

MISS CHOW'S

— ON THE TERRACE —

Miss Chow's brings you a modern Asian inspired eatery and dumpling house, that focuses on premium local produce and creativity of ingredients, whilst maintaining a strong bond to cultural heritage, traditional cooking methods and techniques.

We are a 100% nut-free restaurant and all our dishes are free from MSG and artificial additives. Cross-contamination is prevalent across our deep-fried dishes and may not be suited for patrons with coeliac conditions. Please keep in mind that our menu is designed for sharing.

LUNCH ONLY BENTO BOX

All bento boxes come with Assorted dumpling, salad, pickle, steamed rice, miso soup	30
Wok-fried beef with green peppercorn (gf)	30
Panang fried fish curry (gf)	30
Ginger soy stir-fried tofu, sprouts (v)	30

SMALL PLATES

Freshly Shucked Oysters, nahm jim, lemon half doz, or 1 doz only) gf	35 69
Grilled Scallops, Asian herb butter, lemon (3) gf	24
Smoked Duck Sang Choy Bao, baby gem, pickle (5) gf	25
Stirling Range Beef Tataki, pickle salad, fried garlic, green oil gf	29

DUMPLINGS

Fried Duck Dumplings, special dumpling sauce (4) 🍴	20
Crispy Beef Cheek Dumplings, truffle mayonnaise (4)	22
Prawn Wonton, bok choy, special dumpling sauce (4) 22 🍴	22
Crispy Prawn Parcels, mayonnaise, togarashi (4)	20
Assorted Basket, spicy mayonnaise, chilli vinaigrette, bonito (6) 🍴 chicken & mushroom, pork & vegetable, prawn & chives	29

LARGE PLATES

Massaman Beef Cheek, pumpkin puree, toasted coconut gf	34
Tamarind Fried Barramundi, fried onion & garlic, herbs gf	32
Panang Rub Lamb Cutlets, sweet & sour apple salad, Thai chilli oil gf	44
Prawn & Pomelo Salad, puffed rice, mint, shallot gf, vo	28
Cauliflower Steak, parsnip puree, pomegranate, harissa oil gf, v	27

SIDES

Wok-fried Hokkien Noodle, shiitake, cabbage, carrot gf, vo	23
Signature Fried Rice, egg, shiitake cabbage, carrot gf, v	23
	+ \$6 beef, + \$8 prawn

DESSERT

Chocolate Lava Cake, served with strawberry sorbet	16
Pandan Brûlée, toasted coconut, glazed fruit	14

Not sure what to choose? Leave it to the chefs with our 'Feed Me' menu \$59pp
minimum 2 people
+\$10 dessert