



**FEED ME #1**  
**THE CLASSICS**  
 (MIN 2 GUESTS)  
**\$69 P/P**

**FEED ME #2**  
**CHEF'S BANQUET**  
 THE BEST OF THE BEST  
 (MIN 2 GUESTS)  
**\$88 P/P**

**FEED ME #3**  
**CHEF'S CELEBRATION FEAST**  
 (MIN 2 GUESTS)  
**\$110 P/P**

PLEASE NOTE WE ARE A CASHLESS VENUE,  
 WITH CARD PAYMENTS INCURRING A  
 1.4% FEE. A 10% SURCHARGE APPLIES ON  
 SUNDAYS AND A 15% SURCHARGE APPLIES  
 ON PUBLIC HOLIDAYS.

PLEASE INFORM YOUR WAITPERSON OF ANY  
 DIETARY REQUIREMENTS OR ALLERGIES.



**LITTLE SOMETHING**

CHIN CHIN PORK "ROLL UPS"  
 PULLED PORK PANCAKES, SLAW, PLUM SAUCE...28.5

KINGFISH SASHIMI  
 LIME, CHILLI, COCONUT, THAI BASIL.....31.5

CORN FRITTERS  
 CHILLI JAM, GINGER, MINT, LETTUCE CUPS...22.5

HERVEY BAY SCALLOP (3)  
 CURRY-ROASTED CORN, THAI BASIL, LIME.....34.5

YELLOWFIN TUNA TARTARE  
 JUNGLE CURRY, PEANUTS, PUFFED RICE.....33.5

CHILLI SALT CHICKEN WINGS  
 SWEET FISH SAUCE, LIME.....22.5

DIY VEGETABLE SPRING ROLLS  
 RAW & COOKED VEGETABLES, PEANUT SATAY...25.5

PRAWN SPRING ROLLS   
 CUCUMBER RELISH, ICEBERG CUPS.....24.5

**SALADS**

VIETNAMESE CHICKEN SALAD  
 LYCHEE GINGER DRESSING, PRAWN CRACKERS..26.5

GREEN PAPAYA SALAD  
 SCUD CHILLI, SHRIMP FLOSS, PEANUTS.....18.5

GEM SALAD   
 SOFT-BOILED EGG, CHICKPEAS, THAI BASIL..22.5

**SAMPLE MENU ONLY.**

**STIR-FRY, RICE & NOODLES**

BRAISED WAGYU BEEF PAD SEUW  
 GAI LAN, RICE NOODLES, CRISPY SHALLOTS...35.5

CRISPY TOFU PAD SEUW   
 GAI LAN, RICE NOODLES, CRISPY SHALLOTS..28.5

CHICKEN PAD THAI  
 DRIED SHRIMP, BEAN SPROUTS, PEANUTS.....29.5

EGG FRIED RICE  
 SPRING ONION, CORIANDER, CRISPY SHALLOTS .22.5

STIR-FRIED KINGFISH   
 CHILLI JAM & SNAKE BEANS .....35.5

ROASTED PORK BELLY  
 GAI LAN, RED CHILLI, YELLOW BEAN .....35.5

**CURRIES & BBQ**

RENDANG BEEF CURRY  
 CUMIN, CORIANDER, TOASTED COCONUT.....35.5

BUTTER CHICKEN CURRY  
 YOGHURT, GREEN CHILLI .....34.5

YELLOW CURRY OF GRILLED ZUCCHINI  
 SQUASH, TOFU & TOMATO .....31.5

PANANG CURRY OF TWICE-COOKED LAMB   
 PEA EGGPLANT & PEANUTS .....37.5

HOUSE-SMOKED BRISKET  
 SWEET SOY GLAZE, CHILLI VINEGAR,  
 CRISPY RICE .....36.5

**LARGER PLATES**

TWICE-COOKED BEEF SHORT RIB  
 COCONUT SALAD, PRIK NAHM PLA.....48.5

CARAMELISED STICKY PORK   
 SOUR HERB SALAD, CHILLI VINEGAR .....42.5

CHARGRILLED 1/2 CHICKEN   
 SHALLOT NAHM PRIK, TURMERIC CARAMEL .....36.5

**GREENS**

STIR-FRIED GREEN BEANS  
 COCONUT, BURNT CHILLI & CASHEW SAMBAL....16.5

GRILLED BROCCOLI  
