

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, cucumber **gf ve**

MAR HOR 3

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

VEGETARIAN MAR HOR 2.5

caramelised tofu, 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 (8)

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

pork, shiitake mushroom, ginger, garlic chive (6)

CRISPY FRIED EGGPLANT 12.5

Kewpie mayo **v *gf**

BEEF BAO 5

open bun, pulled beef, cucumber, coriander, chilli

PORK BAO 5

open black bun, pulled pork, kimchi, cucumber

SOFT SHELL CRAB BAO 5

open curry bun, red onion

PORK SKEWER 10

five spice, Hoi sin sauce (3)

CHICKEN SKEWER 10

ginger, garlic, soy sauce (3)

GRILLED PUMPKIN 16

pickled shiitake mushroom, seaweed salad, sesame **ve gf**

ROTI 4.5

STEAMED JASMINE AND THAI RED CARGO RICE 2.5

MEDIUM SIZE

SKEWER PLATTER 19

pork and chicken skewer (3 of each)

SNACK PLATTER 22

pork spring rolls (4), crabmeat dumplings (4),
crisp tofu (4), curry puffs (4)

VEGETARIAN SNACK PLATTER 22

vegetarian spring rolls (4), sweet corn fritters (4),
crisp tofu (4), curry puffs (4) **ve**

CHICKEN WINGS 16.5

chilli, ginger, garlic, honey **gf (3)**

CRISPY PORK BELLY 16.5

twice cooked pork belly, sweet potato, yoghurt,
kaffir lime juice, garlic

MUSSELS 18.5

turmeric, garlic, red chilli, holy basil

GRILLED SQUID 19

green nam jim, mayonnaise **gf**

SALMON TATAKI 22

seared salmon, sweet potato chips, wasabi mayo ***gf**

MAIN SIZE

SMOKED DUCK 26

tea smoked duck, cabbage, burnt ginger Amazu **gf**

DRUNKEN CHICKEN 29

black bean, ginger, garlic, Shaoxing wine

GRILLED CAPE GRIM BEEF SHORT RIB 24.5

cos lettuce, kimchi, house made smoked chilli sauce **gf**

BEEF CHEEK 31

12 hour braised, black vinegar, roasted rice powder

ROASTED LAMB RACK 33.5

smoky green chilli relish, lettuce, fresh Asian herbs **gf**

GRILLED CHICKEN 29.5

boneless half chicken, turmeric, tomato relish **gf**

v = vegetarian ve = vegan

gf = gluten free *gf= may contain traces

= 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.

CURRY

CRAB CURRY large 25

blue swimmer crabmeat, snake bean, Thai pickles **gf**

LAMB MASSAMAN large 29

braised lamb shanks, sweet potato, onion, peanut **gf**

YELLOW CURRY small 16.5 large 22.5

pumpkin, tofu, bamboo, snake bean **ve gf**

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**

WOK

PAD THAI 15 / Veg 15

rice noodle, tofu, bean shoot, peanut, shrimp **gf**

FRESH RICE NOODLE 18/ Veg 15

egg, Chinese broccoli, tofu, crispy garlic, chicken

PORK GLASS NOODLE 19

chilli, garlic, lemongrass, bamboo **gf**

CHICKEN FRIED RICE 18

chicken, egg, Asian herbs, lime **gf**

MIXED MUSHROOM 12.5

soy sauce, sesame **ve gf**

SALAD/SIDE

GREEN PAW PAW SALAD 12.5

chilli, garlic, tomato, snake bean, peanut, prawn frost **gf**

ASIAN COLESLAW 12.5

peanut, crisp shallot, coriander, Vietnamese mint **gf**

AVOCADO SEAWEED SALAD 12.5

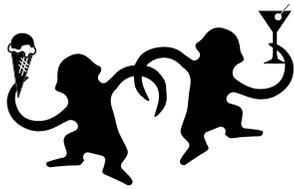
lettuce, tomato, roasted sesame dressing **gf ve**

CHICKEN & VIETNAMESE MINT SALAD 14

pickled onion, peanut, chilli

CHINESE BROCCOLI 12.5

oyster sauce, chilli, ginger



Dessert and the drinks that match

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

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 14.5
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?

 **BIG SHED GOLDEN STOUT TIME 15.5**
toffee, honeycomb infused stout

 **GINGERBREAD JANE 19**
Disaronno amaretto, brandy, gingerbread liqueur, toasted orange, cinnamon, lemon

LADYBUG'S PICNIC 19
strawberry jam, Cariel vanilla vodka, orange blossom, coconut cream, lemon and rhubarb bitters.

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

OLD FASHIONED MONKEY MAGIC 19
Scotch whisky, brandy, green tea syrup, black walnut and chocolate bitters with a touch of fernet branca.

FOOD MENU



BRUNSWICK MESS HALL

400 Sydney Road, Brunswick 3056
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(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

RED CARGO & 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

RED CARGO & JASMINE RICE, steamed

MAKE YOUR BANQUET BIGGER!

All items are priced per person and are to be ordered for the whole table.

PORK BAO 5 open bun, cucumber, coriander, chilli

CHICKEN SKEWER 3.5 ginger, chilli, soy sauce

PORK SKEWER 3.5 five spice, Hoi sin sauce

DRUNKEN CHICKEN 7.5 black bean, ginger, wine

PAW PAW SALAD 3.5 chilli, tomato, bean, peanut

DESSERT SHARE PLATE 5 a selection of treats