



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'
CHIN CHIN'S NEW COOKBOOK

AVAILABLE IN-VENUE
AND ONLINE AT
CHINCHIN.MELBOURNE

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...23.5

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

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...26.5

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

BEEF MARTABAK SPRING ROLLS (2PCS)
CUCUMBER RELISH.....18.5

SALADS + A BIT MORE

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

LEMONGRASS CHICKEN SALAD
POMELO, CHILLI JAM DRESSING, CRISPY RICE .27.5

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

ROASTED PORK DRUNKEN RICE NOODLES.....
BABY CORN, GREEN PEPPERCORNS36.5

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 CHILLI36.5

JUNGLE CURRY OF CHICKEN
EGGPLANT, TOMATO & PEANUTS38.5

YELLOW CURRY OF GRILLED ZUCCHINI
SQUASH, TOFU & TOMATO32.5

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

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

SAMPLE MENU.

BARBECUE

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

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

ROASTED PORK BELLY
GREEN CHILLI RELISH, THAI BASIL, LEMON..41.5

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....53.5

CRISPY ROAST DUCK
BLOOD PLUM NAHM JIM JAEW, SPRING ONION,
PANCAKES58.5

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

GREENS

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

HOUSE COCKTAILS

PARLOUR TRICK

ROKU GIN, PASSIONFRUIT, PANDAN, JASMINE, SAKE & FOAM

TELEPORTATION

BELVEDERE VODKA, PINEAPPLE, THAI BASIL, APEROL, OKAR & PROSECO

LEVITATION

EL JIMADOR BLANCO TEQUILA, LYCHEE, SHISO, RIESLING, MEZCAL & LIME

ESCAPE ARTIST

EL JIMADOR BLANCO, MANGO, TURMERIC, JALAPENO & LIME

METAMORPHOSIS

HAKU VODKA, APRICOT, VANILLA, LEMON, PEAR SODA & TAPIOCA PEARLS

ALCHEMY

FLOR DE CANA 7YO, WATERMELON, ROSE VERMOUTH, APEROL & LIME

SLEIGHT OF HAND

WHISKY, YUZU, RHUBARB, GALANGAL, PINK PEPPERCORN, LEMON & WHITES

RESTORATION

FOUR PILLARS GIN, CAMPARI, STRAWBERRY, FENNEL & BITTERS

ILLUSION

THAT SPIRTED LOT COFFEE VODKA, BANANA, COCONUT, BITTERS & FOAM

CHEF'S BANQUET

MIN 2 GUESTS

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

MIANG OF WAGYU
PEANUTS, CHILLI, LIME

POPCORN PRAWNS
LEMONGRASS, GALANGAL, CORIANDER,
CHILLI

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, THAI BASIL

ICEBERG SALAD OF SPANNER CRAB
CHERRY TOMATOES, CUCUMBER, CORIANDER

COCONUT PANNA COTTA
VIETNAMESE COFFEE, CASHEW PRALINE

\$110PP

CELEBRATION FEAST

MIN 2 GUESTS

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

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

WAGYU TARTARE
SRIRACHA, SOY EGG, ROASTED RICE
SESAME CRACKERS

CRISPY DUCK
PLUM SAUCE, PANCAKES & SLAW

ROASTED PORK BELLY
GREEN CHILLI, RELISH, THAI BASIL
LEMON

RED CURRY OF PRAWNS
PINEAPPLE, SNAKEBEAN, THAI BASIL

HEIRLOOM TOMATO
SILKEN TOFU, SHISO, YELLOWBEAN

BANANA FRITTER
NUTELLA, CASHEW PRALINE, COCONUT SORBET

\$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 RUMP
SMOKED TOMATO NAHM JIM,
ROASTED EGGPLANT & TOASTED RICE

CRAYFISH YELLOW CURRY,
ZUCCHINI, SQUASH & TOMATO

GRILLED BROCCOLI
ROASTED SESAME, PUFFED RICE, THAI BASIL

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.