MISS MI

Sample menu, subject to change.

Choose your 7000 Islands drink pairing. Wine pairings 135pp, cocktail pairings 155pp.

SNACKS

Freshly Shucked Oysters, Nga Yok Chin, Orange Blossom Granita, Finger Lime

Poached Prawn Miang Kham, Mustard Green, Young Coconut, Pomelo, Soapberries

Wine: OPM "Queen of the Night", Chardonnay, Yarra Valley Cocktail: Purple Coconut - Ube, Rum, Coconut, Pineapple, Citrus

SMALL SHARES

Pork Hamonado, Puffed Rice, Makrut, Peanuts, Coconut, Herbs, Jeow Som Cucumber, Honey Dew, Apple, Sunflower Seed, Achaar

LARGE SHARES & SIDES

Cone Bay Barramundi, Coconut Curds, Fragrant Herbs

Panang Duck Curry, Half Moorabool Duck, Lychee, Longan, Aromats

Fire Roasted Carrot, Kesong Puti, Spiced Honey, Mint

Fragrant Rice

Wine: OPM "Summer Beauty", Rosé, Yarra Valley Cocktail: Love U-Bae - Ube, Vodka, Mango, Soy Milk, Apple, Edible Flowers

DESSERT

Champorado, Dark Chocolate Biko, Rice Ice Cream, Umami Powder

Maja Blanca, Sweet Corn Ice Cream Sandwich, Latik

Wine: OPM "Silver Princess", Shiraz, Yarra Valley Cocktail: Ube Cheesecake Shot - Ube, Salted Caramel, Pineapple Juice

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.



@missmi.melbourne @7000islands

