



Fook Shing is open Thursday to Saturday for Dinner and Friday 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 McIndin and can be seen inside the restaurant's entry foyer.

Founder 2019 and Host: Justin Forester Executive Chef: Danielle Rensonnet

Smaller

Golden broth - Shitake, young coconut, garlic oil <i>GF, DF, NF, VEG, V</i>	\$11
Miang - Smoked trout, pomelo, tamarind and peanut on betel leaf (per piece) <i>GF, DF</i>	\$12
- Crisp tempeh, pomelo, tamarind and peanut on betel leaf <i>GF, DF, VEG, V</i>	\$11
Gua Bao - Spiced fried chicken, pickled veg (per piece) <i>DF, NF</i>	\$13
- Fried eggplant, pickled veg <i>DF, NF, VEG, V</i> (<i>GF option available</i>)	\$12
Sri Lankan crab and fish cake, Kewpie mayonnaise, cucumber and chilli <i>DF, NF</i>	\$20
Chicken and Prawn Dumplings with Sichuan Sauce (5 piece) <i>DF, NF</i>	\$18

Medium

Fried cauliflower blossom, hot and sour dressing, toasted peanuts <i>GF, DF, VEG, V</i>	\$20
Twice cooked pork belly, salted caramel, beansprouts, cashew and chilli <i>GF, DF</i>	\$26
Crispy tofu, salted caramel, beansprouts, cashew and chilli <i>GF, DF, VEG, V</i>	\$22
Wok braised squid, coconut, toasted spices, Asian celery and spring onion <i>GF, DF, NF</i>	\$26
Crispy Five Spiced Quail <i>GF, DF, NF</i>	\$25

Larger

Whole steamed baby snapper, yellow bean sauce, pickled ginger and chilli <i>GF, DF, NF</i>	\$49
Malaysian slow-cooked beef curry, coconut and toasted dark spice, crisp shallot <i>GF, DF, NF</i>	\$46
Soy-braised duck leg, bok choy, water chestnut <i>GF, DF, NF</i>	\$48
Thai red curry, seasonal vegetables, kaffir lime leaf and thai basil <i>GF, DF, NF, VEG, V</i>	\$46
Slow-cooked beef shin, hot and sour salad, sweet fish sauce <i>NF, GF, DF</i>	\$48
Char Kway Teow, Malaysian wok-charred flat rice noodle	
- Prawn and Lap Cheong sausage <i>GF, DF, NF</i>	\$39
- Smoked firm tofu <i>GF, DF, NF, VEG</i> (<i>V option available</i>)	\$35

Sides

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

Dessert

Doughnuts, passionfruit curd, kaffir lime, ginger ice cream <i>NF</i>	\$19
Tapioca pudding, coconut, pandan, vanilla spice poached quince, black sesame <i>GF, DF, NF, VEG, V</i>	\$19
Kaffir lime & ginger homemade ice cream - per scoop <i>NF</i>	\$8

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

Banquet \$78 per person - 5 courses and sides

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

Vegetarian Banquet \$75 per person - 5 courses and sides

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

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.

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