

SNACK

KIMCHI 4.5 

Korean style pickled cabbage gf ve

EDAMAME 6.5

Japanese soy bean, wasabi, salt gf ve

 **THAI STYLE PICKLES 4.5**

Thai style pickled mustard green, ginger gf ve

MAR HOR 3

caramelised pork, prawn, chicken, pineapple gf (1)

VEGETARIAN MAR HOR 2.5

caramelised tofu and turnip, pineapple ve gf (1)

VEGETARIAN SPRING ROLL 12.5

water chestnut, shiitake mushroom, rice noodle ve (6)

PORK SPRING ROLL 12.5 

chilli paste, lime leaf, garlic (6)

CURRY PUFF 12.5

sweet potato, pea, corn ve (6)

 **CRISP TOFU 12.5**

tossed in sesame powder, white miso, palm sugar ve (8)

CRISP SWEET CORN FRITTERS 7.5 

sweet chilli, peanut ve (4)

FRIED CRABMEAT DUMPLINGS 16

pork, water chestnut wrapped in tofu skin gf (6)

GYOZA 16

steamed and pan-fried dumpling of pork, prawn, shiitake mushroom (6)

CRISPY FRIED EGGPLANT 12.5

Kewpie mayo v gf

BEEF BAO 3.5 

open bun, pulled beef, cucumber, coriander, chilli

PORK BAO 4 

open black bun, pulled pork, kim chi, cucumber

SOFT SHELL CRAB BAO 4.5

open curry bun, red onion

CHICKEN WINGLET SKEWER 4

garlic, coriander (1)

PORK SKEWER 10

five spice, Hoi sin sauce (3)

CHICKEN SKEWER 10

ginger, garlic, soy sauce (3)

GRILLED PUMPKIN 16

seaweed salad, sesame, mushroom gf ve

STEAMED MIXED JASMINE AND THAI RED CARGO RICE 2.5 PER PERSON



MEDIUM SIZE



BAO PLATTER 12.0 

Beef, pork and crab baos (1 of each)

SKEWER PLATTER 19.0

pork and chicken skewer (3 of each)

SNACK PLATTER 22

vegetarian spring rolls (4), curry puffs (4), crisp tofu (4), crabmeat wrapped in tofu skin (4)

 **CHICKEN RIBLETS 16.5**  

chilli, ginger, garlic, honey gf

CRISPY PORK BELLY 16.5 

cucumber, chilli, sweet soy

 **SMOKED MUSSELS 16.5**

coconut cream, cucumber, witlof, prawn cracker

GRILLED SQUID 19.0  

green nam jim, mayonnaise gf



MAIN SIZE



 **STIR FRIED SOFT SHELL CRAB 26** 

curry powder, Chinese celery, egg

 **DRUNKEN CHICKEN 29** 

black bean, ginger, Shaoxing wine

STEAMED MARKET FISH FILLETS 32.5  

sauce trio, fermented soy bean, green nam jim, soy

BEEF CHEEK 31 

12 hour braised, black vinegar, roasted rice powder

ROASTED LAMB RACK 33.5 

smoky green chilli relish, vegetables, fresh Asian herbs gf

GRILLED CHICKEN 29.5

half a chicken, pork and tomato relish gf

v = vegetarian ve = vegan gf = gluten free

 = contains chilli  = spicy  = very hot!

Please let us know if you have a serious allergy and we will do our best to accommodate you, however we use gluten, onion, garlic and nuts in our kitchen and cannot guarantee traces will not be present. No alterations can be made to dishes during busy times.



CURRY



BEEF CURRY small 20 large 29 
cucumber, onion, cucumber relish gf

YELLOW CURRY small 16.5 large 22.5 
pumpkin, tofu, bamboo, snake bean gf ve

 **CHICKEN GREEN CURRY** small 19.5 large 25.5  
apple eggplant, wild ginger, Thai basil gf

TOFU GREEN CURRY small 16.5 large 22.5  
apple eggplant, wild ginger, Thai basil ve, gf

 **DUCK RED CURRY** large 29   
lychee, tomato, snake bean, chilli gf



NOODLE



PAD THAI 19 / Veg 16 

rice noodle, tofu, bean shoot, peanut, prawn gf

CRAB MEAT VERMICELLI NOODLE 22   
chilli, snake bean, bean shoot, Thai pickles gf

