

TAP BEER

Sapporo - lager	Japan	380ml 11	500ml 14
Guest Tap	Australia	11	14

BOTTLED

Tiger - lager	Singapore	10
Singha - lager	Thailand	10
Stone + Wood - Pacific Ale	NSW	11
Asahi Soukai 3.5 - mid	Japan	9
Nort - Zero Beer	NSW	8
Monteiths - Apple Cider	NZ	11

SPARKLING WINE CHAMPAGNE

wine by the glass 150ml

Maschio Prosecco	Treviso Italy	11 49
Chandon NV	Yarra Valley	13 58
Veuve Clicquot Brut NV	Reims France	140
Louis Roederer 'Vintage' Brut	Reims France	210
Ruinart Blanc de Blanc	Reims France	240

WHITE WINE

RIESLING

West Cape Howe	Mt Barker WA	12 56
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WHITE BLENDS

Hayshed Hill (Sauvignon Blanc Semillon)	Margaret River WA	11 49
Chaffey Bros 'Duft Punkt' (Riesling Gewurztraminer Kerner)	Eden Valley SA	12 56

PINOT GRIS/PINOT GRIGIO

Rabbit Ranch (Pinot Gris)	Central Otago NZ	12 56
Tiefenbrunner (Pinot Grigio)	Alto Adige Italy	14 65

WHITE VARIETALS

Abellio (Albarino)	Rias Baixas Spain	13 58
Marc Bredif 'Vouvray' (Chenin Blanc)	Loire Valley France	14 65

SAUVIGNON BLANC

Ha Ha	Marlborough NZ	11 49
Deviation Road	Adelaide Hills SA	13 58
Cloudy Bay	Marlborough NZ	18 79

CHARDONNAY

Pitchfork	Margaret River WA	11 49
Heggies Estate	Eden Valley SA	14 65
Shaw + Smith 'M3'	Adelaide Hills SA	19 89

RED WINE

ROSE/MOSCATO

West Cape Howe (Moscato)	Mt Barker WA	11 49
Triennes (Rose)	Provence France	12 56

RED VARIETALS

Alamos (Malbec)	Mendoza Argentina	11 49
Dandelion 'Damsel of the Barossa' (Merlot)	Barossa SA	56

RED BLENDS

O'Leary Walker 'Blue Cutting Road' (Cabernet Merlot)	Clare Valley, SA	11 49
Louis Max 'Cotes du Rhone' (Grenache/Syrah)	Rhone Valley France	65

PINOT NOIR

Paringa Estate 'Peninsula'	Mornington Peninsula VIC	14 65
Two Paddocks 'Picnic'	Central Otago NZ	16 72
Craggy Range 'Te Muna Rd'	Martinborough NZ	96

CABERNET SAUVIGNON

Jim Barry 'The Atherley'	Coonawarra SA	12 56
Langmeil 'The Blacksmith'	Barossa SA	13 58
Silver Palms	Napa Valley USA	89

SHIRAZ

Mollydooker 'The Boxer'	McLaren Vale SA	13 58
Two Hands 'Gnarly Dudes'	Barossa SA	67
John Duval 'Entity'	Barossa SA	89

TEA FROM THE ORIENT

\$7 POT

CHAMPAGNE SENCHA

an opulent blend of green Sencha, chamomile + strawberry

CHINA GUNPOWDER SUPERIOR

it won't start a fire, but the densely rolled green leaves will leave a strong + tangy aroma in the pot

GINGER + LEMONGRASS

sweetness + zing, a spicy tango of two flavours

LYCHEE OOLONG

vivacious lychee brings sweetness to the cleansing oolong

BLACK JASMINE

light + fresh, with real jasmine flowers

JAPANESE CHERRY BLOSSOM

a gentle green tea, w a cheeky hint of cherry blossoms

APPLE OOLONG

combining crisp delicious apples with earthy oolong

ORGANIC PEPPERMINT

a refreshing peppermint brew that's soothing to the soul

PEACH SENCHA

crystal clarity flavoured w real rosy-cheeked peaches

ICED TEA

\$7

PEACH ICED TEA

w lemon

RASPBERRY ICED TEA

w lychees

LEMON ICED TEA

w orange

MANGO ICED TEA

w lime

MADAM FU
Modern Asian



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WHILE YOU DECIDE

WOK TOSSED SEASONED EDAMAME (vg) (gf)	8
- TOGARASHI SEVEN SPICE	
- KAFFIR LIME + CHILLI	
- TRUFFLE + GARLIC	
- NATURAL SEA SALT	

