



**FEED ME #1  
THE CLASSICS  
\$88 P/P**

**FEED ME #2  
CHEF'S BANQUET  
THE BEST OF THE BEST  
\$110 P/P**

**FEED ME #3  
CHEF'S CELEBRATION FEAST  
\$130 P/P**

**FEED ME #4  
EPIC FEAST  
\$150 P/P**

CREDIT CARD PAYMENTS INCUR  
1.4% 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.

**LITTLE SOMETHING**

CHIN CHIN PORK "ROLL UPS"  
PULLED PORK PANCAKES, SLAW & PLUM SAUCE..30.5

KINGFISH SASHIMI  
LIME, CHILLI, COCONUT & THAI BASIL.....34.5

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

HERVEY BAY SCALLOP (EA)  
CURRY-ROASTED CORN, THAI BASIL, LIME.....13.5

MIANG OF COLD SMOKED SALMON (EA)  
PEANUTS, CHILLI, LIME.....11.5

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...27.5

FRIED SQUID  
NAHM JIM, CORIANDER & CHILLI.....32.5

BEEF MARTABAK SPRING ROLLS  
CUCUMBER RELISH.....24.5

POPCORN PRAWNS  
LEMONGRASS, GALANGAL, CORIANDER & CHILLI .29.5

**SALADS + A BIT MORE**

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

VIETNAMESE CHICKEN SALAD  
LYCHEE GINGER DRESSING & 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

**SAMPLE MENU ONLY.**

**STIR-FRY, RICE & NOODLES**

BRAISED WAGYU BEEF PAD SEUW  
GAI LAN, RICE NOODLES & CRISPY SHALLOTS..40.5

STIR-FRIED PRAWN EGG NOODLES  
GARLIC CHIVE & HELLFIRE CHILLI OIL.....41.5

SPICY PORK BELLY STIR-FRY  
VERMICELLI, THAI BASIL & CHERRY TOMATOES 34.5

CHICKEN PAD THAI  
DRIED SHRIMP, BEAN SPROUTS, PEANUTS.....35.5

EGG FRIED RICE  
SPRING ONION, CORIANDER, CRISPY SHALLOTS .24.5

SOFT-SHELL CRAB FRIED WILD RICE  
TOM YUM SPICE & PINEAPPLE .....39.5

**CURRIES**

RENDANG BEEF CURRY  
CUMIN, CORIANDER & TOASTED COCONUT.....36.5

BUTTER CHICKEN CURRY  
YOGHURT & GREEN CHILLI .....37.5

JUNGLE CURRY OF CHICKEN  
EGGPLANT, TOMATO & PEANUTS .....39.5

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

MASSAMAN CURRY OF COCONUT-BRAISED BEEF  
KIPFLER POTATOES, PEANUTS & SHALLOTS.....39.5

GREEN CURRY OF TOOTHFISH  
APPLE EGGPLANT, KRACHAI & THAI BASIL ....39.5

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

**BARBECUE + ROTISSERIE**

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

TWICE-COOKED BBQ LAMB & SPRING ONION  
SESAME PICKLED CABBAGE, YELLOW BEAN DRESSING .42.5

ROASTED PORK BELLY  
FENNEL PICKLE & PINEAPPLE HOT SAUCE .....39.5

CHARGRILLED PORK RIB-EYE  
ROASTED EGGPLANT, SMOKED TOMATO NAHM JIM .42.5

**LARGE PLATES**

TWICE-COOKED BEEF SHORT RIB  
SHAVED COCONUT SALAD & PRIK NAHM PLA.....52.5

CRISPY ROAST DUCK  
BLOOD PLUM NAHM JIM JAEW, SPRING ONION,  
PANCAKES .....59.5

STIR-FRIED CRAYFISH  
TURMERIC, GREEN PEPPERCORNS, THAI BASIL ..88.5

**GREENS**

LARB-SPICED ROASTED BEETROOT  
CUCUMBER MINT RAITA, MACADAMIA.....21.5

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

STIR-FRIED ASIAN GREENS  
SILKEN TOFU, BLACK PEPPER SOY .....19.5

CAULIFLOWER  
SESAME-CRUSTED TOFU, YELLOW BEAN, MANDARIN .21.5

WOK-FRIED BRUSSELS SPROUTS  
CORIANDER, CHILLI DRESSING, PEANUTS .....19.5

**ON THE SIDE**

ROTI BASKET (2PCS).....9.5  
JASMINE RICE.....7.5  
CHILLED CUCUMBER & YOGHURT .....8.5

SAMPLE MENU ONLY.

