



LITTLE SOMETHING

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

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL.....33.5

CORN FRITTERS
CHILLI JAM, GINGER, MINT, LETTUCE CUPS....24.5

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

SPICY CHICKEN LARB
MINT, LEMONGRASS & ROASTED RICE.....24.5

DIY VEGETABLE SPRING ROLLS
RAW & COOKED VEGETABLES, PEANUT SATAY27.5

FRIED SQUID
NAHM JIM, CORIANDER & CHILLI.....31.5

BEEF MARTABAK SPRING ROLLS
CUCUMBER RELISH.....21.5

MIANG OF YELLOWFIN TUNA
POMELO, CHILLI, COCONUT & LIME21.5

SON IN LAW EGGS
THAI BASIL, CRISPY SHALLOTS & CHILLI JAM .23.5

SALADS + A BIT MORE

CRISPY BARRAMUNDI & GREEN APPLE SALAD
CAMELISED PORK, PEANUTS & CHILLI.....39.5

VIETNAMESE CHICKEN SALAD
NOUC CHAM, BURNT CHILLI & PRAWN CRACKERS ..28.5

GREEN PAPAYA SALAD
SCUD CHILLI, SHRIMP FLOSS, PEANUTS.....26.5

WOK FRIED CRAB OMELETTE
CORIANDER & SRIRACHA.....38.5

CAMELISED STICKY PORK
SOUR HERB SALAD & CHILLI VINEGAR.....34.5

PRAWN TOM YUM SALAD
ICEBERG, ASIAN HERBS33.5

SAMPLE MENU ONLY.

STIR FRY, RICE & NOODLES

BRAISED WAGYU BEEF PAD SEUW
GAI LAN, RICE NOODLES & CRISPY SHALLOTS...38.5

STIR FRIED PRAWN EGG NOODLES
GARLIC CHIVE & HELLFIRE CHILLI OIL.....38.5

SPICY PORK BELLY STIR-FRY
VERMICELLI, THAI BASIL & CHERRY TOMATOES .33.5

CHICKEN PAD THAI
DRIED SHRIMP, BEAN SPROUTS, PEANUTS.....32.5

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

SOFT SHELL CRAB FRIED WILD RICE
TOM YUM SPICE & PINEAPPLE39.5

CURRIES

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

BUTTER CHICKEN CURRY
YOGHURT & GREEN CHILLI34.5

JUNGLE CURRY OF CHICKEN
EGGPLANT, TOMATO & PEANUTS39.5

KHAO SOI CURRY OF VEAL CHEEK
MUSTARD GREENS, CRISPY EGG NOODLES.....38.5

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

MASSAMAN CURRY OF COCONUT BRAISED BEEF
KIPFLER POTATOES, PEANUTS & SHALLOTS.....38.5

GREEN CURRY OF PORK
APPLE EGGPLANT, KRACHAI & THAI BASIL39.5

SOUTHERN THAI CURRY OF BRAISED GOAT
PEANUTS, SHREDDED COCONUT, MINTED YOGHURT .39.5

CREDIT CARD PAYMENTS INCUR 1.85% FEE.
PLEASE NOTE A 10% SURCHARGE APPLIES ON SUNDAYS
AND A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY
REQUIREMENTS OR ALLERGIES.