 ROASTED SESAME, PUFFED RICE, THAI BASIL .17.5

ROASTED PUMPKIN  
 PEANUT SATAY, RED CHILLI .....17.5

**ON THE SIDE**

ROTI BASKET (2PCS).....7.5  
 JASMINE RICE.....5.5

**'STILL HUNGRY'**

PRE-ORDER OUR NEW COOKBOOK AT  
**CLUBCHINCHIN.COM.AU** FOR YOUR  
 CHANCE TO WIN

# ★ CHIN CHIN FEED ME ★

## COCKTAILS

ALL COCKTAILS 22

### 'DIRTY' MARTINI

NEVER NEVER OYSTER SHELL GIN,  
JUNMAI SAKE, VIOLET, UMAMI BITTERS

### TROPIKA NEGRONI

GIN, CAMPARI, STRAWBERRY, PANDAN,  
COCONUT, ORANGE BITTERS

### LYCHEE SPRITZ

WHITE RUM, LYCHEE, ROSA VERMOUTH,  
GINGER, VERJUICE, PROSECCO

### SPICY MANDARIN MARGARITA

TEQUILA, MANDARIN, CHILLI,  
RAICILLA, LIME, LEMONGRASS, LIME  
LEAF SALT

### PASSIONFRUIT SOUR

VODKA, APEROL, UMESHU,  
PASSIONFRUIT, GRAPEFRUIT, HIBISCUS

### SALTED BANANA OLD FASHIONED

BOURBON, SALTED BANANA, CHILLI  
KOJI, CHOCOLATE BITTERS

\$69PP

## THE CLASSICS

MIN 2 GUESTS

KINGFISH SASHIMI  
LIME, CHILLI, COCONUT, THAI BASIL

CORN FRITTERS  
CHILLI JAM, GINGER, MINT,  
LETTUCE CUPS

CHIN CHIN PORK "ROLL UPS"  
PULLED PORK PANCAKES, SLAW,  
PLUM SAUCE

GREEN PAPAYA SALAD  
SCUD CHILLI, SHRIMP FLOSS, PEANUTS

BRAISED WAGYU BEEF PAD SEUW  
GAI LAN, RICE NOODLES,  
CRISPY SHALLOTS

BUTTER CHICKEN CURRY  
YOGHURT, GREEN CHILLI


STIR-FRIED GREEN BEANS  
COCONUT, BURNT CHILLI  
& CASHEW SAMBAL

\$88PP

## CHEF'S BANQUET

MIN 2 GUESTS


KINGFISH SASHIMI  
LIME, CHILLI, COCONUT, THAI BASIL

PRAWN HAR GOW   
GINGER, SOY, SPRING ONION

YELLOWFIN TUNA TARTARE  
JUNGLE CURRY, PEANUTS, PUFFED RICE

HOUSE-SMOKED BRISKET  
SWEET SOY GLAZE, CHILLI VINEGAR,  
CRISPY RICE

PAD SEUW OF DUCK  
BOK CHOY, RICE NOODLES  
& CRISPY SHALLOTS

PANANG CURRY OF TWICE-COOKED LAMB   
PEA EGGPLANT & PEANUTS

GAI LAN  
OYSTER SAUCE, SESAME,  
CRISPY GARLIC

ROTI

COCONUT PANNA COTTA  
PASSIONFRUIT, PINEAPPLE, SHISO

\$110PP


## CELEBRATION FEAST


MIN 2 GUESTS

KINGFISH SASHIMI  
LIME, CHILLI, COCONUT, THAI BASIL


HERVEY BAY SCALLOP  
CURRY-ROASTED CORN,  
THAI BASIL, LIME

TRUFFLED MUSHROOM DUMPLING  
BLACK VINEGAR, CORIANDER

POACHED CHICKEN   
SPANNER CRAB, GREEN NAHM JIM,  
COCONUT, CHERRY TOMATO

CARAMELISED STICKY PORK   
SOUR HERB SALAD, CHILLI VINEGAR

YELLOW CURRY OF WAGYU   
ZUCCHINI, SQUASH, CORIANDER

BOK CHOY   
OYSTER SAUCE, SESAME,  
CRISPY GARLIC

ROTI

DARK CHOCOLATE & RASPBERRY   
ICE CREAM SANDWICH



CLUB CHIN CHIN EXCLUSIVE DISHES

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