



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



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.

Your Host: Robert Mariotti

Executive Chef: Danielle Rensonnet

Smaller

Tom Kha - coconut & galangal soup <i>GF, DF, NF, VEG, V</i>	\$10
Miang - Prawn, pomelo, tamarind and peanut on betal leaf (per piece) <i>GF, DF</i>	\$11
- Fresh and pickled mushrooms, roasted rice on betal leaf <i>GF, DF, NF, VEG, V</i>	\$10
Gua Bao - Spiced Fried chicken, pickled veg (per piece) <i>DF, NF</i>	\$11
- Pulled five spice jackfruit <i>DF, NF, VEG, V</i> (<i>GF options available</i>)	\$11
Chinese Egg Custard, blue swimmer crab, xo, spring onion <i>GF, DF, NF</i>	\$18
Chicken and Prawn Dumplings, sichuan sauce (5 pieces) <i>DF, NF</i>	\$16

Medium

Son in Law Eggs, crispy fried egg, hot & sour dressing <i>GF, DF, NF, VEG</i>	\$18
Crisp Cauliflower, chilli, garlic, roasted sesame <i>GF, DF, NF, VEG, V</i>	\$20
Pork Belly Salad, cucumber, red onion, peanuts, coriander, sichuan style dressing <i>GF, DF, (NF available)</i>	\$24
Vietnamese Squid, shredded carrot, kohlrabi, nuoc nam cham dressing <i>GF, DF, NF</i>	\$24
Crispy Five Spiced Quail <i>GF, DF, NF</i>	\$23
Stir Fried Morning Glory and Snow Peas, Yellow bean, ginger, long red chilli <i>GF, DF, NF, VEG, V</i>	\$23

Larger

Whole Steamed Baby Snapper, chinese black olive, mustard greens and chilli <i>GF, DF, NF</i>	\$45
Thai Style Aromatic Chicken Curry, shredded ginger & chilli <i>GF, DF, NF</i>	\$40
Sichuan Style Beef Stirfry, banana pepper, spring onion <i>GF, DF, NF</i>	\$44
Thai Fragrant Green Curry - Market Fresh Fish & seasonal vegetable <i>GF, DF, NF</i>	\$42
- Seasonal Vegetable <i>GF, DF, NF, VEG, V</i>	\$37
Half Crisp Masterstock Duck, spiced plum sauce <i>NF, GF, DF</i>	\$40
Char Kway Teow, Malaysian wok charred flat rice noodle	
- Prawn & Lap Cheong sausage <i>GF, DF, NF</i>	\$36
- Smoked Firm Tofu <i>GF, DF, NF, VEG</i> (<i>V option available</i>)	\$32

Sides

Asian Greens, sesame, chilli & soy dressing <i>GF, DF, NF, VEG, V</i>	\$12
Crispy Bean Shoot, coconut, onion & peanut salad <i>GF, DF, VEG, V</i> (<i>NF option available</i>)	\$12
Steamed Jasmine Rice <i>GF, DF, NF, VEG, V</i>	\$6

Dessert

Doughnuts, passionfruit curd, kaffir lime, ginger ice cream <i>NF</i>	\$17
Tapioca Pudding, coconut, pandan, poached mandarin, black sesame <i>GF, DF, NF, VEG, V</i>	\$16
Kaffir Lime & Ginger Homemade Ice Cream - Per Scoop <i>NF</i>	\$5

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

Banquet \$70 per person - 5 courses and sides

Tom Kha - coconut & galangal soup <i>GF, DF, NF, VEG, V</i>
Miang - Prawn, pomelo, tamarind & peanut on betal 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>)
Pork Belly Salad, cucumber, red onion, peanuts, coriander, sichuan style dressing <i>GF, DF</i> (<i>NF available</i>)
Thai Style Aromatic Chicken Curry, shredded ginger & chilli <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 \$67 per person - 5 courses and sides

Tom Kha - coconut & galangal soup <i>GF, DF, NF, VEG, V</i>
Miang - Fresh and pickled mushrooms, roasted rice on betal leaf <i>GF, DF, NF, VEG, V</i>
Gua Bao - Pulled five spice jackfruit <i>DF, NF, VEG, V</i> (<i>GF option available</i>)
Spiced Tofu, cucumber, red onion, peanuts, coriander, sichuan style dressing <i>GF, DF, NF, VEG, V</i>
Thai Fragrant Green Curry - Seasonal Vegetable <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