboshi plum gel

Missymu'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 product

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MISSYMU ADVENTURE \$95 PER PERSON

choose dishes from each of the 3 sections of the menu for the entire table to share

BITS & PIECES

select 3

Dede's crispy eggplant, mala sauce & toasted sesame

Yellowfin tuna tartare, soy cured egg yolk, pomelo, black tobiko, perilla, bonito mayo, pickled young ginger & fried lotus

'After Church' prawn toast, Chinese donut, yuzu, garlic chives & coriander

Glazed free range pork 'sugar cane', nuoc cham, peanuts, crispy shallot, lemongrass sate, shiso & coriander herb salad

Sweet corn kakiage, parmesan cheese, nori mayo, togarashi, lime

BAGI BAGI (PLATES TO SHARE)

select 2

Red cooked Otway pork belly, shiitake, mandarin, black vinegar, coriander & chilli

'Mama Melly's' Hainanese chicken, chicken fat rice, spring onion & ginger sauce, fermented chilli & cucumber

Hibachi scorched Wagyu beef short rib, rice flakes, burnt miso, peanut saté, kaffir lime & chilli oil

Slow cooked Roaring Forties lamb shoulder, Xin jiang spice, spring onion relish, vermicelli, aromatic herbs & smashed cucumber

THE SIDE HUSTLE

select 2

Grilled Hispi cabbage, whipped sesame, gochujang glaze, spring onion oil, puffed wild rice

'Spirit of Ah Gong's' Dan Dan noodles, Asian mushrooms, peanut butter, prickly ash & toasted sesame

King prawn slaw, lychee, gem lettuce, young leaves, kewpie mayo, lime & bonito furikake

Crab & char siu pork, 'claypot' rice, spanner crab, char siu pork, flying-fish roe & typhoon shelter crumbs

COCKTAILS & MOCKTAIL

Yuzu Gin Sour \$24 | A marriage of the east Asian yuzu fruit with MCG's own Gin, finished with orange and mandarin bitters

Fire & Ice \$22 | Just a little bit fiery and a little bit sweet, just like Shirley. House infused chilli Vodka, lime juice and ruby red grapefruit

Cantonese \$22 | A wonderfully dry Shochu liquor, ginger liqueur, pineapple juice & lime juice

Mojito Mocktail \$18 | Mint, soda water, lime juice and garnish (Non-Alcoholic)

BEER & CIDER

Peroni Nastro Azzurro \$13.5

Mountain Goat \$13

Super Dry Asahi \$15.5

Great Northern \$11.5

Pirate Life 0.5 \$8.5

Two Bays Gluten Free \$13.5

Somersbys Cider \$12.5

SPARKLING

MCC Sparkling, Goulburn Valley, VIC \$13/\$59

T'Gallant Prosecco, Mornington Peninsula, VIC \$13.5/\$61

Heemskerck Chardonnay Pinot Noir, Coal River, TAS \$20/\$96

Penfolds Champagne rosé Thienot \$150

WHITE & ROSÉ

Alkoomi Grazing Collection Riesling, Franklin River, TAS \$12.50/\$62

Seppling Great Western Grampians Riesling, VIC \$14/\$70

Cape Schanck Pinot Grigio, Mornington Pen, VIC \$14/\$70

St Huberts 'The Stag' Pinot Grigio, Yarra Valley, VIC \$13/\$65

MCC Sauvignon Blanc, West Gippsland, VIC \$12.5/\$58

Coldstream Hills Sauvignon Blanc, Yarra Valley, VIC \$16/\$80

Devils Lair 'Dance With The Devil'

Chardonnay, Margaret River, WA \$15/\$75

Coldstream Hills Chardonnay, Yarra Valley, VIC \$84

Penfolds Bin 311 Chardonnay, Southern NSW \$100

Saltram Fiano, Barossa Valley, SA \$65

Shadowfax Gewürztraminer, Macedon Ranges, VIC \$75

St Huberts 'The Stag' Rose, Yarra Valley, VIC \$12/\$60

RED

Fickle Mistress Pinot Noir, Marlborough, NZ \$13.5/\$64

Red Claw Pinot Noir, Mornington Pen, VIC \$19/\$90

Wynns 'The Gables' Cabernet Sav, Coonawarra, SA \$13/\$65

Redman Cabernet Sauvignon, Coonawarra, SA \$85

MCC Shiraz, Heathcote, VIC \$13/\$59

Wolf Blass Grey Label Shiraz, McLaren Vale, SA \$95

DESSERT WINE

Henschke Noble Semillon, Barossa, SA \$70.00