FOOK SHING

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**

Tom Kha – Coconut and galangal soup *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 – Crispy braised beef cheek, Kampot pepper sauce, pickled veg *(per piece)* *DF, NF* **$14**

- Fried eggplant, pickled veg *DF, NF, VEG, V (GF option available)* **$13**

Prawn (M) toast croquettes, green chili jam, pickled ginger salad (3 piece) *DF* **$21**

Chicken and prawn (M) Dumplings with Sichuan Sauce *(5 piece) DF, NF* **$19**

Medium

Fried cauliflower, 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

Today's market fish (A) in fragrant Northern Thai jungle curry with herbs *GF, DF, NF* **$50**

Nyonya-style Kapitan chicken curry, Acar Awak (pickle) GF, *DF, NF* **$48**

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 *DF, NF* **$41**
- Smoked firm tofu *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, fresh mango, 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)**

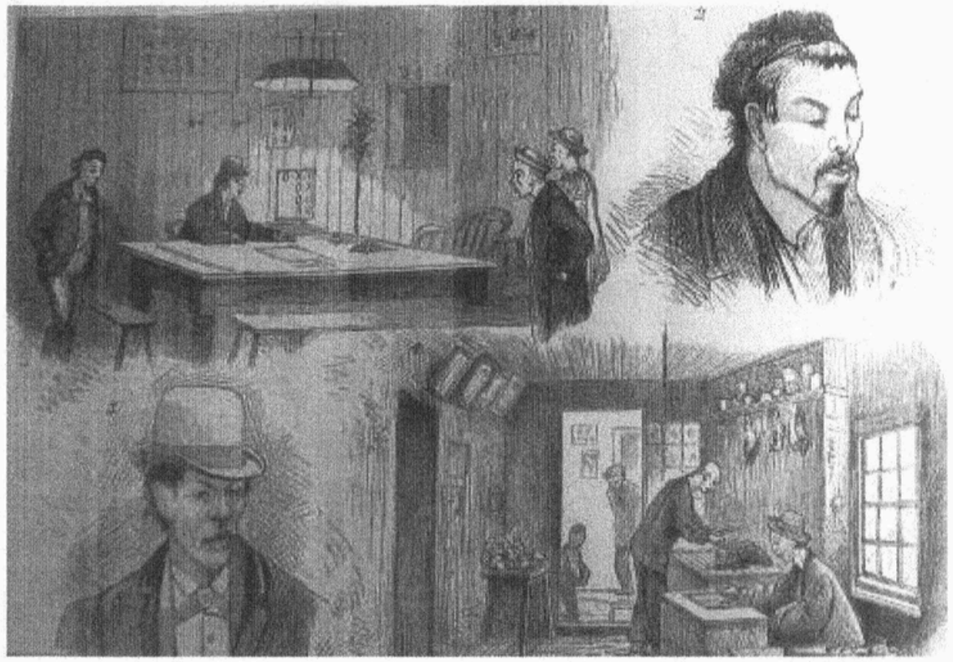
Banquet $82 per person **- 5 courses and sides**

Tom Kha – Coconut and galangal soup *GF, DF, NF, VEG, V*
Miang – Smoked trout (A), pomelo, tamarind and peanut on betel leaf *GF, DF (NF option available)*
Gua Bao – Crispy braised beef cheek, Kampot pepper sauce, pickled veg *(GF option available)*
Twice-cooked pork collar, salted caramel, green papaya, cashew and chilli *GF, DF*
Nyonya-style Kapitan chicken curry, pickles 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**

Tom Kha – Coconut and galangal soup *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, 1871. Wood engraving published in thelllustrated 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