

something to share

JAPANESE TACOS - 2PCS

Crispy nori taco, tomato, red onion, rice, herbs and flavoured mayo.

Salmon \$18 Lamb \$17 Tofu \$14

SALMON CEVICHE (LG)

Cured salmon, red onion, pomelo, pineapple, fresh herbs and a zesty dressing.
\$20

SALMON SASHIMI

Salmon, spring onion, daikon & MS SUE Secret dressing.
\$19.5

TWICE FRIED CHICKEN WINGS (LGO)

Crispy twice fried chicken served with a mild spicy mayo.
\$18

CUMIN GLAZED LAMB RIBS - 4PCS

Lamb ribs coated in asian BBQ sauce & cumin served with herb salad.
\$26

CHILLI PORK WONTONS - 6PCS

Wontons tossed in vinegar, soy, chilli dressing with coriander and tomatoes.
\$17

MS. SUE PORK BELLY

Succulent, bite-sized pieces of pork covered in a salty, sweet chilli glaze, bean sprouts, cabbage and herbs.
\$28

VIETNAMESE PANCAKES - 4PCS

Crispy pancakes, pork, prawn, lettuce, herbs & tangy sweet chilli sauce.
\$18

HANOISEAFOOD SPRING ROLLS - 7PCS

Seafood netted spring rolls, lettuce, herbs & nouc mam dipping sauce.
\$19

STEAM BAOS - 2PCS

Fluffy steamed bao's filled with your choice of protein, pickled carrot, herbs & sauce.

(Pork Belly & Soft Shell Crab sauce is spicy! Please advise if you prefer no spice!)

Mi Goreng Chicken	\$17
Pork Belly	\$18
Soft Shell Crab	\$18
Eggplant	\$15

DONT FORGET TO SUSS OUT THE SPECIALS BOARD!

HAPPY ENDING *WINK WINK*

GOLDEN GAYTIME BOBA BAO

Fried bao, Gaytime ice cream, malt custard, banana crumb and boba pearls.
\$15

rice, noodles & wok

SPECIAL FRIED RICE (LG/VGA)

Wok tossed fried rice with peas, carrot, corn, spring onion & egg.

Prawn \$24 Vegetarian \$18

TOM YUM FRIED NOODLES (LG/VGA)

Wok tossed tom yum rice noodles, red & white cabbage, red capsicum, carrot, onion and Tom Yum sauce.

Chicken \$21 Vegetarian \$18

MI GORENG

Wok tossed egg noodles, red & white cabbage, carrot, egg, spring onion & MSSUE special sauce.

Chicken \$22 Vegetarian \$18.5

PAD THAI (LGO)

Wok tossed flat rice noodles, chicken, tofu, egg, bean sprouts, chives, crushed peanuts and pad Thai sauce.

Chicken \$21 Vegetarian \$18

CURRY LAKSA

Mixture of rice and egg noodles, puffed tofu, mixed onion, fried eggplant, bean sprouts and fresh herbs in a creamy curry broth.

Chicken \$19 Soft shell crab \$21

MS.SUE PRAWN PASTA, SCALLOP XO

Angel hair pasta, prawn, bok choy, chilli & scallop xo.
\$27

FEED ME!

CHOOSE ANY 5 DISHES OR LET THE CHEF
CHOOSE OUR SIGNATURE DISHES FOR YOU!

\$58PP CHOOSE 5 DISHES WITH A MINIMUM OF
ONE DISH FROM RICE/NOODLES & WOK

Minimum 2 people, groups with 6 or more are required to be on the feed me.

Everyone will receive the same 5 dishes unless due to dietary requirements this can be altered, please notify our staff.

curries, greens & sides

CALAMARI GREEN MANGO/PAPAYA SALAD (VGA/LGO)

Lightly fried calamari, green mango/papaya, pineapple, herbs, red onion, fresh chilli with a zesty dressing and peanuts.
\$20

BRAISED BEEF MASSAMAN CURRY

Slow cooked beef in a rich creamy coconut curry, kipfler potatoes, carrots, red and brown onions topped with herb salad and crushed peanuts.
\$26

MS. SUE BARRAMUNDI YELLOW CURRY (VGA/LGO)

Crispy fried barramundi, yellow curry, coconut cream topped with a herb salad.
\$28.5

CRYING TIGER BEEF SALAD (LG)

