



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 THAT WE ARE A CASHLESS VENUE. 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

WATERMELON, FENNEL & CITRUS SALAD
 POMEGRANITE DRESSING18.5

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
 TURMERIC, KRACHAI, SNAKEBEANS, PICKLED GREEN
 PEPPERCORNS35.5

CURRIES & BBQ

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

BUTTER CHICKEN CURRY
 YOGHURT, GREEN CHILLI34.5

YELLOW CURRY OF GRILLED ZUCCHINI
 SQUASH, TOFU & TOMATO31.5

RED CURRY OF DUCK
 PINEAPPLE, SNAKE BEANS, THAI BASIL37.5

HOUSE-SMOKED BRISKET
 SWEET SOY GLAZE, CHILLI VINEGAR,
 CRISPY RICE36.5

LARGER PLATES

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

CARAMELISED STICKY PORK
 SOUR HERB SALAD, CHILLI VINEGAR42.5

CHARGRILLED 1/2 CHICKEN
 SHALLOT NAHM PRIK, TURMERIC CARAMEL36.5

ROASTED PORK BELLY
 GREEN CHILLI RELISH, THAI BASIL, LEMON....\$38.5

GREENS

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

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

GAI LAAN
 OYSTER SAUCE, SESAME, CRISPY GARLIC.....16.5

ON THE SIDE

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

'STILL HUNGRY'

CHIN CHIN'S NEW COOKBOOK \$55
SET OF 3 'THE COLLECTION' \$155

AVAILABLE IN-VENUE AND ONLINE AT
CLUBCHINCHIN.COM.AU

Sample menu.

★ CHINCHIN FEED ME ★

COCKTAILS

ALL COCKTAILS 22

YUZU SPRITZ

GIN, YUZU-SHU, TRIPLE SEC, YUZU
SHERBET, YUZU SODA

PASSIONFRUIT SOUR

VODKA, APEROL, UMESHU,
PASSIONFRUIT, GRAPEFRUIT, HIBISCUS

THAI COLLINS

RUM, BLUE CURACAO, LIME LEAF,
LEMONGRASS, SODA

SPICY STRAWBERRY MARGARITA

TEQUILA, STRAWBERRY, PANDAN,
AGAVE, CHILLI

LYCHEE MARTINI

GIN, LYCHEE LIQUEUR, SAKE, LYCHEE

MELON & MANDARIN FIZZ

TEQUILA, UMESHU, MELON, MANDARIN
SODA

SALTED BANANA OLD FASHIONED

BOURBON, SALTED BANANA, CHILLI
KOJI, CHOCOLATE BITTERS

CHIN CHIN ESPRESSO MARTINI

VODKA, MACADAMIA, CHOCOLATE,
COFFEE, SALTED CARAMEL, COCONUT

\$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

RED CURRY OF DUCK
PINEAPPLE, SNAKE BEANS, THAI BASIL

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

Sample menu.