CRISPY WONTON TACOS (4) gfo

PULLED BEEF BRISKET, CORN SALSA, SAMBAL MAYO, MANCHEGO CHEESE	19
MASALA SPICED CHICKPEAS + CAULIFLOWER, CUCUMBER + CORIANDER SALSA (v) (vgo)	18
SMOKED OCEAN TROUT, PICKLED FENNEL, WASABI MAYO, DILL, TOBIKO PEARLS	19

STEAMED BAO BUNS (2)

SMOKED SOY MUSHROOM, PICKLED RADISH, TEMPURA VEG, TRUFFLE KEWPIE, CORIANDER (v) (vgo) (gfo)	18
SICHUAN FRIED CHICKEN, PICKLED JALAPENOS, SLAW, SAMBAL MAYO (gfo)	19
BEER BATTERED BUGS, KAFFIR LIME MAYO, BABY GEM LETTUCE, SRIRACHA DRIZZLE	21
DUCK CONFIT, DAIKON PICKLE, CORIANDER, FRESH CUCUMBER, SOY KEWPIE (gfo)	21

HOUSE MADE DUMPLINGS (6)

SPANNER CRAB + PRAWN, GINGER DASHI BROTH, BONITO FLAKES	22
CHICKEN + GARLIC CHIVE, ROASTED CHILLI + BLACK VINEGAR	20

FROM THE SEA (gf)

SESAME CRUSTED YELLOWFIN TUNA, WATERCRESS, AVOCADO + EDAMAME, WASABI SOY DRESSING (8)	26
HIRAMASA KINGFISH, YUZU GINGER DRESSING, KEWPIE MAYO, GREEN APPLE + NASTURTIUM (6)	28
BLOOD ORANGE + GIN CURED SALMON, HORSERADISH EMULSION, PICKLED BEETS, WASABI TOBIKO (6)	26
WOK TOSSED QLD KING PRAWNS, COCONUT + GREEN PAPAYA SOM TAM SLAW (4)	27
GARLIC + GINGER MARINATED BABY SQUID, BLACK PEPPER, FRESH HERBS, CITRUS KEWPIE (10)	20
PAN SEARED HOKKAIDO SCALLOPS, EDAMAME, PICKLED FENNEL, MISO BUTTER (6)	29

ON THE LAND

MASTERSTOCK BRAISED KUNG PAO LAMB RIBS, ESCHALLOTS, ROAST PEANUTS (gf) (n)	26
SICHUAN KARAAGE CHICKEN, RED KIMCHI, KOREAN CHILLI MAYO (gf)	22
SLOW COOKED FIVE SPICED PORK BELLY, MISO MUSTARD, APPLE + GINGER SALSA (gf) (6)	24
SICHUAN CRYING TIGER SIRLOIN, ROCKET + FRESH HERBS, TAMARIND NUOC CHAM (gf) (17OG)	26
BLACK BEAN BEEF CHEEK SAN CHOI BAO: LETTUCE CUPS, RED KIMCHI, ASIAN HERBS, SPROUTS, CHILLI SAUCE + ROAST PEANUTS (gf) (n)	39

OF THE EARTH (v)

FRIED MOMEN TOFU, MUSHROOM SOY GLAZE, FRIED ENOKI CRISPS (vg) (gf) (10)	18
CHILLI CARAMEL CRISPY EGGPLANT, TOASTED PEANUTS, FRESH CHILLI, ESCHALLOTS (vg) (gf) (12)	19
WOK TOSSED SEASONAL ASIAN GREENS, SESAME SOY, SPROUTS, EDAMAME, CRISPY GARLIC (vg) (gf)	18
TEMPURA BRUSSELS SPROUTS, BROCCOLINI + CAULIFLOWER, MAPLE SOY, KAFFIR LIME MAYO (vgo)	19

HOT FROM THE WOK (gfo)