Grilled marinated beef, mustard leaves, thai style dipping sauce.
\$23

TOFU SALAD & WONTON CRISPS (V/VGA/LGO)

Mixed tofu, kaffir lime leaves, pomegranate, lemongrass, mixed herbs, tangy sauce and wonton crisps.
\$17.5

CHINESE BROCCOLI, MUSHROOM & VEG (VG/LGO)

Assorted wok tossed vegetables, oyster sauce & sesame.
\$18

ASIAN SLAW (LG/VG)

Thinly sliced red and white cabbage, snow peas, mixed herbs, rice crackers & zesty sesame dressing.
\$15

ROTI BREAD & PEANUT SATAY - 2PCS (V)

Pan cooked until golden and crispy served with satay sauce great to eat with curries or just on its own!
\$12

STEAMED JASMINE RICE

\$4.5

DIETARIES

LG - Low Gluten
LGO - Low Gluten Option available
V - Vegetarian
VG - Vegan
VGA - Vegan Option available

Please let us know about your food allergies. We do not guarantee trace free of elements.

MS.
SUE

MS. SUE

non-alcoholic

MOCKTAILS

RASPBERRY SAKURA

Raspberry, apple, lemon, condensed milk.
\$10

PINEAPPLE COOLER

Pineapple, fresh lime, kaffir lime leaf,
bitters.
\$10

SOFT DRINKS

VIETNAMESE ICED COFFEE

\$6

LEMON, LIME & BITTERS

\$5

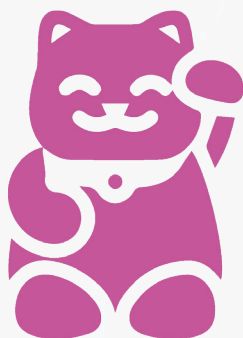
COKE/COKE ZERO/SPRITE

\$4.5

APPLE/PINEAPPLE JUICE

\$4

S. PELLEGRINO SPARKLING WATER
750ML, \$8



**SAY
CHEERS
ON
SOCIAL!**

**CHECK IN &
TAG US
@_MS.SUE!**

shake things up!

ESSPRE-SUE MARTINI

Bourbon, Coffee Liqueur, Vietnamese Coffee, Condensed Milk.
\$20

OLD SAIGON

Aged Rum, Lime, Mint, Angostura bitters, Prosecco.
\$19.5

LADYBOY

Bourbon, Frangelico, Apple, Lemon.
\$19

COCO SAKURA

Vodka, Passion fruit, White Chocolate Liqueur, Grapefruit.
\$19

PANDAN WHISKY SOUR

Whisky, Lemon, Eggwhite, Pandan Syrup.
\$20

PANDAN NEGRONI

Gin, Coconut Infused Campari, Sweet Vermouth, Pandan.
\$20

MS.SUE AMARETTO SOUR

Disaronno, Bourbon, Lemon, Bitters & Pandan Syrup.
\$21

SPRITZ

APEROL SPRITZ

Aperol, Prosecco, Orange.
\$17.5

ST. GERMAIN

Elderflower, Prosecco, Lemon.
\$19

beer & cider

ASAHI

Japan, 5%, \$9

TIGER

Singapore, 5%, \$8.5

HOP NATION 'THE HEART' PALE ALE

Footscray, VIC, 4.6%, \$10

STOMPING GROUND 'SMASH' SOUR BEER

Watermelon or Passionfruit
Collingwood, VIC, 4.2%, \$9

COLONIAL BREWING CO. BERTIE APPLE CIDER

Melbourne, VIC, 4.6%, \$9

wine

WHITE

2022 MADA BLANC

Pinot Gris, Blend, Yarra Valley, NSW
\$13/\$55

2022 YOKEL

Chenin Blanc, Swan Valley, WA
\$57

2022 BINK WINES TURBO LOVER

Riesling, Barossa Valley, SA \$55

2022 TWO TONNE

Chardonnay, Tamar Valley, TAS \$62

ROSE

2022 DENTON SHED

Yarra Valley, VIC
\$13/\$55

RED

2022 THICK AS THIEVES 'PLUMP'

Pinot Noir, Yarra Valley, VIC
\$14/\$59

2020 SHADY LANE

Shiraz, Heathcote, Vic \$48

SPARKLING

NV RANGE LIFE PROSECCO

King Valley, VIC
\$11/\$52

Wines are subject to change
upon availability, our staff
will inform you of any
changes to the list.