CHICKEN VERMICELLI 19  
chilli, coconut cream, chicken gf

 **PORK GLASS NOODLE 19**   
apple eggplant, chilli, garlic, snake bean, bamboo gf

TOFU FRESH RICE NOODLE 17 
egg, Gai lan, tofu, crispy garlic v



SALAD/SIDE



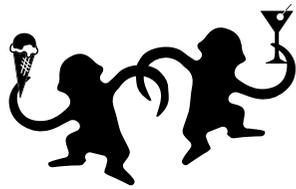
GREEN PAW PAW SALAD 12.5  
chilli, tomato, snake bean, peanut, prawn frost gf

 **ASIAN COLESLAW 12.5**  
peanut, crisp shallot, coriander, Vietnamese mint gf

MIXED MUSHROOM SALAD 12.5 
sesame dressing gf ve

CHICKEN & VIETNAMESE MINT SALAD 14 
pickled onion, peanut, chilli

STEAMED GAI LAN 12.5 
Chinese broccoli, oyster sauce, chilli, ginger



DESSERT AND THE DRINKS THAT MATCH

 **DESSERT SHARE PLATE 25**
selection of all desserts below

MULLED CIDER 8
delicious house made blend with peach and apricot

TARO CAKE 14.5
taro chips, ice cream, caramel rice puff

PEDRO XIMENEZ 10
rich, sticky spanish sherry

CREME BRULEE 12.5
kaffir lime, lemongrass infused cream brulee gf

DIPLOMATICO RESERVA EXCLUSIVA 14
decadent sipping rum made from sugar cane honey

SCOOP OF ICE CREAM / SORBET 3.5
locally made, ask about today's exciting flavours

MOMOSHU PEACH SAKE 9.5
fresh, clean peach infused sake liqueur

PREFER TO DRINK YOUR DESSERT?

APPLE STUMBLE 19
Darkmatter scottish spiced rum, green apple liqueur, apple juice, lemon, cream and cinnamon

DAISY'S PEACH PIE 19
frangelico, 666 butter vodka, rye, white rum, peach, coconut cream, lemon, sweet sesame rim

ILLICIT LAMINGTON 19
Dark rum, Chambord, dark chocolate, coconut cream and cinnamon

CAPTAIN NEGRONICA 20
Toasted fig and prune spiced Sailor Jerry rum, Oscar Rosso sweet vermouth and Campari

FOOD MENU



BRUNSWICK MESS HALL

400 Sydney Road, Brunswick 3056
www.thebrunswickmesshall.com.au
info@thebrunswickmesshall.com.au
(03) 9388 0297

HAVING A PARTY?

From intimate to extravagant,
casual to fantastical....

We would love to have yours here!

Contact us at functions@thebrunswickmesshall.com.au

TAKE US HOME TONIGHT!

Take away and delivery available



BANQUETS

FOR 4 PEOPLE OR MORE
35.0 PER PERSON

EDAMAME, wasabi, salt

MAR HOR, caramelized pork, prawn, chicken, orange

SPRING ROLL, water chestnut, shiitake mushroom

CRISPY FRIED TOFU, sesame, white miso

GRILLED SQUID, green nahm jim, mayonnaise

PAD THAI, rice noodle, tofu, bean shoot, peanut

GREEN CHICKEN CURRY, wild ginger, Thai basil

COLESLAW, peanut, shallot, coriander, Vietnamese mint

JASMINE RICE, steamed

VEGETARIAN

EDAMAME, wasabi, salt

VEGETARIAN MAR HOR, tofu, turnip, pineapple, chilli

SPRING ROLL, water chestnut, shiitake mushroom

CRISPY FRIED TOFU, white miso, sesame

CRISPY EGGPLANT, tempura batter, kewpie mayo

PAD THAI, rice noodle, tofu, bean shoot, peanut

YELLOW CURRY, pumpkin, tofu, bamboo, snake bean

COLESLAW, peanut, shallot, coriander, Vietnamese mint

JASMINE RICE, steamed

MAKE YOUR BANQUET BIGGER!

PORK BAO 4 open bun, cucumber, coriander, chilli

CHICKEN SKEWER 3 ginger, chilli, soy sauce

PORK SKEWER 3 five spice, Hoi sin sauce

DRUNKEN CHICKEN 7.5 black bean, ginger, wine

BEEF CURRY 7 onion, cucumber relish

STEAMED MARKET FISH 8 trio of sauces

PAW PAW SALAD 3.5 chilli, tomato, bean, peanut, prawn

DESSERT SHARE PLATE 5 a selection of treats