STIR FRIED SESAME SOY TOFU, SOBA NOODLES, RED CAPSICUM, MUSHROOMS, BROCCOLINI, GREEN BEANS, RED CABBAGE, CRISPY GARLIC, SPROUTS (vg)	19
WOK TOSSED TERIYAKI BEEF, RED ONION, GARLIC, SOBA, GREEN BEANS, RED CABBAGE, MUSHROOMS, ROAST PEANUTS, BEAN SPROUTS	21
CHICKEN YAKISOBA, RED CABBAGE, MUSHROOMS, CAPSICUM, RED ONION, GREEN BEANS, SOBA NOODLES, BEAN SPROUTS, SHALLOT CRISPS	20

COMES IN A BOWL (gfo)

BANG BANG CHICKEN, SOBA NOODLES, PICKLED VEGETABLES, SPROUTS, SESAME DRESSING, TOASTED PEANUTS (n)	24
CONFIT DUCK, WOMBOK, CUCUMBER, VERMICELLI NOODLES, CHERRY TOMATOES, ROASTED PEANUTS, NAHM JIM DRESSING (gf) (n)	26
SMASHED CUCUMBERS, GREEN BEANS, ROAST PEANUTS, SOBA NOODLES, SESAME MAYO, SPICED BLACK VINEGAR (n) (v) (vgo)	22
SESAME SEARED TUNA, SOBA NOODLES, PICKLED + FRESH VEGETABLES, AVOCADO, EDAMAME, BEAN SPROUTS, MISO DRESSING	26

THERE'S ALWAYS ROOM FOR DESSERT (v)

CHOCOLATE + SALTED BLACK BEAN PARFAIT, FRESH RASPBERRIES, WHITE CHOCOLATE CRUMB, SICHUAN PEPPERCORN MERINGUE (gf)	16
MASCARPONE CREAM CHEESECAKE, PASSIONFRUIT GEL, MANGO SORBET, BUTTERNUT COOKIE CRUMBLE, FRESH PASSIONFRUIT	
PEANUT BUTTER BANOFFEE SUNDAE, SALTED MISO CARAMEL, PEANUT BUTTER ICE CREAM, BANANA WHIP + PEANUT PRALINE (gf)	

COCKTAILS

SHANGRI-LA noun [U] "a permanently happy land isolated from the outside world" elderflower liqueur, pear nectar, vodka, citrus, fresh cucumber + mint topped w soda	20
LYCHEE BLOSSOM parfait amour, vodka, lychee liqueur, lychee juice, lychees	20
TOM YUM YUM 'twice the yum' canton ginger liqueur, coconut liqueur, vodka, lime juice, red chillies, sweet basil, coriander, hot sauce topped w soda	21
ROGUE RONIN whiskey, cointreau, apricot nectar, yuzu mist, sweet basil	19
FU-TONIC 'for whatever ails you' melon liqueur, gin, peach schnapps, fresh yuzu + agave syrup	20
THE EMPRESS framboise raspberry liqueur, hibiscus syrup topped w prosecco, served on ice w lychees + mint	20
GINGER BERRY JERRY sailor jerry's spiced rum, ginger liqueur, blueberries, mint, lime, topped w ginger beer	21
TEA PARTY 'when Madam Fu's feeling social, she throws a tea party and everybody's invited' green tea syrup, peach schnapps, triple sec, vodka, lemon + lime juice, splash of cola	20

AFTER DINNER

Umeshu Japanese Plum Wine	13
Campbells 'Rutherglen' Topaque	14
Galway Pipe 12yo Tawny Port	12
Penfolds Grandfather 20yo	22
El Candado Pedro Ximenez 10yo Sherry	12
Valdespino 'Contraband' Med-Dry 10yo Sherry	13
Di Capri Limoncello	11
Hennessy VS	14
Hennessy VSOP	16
Hennessy XO	35
Liqueur Affogato	16

v - VEGETARIAN vg - VEGAN vgo - VEGAN OPTIONAL
gf - GLUTEN FREE gfo - GLUTEN FREE OPTIONAL n - CONTAINS NUTS, REMOVAL OPTIONAL

PLEASE LET US KNOW IF YOU HAVE ALLERGIES OR DIETARY REQUIREMENTS,
WE WILL DO OUR BEST TO ACCOMMODATE

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

MADAM FU DISHES ARE MADE FOR SHARING,
SERVED PROGRESSIVELY SO YOUR PLATES COME STRAIGHT
FROM OUR KITCHEN TO YOUR TABLE, ENJOY!