



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

GEM SALAD   
SOFT-BOILED EGG, CHICKPEAS, THAI BASIL..22.5

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   
CHILLI JAM & SNAKE BEANS .....35.5

ROASTED PORK BELLY  
GAI LAN, RED CHILLI, YELLOW BEAN .....35.5

CURRIES & BBQ

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

BUTTER CHICKEN CURRY  
YOGHURT, GREEN CHILLI .....34.5

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

PANANG CURRY OF TWICE-COOKED LAMB   
PEA EGGPLANT & PEANUTS .....37.5

HOUSE-SMOKED BRISKET  
SWEET SOY GLAZE, CHILLI VINEGAR,  
CRISPY RICE .....36.5

LARGER PLATES

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

CARAMELISED STICKY PORK   
SOUR HERB SALAD, CHILLI VINEGAR .....42.5

CHARGRILLED 1/2 CHICKEN   
SHALLOT NAHM PRIK, TURMERIC CARAMEL .....36.5

GREENS

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

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

ROASTED PUMPKIN  
PEANUT SATAY, RED CHILLI .....17.5

ON THE SIDE

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

**'STILL HUNGRY'**  
**CHIN CHIN'S NEW COOKBOOK**

AVAILABLE IN-VENUE AND ONLINE AT  
[CLUBCHINCHIN.COM.AU](http://CLUBCHINCHIN.COM.AU)

# ★ CHIN CHIN FEED ME ★

## COCKTAILS

ALL COCKTAILS 22

### TROPIKA NEGRONI

GIN, CAMPARI, STRAWBERRY, PANDAN,  
COCONUT, ORANGE BITTERS

### LYCHEE SPRITZ

WHITE RUM, LYCHEE, ROSA VERMOUTH,  
GINGER, VERJUICE, PROSECCO

### SPICY MANDARIN MARGARITA

TEQUILA, MANDARIN, CHILLI,  
RAICILLA, LIME, LEMONGRASS, LIME  
LEAF SALT

### PASSIONFRUIT SOUR

VODKA, APEROL, UMESHU,  
PASSIONFRUIT, GRAPEFRUIT, HIBISCUS

### SALTED BANANA OLD FASHIONED

BOURBON, SALTED BANANA, CHILLI  
KOJI, CHOCOLATE BITTERS

\$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

PANANG CURRY OF TWICE-COOKED LAMB ♡  
PEA EGGPLANT & PEANUTS

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.



CLUB CHIN CHIN EXCLUSIVE DISHES