MISS MI

sample menu

Snacks

Oysters | Thai Seafood Sauce (GF) 5 Tasty Peanuts (V, GF) 9 Ancharu Sri Lankan Pickles (V,GF) 10 Fried Chicken Ribs in Nuoc Mam 15

Small

Hiramasa Kingfish Kilawin | Apple | Green Mango (GF) 26 Heirloom Tomatoes | Cucumber | Zucchini | Tom Yam | Oyster Leaf (V,GF) 22 Kangaroo Skewers | Vegemite Glaze | Macadamia Satay | Avo Mash (MGF) 25 Borneo Boar Sausage | Fermented Chili (GF) 19

Mains

Burmese Goat Nhat | Stone fruit | Tomato | Papaya (GF) 42 Timorese Barramundi Ikan Pepes | Ai Manas (GF) 46 Lamb Ribs Iga Panggang | Sulawesi Rica Rica Sauce (GF) 33 Smoked Custard | Black Garlic Vinegar | Mushrooms Marinated Sprouts | Beans (V,GF) 29

Sides

Seasonal Wok Fried Farm Vegetables in Fragrant Paste (V,GF) 12 Steamed Potatoes | Glazed Pumpkin Seeds (V,GF) 11 Biodynamic Aromatic Rice (V,GF) 10 Summer Lettuce | Burnt lime Dressing | Bamboo Shoots 10

Dessert

Filipino Leche Flan | Strawberries (V,GF) 18 Grains | Coconut | Mango 18



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This menu is inspired by all cultures and cuisines throughout Asia and the seasonality of our local producers and farmers.