



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

'STILL HUNGRY'

PRE-ORDER OUR NEW
COOKBOOK AT
CHINCHIN.MELBOURNE
FOR YOUR CHANCE TO WIN

LITTLE SOMETHING

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

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL.....32.5

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

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

MIANG OF COLD-SMOKED SALMON (EA)
PEANUTS, CHILLI, LIME.....10.5

YELLOWFIN TUNA TARTARE
JUNGLE CURRY, PEANUTS, PUFFED RICE.....32.5

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

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

FRIED SQUID
NAHM JIM, CORIANDER & CHILLI.....30.5

BEEF MARTABAK SPRING ROLLS (2PCS)
CUCUMBER RELISH.....17.5

POPCORN PRAWNS
LEMONGRASS, GALANGAL, CORIANDER & CHILLI .29.5

SALADS + A BIT MORE

CRISPY BARRAMUNDI & GREEN APPLE SALAD
CAMELISED PORK, PEANUTS & CHILLI.....38.5

LEMONGRASS CHICKEN SALAD
POMELO, CHILLI JAM DRESSING, CRISPY RICE .26.5

GREEN PAPAYA SALAD
SCUD CHILLI, SHRIMP FLOSS, PEANUTS.....24.5

WOK-FRIED CRAB OMELETTE
CORIANDER & SRIRACHA.....36.5

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

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 34.5

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 CHILLI35.5

JUNGLE CURRY OF CHICKEN
EGGPLANT, TOMATO & PEANUTS38.5

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 BASIL38.5

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

BARBECUE

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

TWICE-COOKED BBQ LAMB
EGGPLANT, CHICKPEA, DILL, LEMON39.5

ROASTED PORK BELLY
FENNEL PICKLE & PINEAPPLE HOT SAUCE39.5

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,
PANCAKES55.5

STIR-FRIED CRAYFISH
TURMERIC, GREEN PEPPERCORNS, THAI BASIL ..85.5

GREENS

ROASTED PUMPKIN
PEANUT SATAY, RED CHILLI.....18.5

STIR-FRIED GREEN BEANS
COCONUT, BURNT CHILLI & CASHEW SAMBAL....17.5

STIR-FRIED ASIAN GREENS
SILKEN TOFU, BLACK PEPPER SOY18.5

GRILLED BROCCOLI
ROASTED SESAME, PUFFED RICE, THAI BASIL ..18.5

WOK-FRIED BRUSSELS SPROUTS
CORIANDER, CHILLI DRESSING, PEANUTS18.5

ON THE SIDE

ROTI BASKET (2PCS).....8.5
JASMINE RICE.....6.5
CHILLED CUCUMBER & YOGHURT8.5

★ CHINCHIN FEED ME ★

THE CLASSICS

MIN 2 GUESTS

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

\$88PP

COCKTAILS

ALL COCKTAILS 24.5

FEATURE COCKTAILS

ALL STATE AMERICANO

MR BLACK COFFEE LIQUEUR, CAMPARI, COFFEE, SWEET VERMOUTH, THAI HERB & YUZU SODA

THROUGH THE LOOKING GLASS

MR BLACK COFFEE LIQUEUR, BANANA INFUSED RUM, WATTLESEED & COCONUT CREAM

HOUSE COCKTAILS

LADY BUNNY

VODKA, PASSIONFRUIT, CHRYSANTHEMUM, COCONUT, SAKE & FOAM

NINA FLOWERS

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

SASHAY AWAY

GIN, LYCHEE, YUZU SHERBERT, SODA, SHISO

JIGGLY CALIENTE

TEQUILA, RASPBERRY, SANSHO, YUZUSHU, AGAVE, CHILLI & LIME

SADO

TOKI WHISKY, APRICOT, CHAI, LEMONGRASS, LEMON & WHITES

RAYGINA GEORGE

GIN, CAMPARI, RHUBARB, LEMONGRASS, PINK PEPPERCORN & SWEET VERMOUTH

CHEF'S BANQUET

MIN 2 GUESTS

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

CHICKEN & LEEK SIU MAI
BLACK VINEGAR, CHILLI OIL

YELLOWFIN 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

\$110PP

CELEBRATION FEAST

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
EGGPLANT, CHICKPEA, DILL, LEMON

YELLOW CURRY OF COCONUT
STEAMED KINGFISH
ZUCCHINI, SQUASH & TOMATO

ROASTED PUMPKIN
PEANUT SATAY, RED CHILLI

BLACK STICKY RICE ICE CREAM
MANGO, COCONUT, MUNG BEAN

\$130PP

EPIC FEAST

MIN 2 GUESTS

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

YELLOWFIN 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 EYE FILLET
SMOKED TOMATO NAHM JIM,
ROASTED EGGPLANT & TOASTED RICE

CRAYFISH YELLOW CURRY,
ZUCCHINI, SQUASH & TOMATO

ROASTED PUMPKIN
PEANUT SATAY, RED CHILLI

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

\$150PP

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.

Sample menu only.

📷 CHINCHIN

📍 CHINCHINRESTAURANT