



Fook Shing is open **Wednesday to Saturday for Dinner and Thursday to Sunday for Lunch.**

BOOKINGS ONLINE - Visit our website fookshing.com.au *Sunday 10% and Public Holiday 15% Surcharges apply*

Fook Shing is named after the infamous Chinese detective who was posted to the goldfields during Victoria’s Gold Rush. The policeman originally based in Melbourne Chinatown was the go-to plain-clothes detective for any issues related to the Chinese in Victoria. ‘Send Fook Shing’ was a regular message from Victoria’s police commissioner. A colourful period in Victoria’s history, it seemed only fitting to link the cuisine and the person with the place. Originally operated as a temperance hotel (accommodation, no grog), our building has seen many changes in its life after originally hosting the coaches and their crew on the gold route. It is also believed that Fook Shing himself stayed here during his time visiting the goldfields. Fook Shing’s likeness is captured from early drawings by local artist Amber Mclindin and can be seen inside the restaurant’s entry foyer.

Founder 2019 and Host: Justin Forrester

Smaller

Ikan Bilis – a small snack of wok fried anchovies, peanuts and Thai basil	GF, DF	\$10
Golden broth – Shitake, young coconut, garlic oil	GF, DF, NF, VEG, V	\$12
Miang – Smoked trout (A), pomelo, tamarind and peanut on betel leaf (per piece)	GF, DF	\$13
– Crisp tempeh, pomelo, tamarind and peanut on betel leaf	GF, DF, VEG, V	\$12
Gua Bao – Spiced fried chicken, pickled veg (per piece)	DF, NF	\$14
– Fried eggplant, pickled veg	DF, NF, VEG, V (GF option available)	\$13
Prawn (M) toast croquettes, quince and ginger glaze, pickled ginger salad (3 piece)	DF	\$21
Chicken and Prawn (M) Dumplings with Sichuan Sauce (5 piece)	DF, NF	\$19

Medium

Fried cauliflower blossom, hot and sour dressing, toasted peanuts	GF, DF, VEG, V	\$21
Twice cooked pork collar, salted caramel, green papaya, cashew and chilli	GF, DF	\$27
Crispy tofu, salted caramel, green papaya, cashew and chilli	GF, DF, VEG, V	\$23
Wok braised squid (A), coconut, toasted spices, Asian celery and spring onion	GF, DF, NF	\$27
Crispy Five Spiced Quail	GF, DF, NF	\$26

Larger

Malaysian slow-cooked beef curry, coconut and toasted dark spice, crisp shallot	GF, DF, NF	\$48
Today's market fish (A) in fragrant Northern Thai jungle curry with herbs	GF, DF, NF	\$50
Soy-braised duck legs, bok choy, water chestnut	GF, DF, NF	\$50
Thai red curry, seasonal vegetables, kaffir lime leaf and thai basil	GF, DF, NF, VEG, V	\$48
Sticky tamarind lamb shanks, som tum	GF, DF	\$50
Char Kway Teow, Malaysian wok-charred flat rice noodle		
– Prawn (M) and Lap Cheong sausage	GF, DF, NF	\$41
– Smoked firm tofu	GF, DF, NF, VEG (V option available)	\$40

Our seafood is noted by its country of origin

A-Australian, I- Imported, M - Mixed, Australian and Imported

Sides

Asian greens, sesame, chilli & soy dressing	GF, DF, NF, VEG, V	\$13
Crispy bean shoot, coconut, onion & peanut salad	GF, DF, VEG, V (NF option available)	\$14
Steamed jasmine rice	GF, DF, NF, VEG, V	\$7

Dessert

Doughnuts, passionfruit curd, kaffir lime, ginger ice cream	NF	\$20
Tapioca pudding, coconut, pandan, vanilla spice poached quince, black sesame	GF, DF, NF, VEG, V	\$20
Kaffir lime & ginger homemade ice cream – per scoop	NF	\$8
Sticky pumpkin pudding, lime ginger butterscotch, smoked coconut ice cream	GF, NF, VEG	\$20

Send Fook Shing - Banquet Dining (min 2 persons - All table must order)

Banquet \$82 per person - 5 courses and sides

Golden broth – Shitake, young coconut, garlic oil GF, DF, NF, VEG, V
Miang – Smoked trout (A), pomelo, tamarind and peanut on betel leaf GF, DF (NF option available)
Gua Bao – Spiced Fried Chicken, pickled veg DF, NF (GF option available)
Twice-cooked pork collar, salted caramel, green papaya, cashew and chilli GF, DF
Malaysian slow-cooked beef curry, coconut and toasted dark spice, crisp shallot GF, DF, NF
Crispy bean shoot, coconut, onion & peanut salad GF, DF, VEG, V (NF available)
Steamed Jasmine Rice GF, DF, NF, VEG, V

Vegetarian Banquet \$79 per person - 5 courses and sides

Golden broth – shitake, young coconut, garlic oil GF, DF, NF, VEG, V
Miang – Crisp tempeh, pomelo, tamarind and peanut on betel leaf GF, DF, NF, VEG, V
Gua Bao – Spiced eggplant DF, NF, VEG, V (GF option available)
Crispy tofu, salted caramel, green papaya, cashew and chilli GF, DF, NF, VEG, V
Thai red curry, seasonal vegetables, kaffir lime leaf and thai basil GF, DF, NF, VEG, V
Crispy bean shoot, coconut, onion & peanut salad GF, DF, VEG, V (NF available)
Steamed jasmine rice GF, DF, NF, VEG, V

Add dishes from a la carte menu to expand selection

GF-Gluten Free, DF-Dairy Free, NF-Nut Free, Veg-Vegetarian, V-Vegan



Melbourne Illustrated – In the Chinese Quarter, Graphic, November 13 1880.
 1. Fan Tan Table. 2. Head of a Fan Tan Player. 3. Fook Shing, Detective.
 4. Entrance to a Chinese Eating House. State Library of Victoria



Arrival of Chinese Immigrants in Little Bourke Street, Frederick Grosse 1828-1894, engraver. Melbourne: Ebenezer and David Syme, 1866.
 State Library of Victoria



INTERIOR OF A CHINESE GAMBLING HOUSE

Interior of a Chinese gambling house, 1871. Wood engraving published in the Illustrated Australian News for Home Readers. State Library of Victoria

Thank you for choosing to dine at
 Fook Shing.

Please remain seated until your bill is
 presented at the table.

Sunday 10% and Public Holiday 15%

Surcharge applies.

Payments by credit cards will incur a 1% surcharge