



MENUS
COLLECTION
— 2024 —

Missymu

By Shirley

"My passion for food began with the generations before me – my mother and grandmother. Growing up in Jakarta, Indonesia, with an Indonesian/ Chinese background, the family kitchen became the place I best connected with my loved ones.

Family is the reason that I love to cook, I love food and I love to make people happy. It fills me such pride when I see people enjoying the food I serve and create. Missymu by Shirley provides the opportunity to share the dishes and express the memories that I cherish with those that dine with us. Still today we create bonds with people over food and this is something I find extremely fulfilling".

- Shirley Summakwan, Head Chef

Missymu, an affectionate name for daughter, tells the story of chef, Shirley Summakwan, and her connection to family, culture and heritage. This is Shirley's flavour of Asia.

\$99pp – Two Course and Sides

Starter – chefs choice of two

Main - chefs choice of two with chicken fat rice

Side hustle – chefs choice of one

Add dessert - \$15 per person



Missymu *by Shirley*

STARTER

"Dede's" Crispy eggplant | mala sauce & toasted sesame

Yellowfin tuna tartare | soy cured egg yolk, perilla, bonito mayonnaise, pomelo, black tobiko, ginger & fried lotus

"After Church" prawn 'toast' | Chinese donut, yuzu, spring onion & coriander

Glazed free range pork 'sugar cane' | nouc cham, peanuts, crisp shallot, lemongrass sate, shiso & perilla herb salad

MAIN

Red cooked Otway pork belly | mandarin, black vinegar, puffed rice & chicharron

"Mama Melly's" Hainanese chicken | spring onion & ginger sauce, fermented chilli & compressed cucumbers

Hibachi scorched Wagyu beef short rib | furikake, burnt miso, peanut sate & chilli

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

All mains served with chicken 'fat' rice

SIDE HUSTLE

Grilled Hispi cabbage | miso butter, perilla sauce, furikake & puffed 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 & furikake

Crab & char siu pork 'claypot' rice | spanner crab, char sii pork, flying fish roe & crispy bits

DESSERT

Ice cream sandwich | miso butterscotch & roasted white chocolate parfait | umeboshi plum gel

Beverage *Packages*

OPTION ONE

1hr \$35 | 2hr \$43 | 3hr \$51 | 4hr \$58 | 5hr \$64

Seppelts 'Great Entertainer' Prosecco
Seppelts 'The Drives' Chardonnay
821 South Sauvignon Blanc
Capesank Pinot Noir
Rosemount Little Berry Shiraz

Pirate Life .09
Great Northern (mid)
Carlton Draught
Two Bays (Gluten free)
Somersby Cider
Peroni zero

OPTION TWO

1hr \$38 | 2hr \$46 | 3hr \$54 | 4hr \$61 | 5hr \$67

Tahbilk Coueslant Sparkling NV
T'Gallant Cape Schanck Pinot Grigio
Yerring Station Elevations Chardonnay
Fickle Mistress Pinot Noir
Saltram 1859 Shiraz

Mountain Goat
Pirate Life .09
Great Northern (mid)
Carlton Draught
Two Bays (Gluten free)
Somersby Cider
Peroni zero

OPTION THREE

1hr \$53 | 2hr \$63 | 3hr \$73 | 4hr \$82 | 5hr \$91

Pepperjack NV Sparkling
Stonier Chardonnay
Coldstream Hills Sauvignon Blanc
Nepenthe Pinot Noir
Notes Nouveau Syrah

Peroni
Mountain Goat
Pirate Life .09
Great Northern (mid)
Carlton Draught
Two Bays (Gluten free)
Somersby Cider
Peroni Zero

**ALL PACKAGES INCLUDE ASSORTED SOFT
DRINKS, SPARKLING MINERAL WATER, JUICE**

Only Victorian *Beverage Packages*

VICTORIAN RANGE A

1hr \$35 | 2hr \$45 | 3hr \$54 | 4hr \$63 | 5hr \$72

Tahbilk Coueslant Sparkling NV
McPherson Chardonnay
Yerring Elevations Pinot Noir

Carlton Draught
Mountain Goat
Great Northern Crisp
Cascade Premium Light
Somersby Cider

Assorted soft drinks, sparkling mineral water, juice

VICTORIAN RANGE B

1hr \$45 | 2hr \$54 | 3hr \$63.5 | 4hr \$71.50 | 5hr \$79

Yarra Bank Cuvee NV
Red Claw Sauvignon Blanc
Seppelt Regional Range Jaluka Chardonnay
Rising Pinot Noir
Sanguine Estate Shiraz

Carlton Draught
Mountain Goat
Great Northern Crisp
Cascade Premium Light
Somersby Cider

Assorted soft drinks, sparkling mineral water, juice

Beverage pricing

Sparkling & Champagne

Dal Zotto Pucino Prosecco	\$61
Tahbilk Coueslant Sparkling NV	\$62
Seppelts 'Great Entertainer' Prosecco	\$62
Cavaliere D'Oro Prosecco	\$65
Pepperjack NV Sparkling	\$85
Coldstream Hills Sparkling	\$90
Georg Jensen Sparkling	\$96
Mumm NV Champagne	\$130

Chardonnay

McPherson Chardonnay	\$61
Seppelts 'The Drives' Chardonnay	\$61
Yerring Station Elevations Chardonnay	\$62
St Huberts "The Stag" Chardonnay	\$62
Coldstream Hills Chardonnay	\$84
Stonier Chardonnay	\$88
Seppelt Drumborg Chardonnay	\$95

Sauvignon Blanc

821 South Sauvignon Blanc	\$61
Catalina Sounds Sauvignon Blanc	\$65
Little Berry Sauvignon Blanc	\$70
Coldstream Hills Sauvignon Blanc	\$80
Shaw & Smith Sauvignon Blanc	\$84

Rose

Squealing Pig Rose	\$64
Penfolds Max's Rose	\$75

Pinot Noir

Capeshank Pinot Noir	\$63
Fickle Mistress Pinot Noir	\$64
Yerring Elevations Pinot Noir	\$65
Nepenthe Pinot Noir	\$70
Black Grape Society Pinot Noir	\$85

Shiraz

Saltram 1859 Shiraz	\$62.5
Rosemount Little Berry Shiraz	\$65
Paulette Polish Hill River Shiraz	\$75
Notes Nouveau Syrah	\$85
Wolf Blass Grey Label Shiraz	\$95

Blends

Lindemans Henrys Sons Shiraz Cabernet	\$61
Wynns "The Gables" Cabernet Sauvignon	\$65
Flower Pot Shiraz Cabernet Merlot	\$80

Other Varietals

T'Gallant Grace Pinot Grigio	\$62
T'Gallant Cape Schanck Pinot Grigio	\$62
Tar & Roses Riesling	\$65

Beer

Pirate Life (low alcohol)	\$8.5
Great Northern	\$11.5
Carlton Draught 375ml	\$11.5
Mountain Goat	\$13
4 Pines Pacific Ale	\$13.5
Two Bays - Gluten Free 375ml	\$13.5
Peroni 330ml	\$13.5
Balter XPA	\$13.5
Somersby Cider Stubbie 330ml	\$12.5

Non-Alcoholic

Keri Juices (Apple & Orange) 330ml	\$5.5
Soft Drinks (Coca-Cola varieties) 600ml	\$6.2
Mineral Water 600ml	\$4.7
Sparkling Water 450ml	\$6



Rhys Blackley
Executive Sous Chef

Delaware
North

Dylan S.
Executive

SHANE WARNE STAND