# ★ CHINCHIN FEED ME ★

## DRY JULY

\$1 WILL BE DONATED TO DRY JULY FOR EVERY DRINK SOLD DURING JULY FROM THE BELOW SELECTION

### HUGH RANG 14

PINEAPPLE, THAI BASIL, COCONUT, VERJUICE, LIME & JALAPENO SODA

### JESS KIDDING 14

LYCHEE, GINGER, RHUBARB, AGAVE, LEMON & FOAM

LEITZ EINS ZWEI ZERO RIESLING 17  
NV SIDEWOOD NEARLY NAKED SPARKLING 15

HOP NATION 'MIND YA HEAD' XPA 355ML 11

FOUR PILLARS BLOODY BANDWAGON GIN 11

## COCKTAILS

ALL COCKTAILS 24.5

### FEATURE COCKTAILS

#### SHAY D

FLOR DE CANA RUM, PINEAPPLE, THAI BASIL, COCONUT, LIME LEAF & LIME

#### GAIL WARNING

FLOR DE CANA RUM, LYCHEE, ROSA VERMOUTH, GINGER, VERJUICE, PROSECCO

### HOUSE COCKTAILS

#### LADY BUNNY

VODKA, PASSIONFRUIT, CHRYSANTHEMUM, COCONUT, SAKE & FOAM

#### NINA FLOWERS

GIN, MANDARIN, ELDERFLOWER, LEMONGRASS, LEMON, WHITES & SODA

#### MAGGIE RITA

TEQUILA, MEZCAL, GRAPEFRUIT, GINGER, MINT, AMARO & LIME

#### PADAM PADAM

WHITE RUM, DARK RUM, PANDAN, PINEAPPLE & COCONUT

## THE CLASSICS

\$88PP

MIN 2 GUESTS

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

## CHEF'S BANQUET

\$110PP

MIN 2 GUESTS

KINGFISH SASHIMI  
LIME, CHILLI, COCONUT & THAI BASIL

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

YELLOW FIN TUNA  
CRISPY CHICKEN SKIN, CORIANDER,  
FINGER LIME

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

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

RED CURRY OF GRILLED CHICKEN  
PINEAPPLE, SNAKEBEANS, BAMBOO,  
THAI BASIL

ICEBERG SALAD OF SPANNER CRAB  
CHERRY TOMATOES, CUCUMBER, CORIANDER

COCONUT PANNA COTTA  
PASSIONFRUIT, PINEAPPLE & SHISO

## CHIN CHIN MERCHANDISE

CHIN CHIN COOK BOOK VOL 1 \$49.95  
CHIN CHIN COOK BOOK VOL 2 \$49.95  
CHIN CHIN COOK BOOK COMBO \$88

## CELEBRATION FEAST

\$130PP

MIN 2 GUESTS

KINGFISH SASHIMI  
LIME, CHILLI, COCONUT & THAI BASIL

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

SALMON TARTARE  
CUCUMBER, SAMBAL OELEK,  
SESAME CRACKERS

CRISPY DUCK  
PLUM SAUCE, PANCAKES & SLAW

TWICE-COOKED BBQ LAMB & SPRING ONION,  
SESAME PICKLED CABBAGE,  
YELLOW BEAN DRESSING

YELLOW CURRY OF COCONUT  
STEAMED TOOTHFISH  
ZUCCHINI, SQUASH & TOMATO

LARB-SPICED ROASTED BEETROOT  
CUCUMBER & MINT RAITA, MACADAMIA

BLACK STICKY RICE ICE CREAM  
MANGO, COCONUT, MUNG BEAN

## EPIC FEAST

\$150PP

MIN 2 GUESTS

KINGFISH SASHIMI  
LIME, CHILLI, COCONUT & THAI BASIL

YELLOW FIN TUNA TARTARE,  
JUNGLE CURRY, PEANUTS,  
PUFFED RICE

HERVEY BAY SCALLOPS,  
BURNT BUTTER, CHILLI JAM,  
CAULIFLOWER & CRISPY CHICKEN SKIN

CRISPY DUCK  
PLUM SAUCE, PANCAKES & SLAW

WAGYU SIRLOIN  
SMOKED TOMATO NAHM JIM,  
ROASTED EGGPLANT & TOASTED RICE

CRAYFISH YELLOW CURRY,  
ZUCCHINI, SQUASH & TOMATO

LARB-SPICED ROASTED BEETROOT  
CUCUMBER & MINT RAITA, MACADAMIA

CONDENSED MILK ICE CREAM,  
VIETNAMESE COFFEE, CHOCOLATE,  
SALTED PEANUT

PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES.

IG CHINCHIN

FB CHINCHINRESTAURANT