BARBECUE + ROTISSERIE

BBQ KING SALMON
IN BANANA LEAF, COCONUT RED CURRY.....39.5

BBQ LAMB SHANK W. SPRING ONION
SESAME PICKLED CABBAGE, YELLOWBEAN DRESSING.42.5

ROASTED PORK BELLY
FENNEL PICKLE & PINEAPPLE HOT SAUCE39.5

CHAR GRILLED PORK RIBEYE
ROASTED EGGPLANT, SMOKED TOMATO NAHM JIM ..42.5

TWICE COOKED BEEF SHORT RIB
SHAVED COCONUT SALAD & PRIK NAHM PLA.....43.5

CRISPY DUCK
BLOOD PLUM NAHM JIM JAEW, SPRING ONION ...43.5

GREENS

STIR FRIED BROCCOLINI & KING BROWN MUSHROOM
CRISPY SALT BUSH & MACADAMIA22.5

STIR FRIED GREEN BEANS
COCONUT, BURNT CHILLI & CASHEW SAMBAL.....19.5

STIR FRIED ASIAN GREENS
TURMERIC & GINGER, CRISPY GARLIC19.5

CAULIFLOWER
SESAME CRUSTED TOFU, YELLOWBEAN, MANDARIN .21.5

WOK FRIED BRUSSEL SPROUTS
CORIANDER, CHILLI DRESSING, PEANUTS19.5

ON THE SIDE

ROTI BASKET (2PCS).....9.5
JASMINE RICE.....7.5
CHILLED CUCUMBER & YOGHURT8.5

FEED ME #1
THE CLASSICS
(MIN 2 GUESTS)
\$88 P/P

FEED ME #2
CHEF'S BANQUET
THE BEST OF THE BEST
(MIN 2 GUESTS)
\$110 P/P

FEED ME #3
CHEF'S CELEBRATION FEAST
(MIN 2 GUESTS)
\$130 P/P

SAMPLE MENU ONLY.

★ CHINCHIN FEED ME ★

THE CLASSICS

MIN 2 GUESTS

WE'LL SERVE UP A SELECTION OF CHIN CHIN'S FAVOURITE DISHES

\$88PP

COCKTAILS

STRAIGHT FROM THE CARIBBEAN

RASPBERRY BERET 24
PLANTATION RUM, RASPBERRY, COCONUT, UMESHU & LIME

SMOOTH OPERATOR 24
PLANTATION RUM, FUJI APPLE, CHAI, MAPLE, HONEY, DRY SHERRY & AMARO

PURPLE RAIN 23
VODKA, LYCHEE, PEAFLOWER, VIOLET, JASMINE, PROSECCO & SODA

THAI AFTER TIME 23
VODKA, PASSIONFRUIT, LEMONGRASS, LIME, SHOCHU & FOAM

FORBIDDEN FRUIT 23
TEQUILA, DRAGONFRUIT, GRAPEFRUIT, THAI HERB, LIME & SODA

LEO'S DOMAIN 23
TEQUILA, APRICOT, GINGER, MEZCAL, LEMONGRASS, COCONUT AGAVE & LIME

BACK IN BLACK 23
GIN, BLACKBERRY, AMARO, SANSHO, LEMON & WHITES

KINTARO 23
WHISKY, YUZU, FENNEL, PEACH, COGNAC, LEMON & WHITES

SAINT-LIKE NEGRONI 23
SAINT FELIX WILD FOREST GIN, STRAWBERRY, BITTER CITRUS, SWEET ROOT, WHITE CARDAMON, & SWEET VERMOUTH

COLD AS ICE 23
WHITE RUM, MANGO, UMESHU, COCONUT, SUMAC & CINNAMON

KOKOMO 23
BOURBON, PEACH, BRAULIO AMARO, COCONUT, APRICOT & SMOKED HICKORY

DRY JULY

RASPBERRY SHERBET 13
RASPBERRY, COCONUT, LIME, SODA & FOAM

BLACKBERRY BUSH 13
BLACKBERRY, CHAMOMOLE, SANSHO, LEMON & SODA

LEMON TREE 13
YUZU JUICE, FENNEL, AGAVE NECTAR & SODA

CHEF'S BANQUET

MIN 2 GUESTS

\$110PP

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

SMOKED RAINBOW TROUT, BEETROOT RELISH,
BURNT CHILLI, CASSAVA CRACKER

LARB OF ASIAN MUSHROOMS,
CRISPY ENOKI, HERBS, LIME & ICEBERG

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

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

CHOO CHEE CURRY OF CHICKEN, PRAWN,
THAI BASIL & KAFFIR LIME

TOM YUM SPICED ICEBERG SALAD,
CHERRY TOMATOES, CUCUMBER & SHALLOT

COCONUT PANNA COTTA
PASSIONFRUIT, PINEAPPLE & SHISO

CELEBRATION FEAST

MIN 2 GUESTS

\$130PP

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

CHICKEN & CRAB RELISH, TARO CHIPS,
SEASONAL CONDIMENTS

HERVEY BAY SCALLOP
CHILLI JAM, THAI BASIL & LIME

CRISPY DUCK
PLUM SAUCE, PANCAKES & SLAW

TWICE COOKED BBQ LAMB W. SPRING ONION,
SESAME PICKLED CABBAGE, YELLOW BEAN DRESSING

COCONUT STEAMED LOBSTER TAIL
CHOO CHEE CURRY, THAI BASIL & KAFFIR LIME

STIR FRIED BROCCOLINI
KING BROWN MUSHROOM,
CRISPY SALT BUSH, MACADAMIA

PUMPKIN FLAN, CARAMELISED POPCORN,
MANDARIN SORBET, TOASTED PUMPKIN SEEDS

PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES.