



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

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 SATAY27.5

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

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

POPCORN PRAWNS
LEMONGRASS, GALANGAL, CORIANDER & CHILLI.28.5

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...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

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

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

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

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

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.

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 SAUCE39.5

CHARGRILLED PORK RIB-EYE
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

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
TURMERIC & GINGER, CRISPY GARLIC19.5

CAULIFLOWER
SESAME-CRUSTED TOFU, YELLOW BEAN, MANDARIN 21.5

WOK-FRIED BRUSSELS 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

ALL THINGS COFFEE

DOWN THE RABBIT HOLE 24
MR BLACK COFFEE LIQUEUR, MONTENEGRO, SPICED CARROT & COLD DRIP COFFEE

THROUGH THE LOOKING GLASS 24
MR BLACK COFFEE LIQUEUR, BANANA-INFUSED RUM, WATTLESEED & COCONUT CREAM

LADY BUNNY 24
VODKA, PASSIONFRUIT, CHRYSANTHEMUM, COCONUT, SAKE & FOAM

DELU CHANEL 24
SHOCHU, WATERMELON, PINK PEPPERCORN, JASMINE, ROSE, LEMON

IVANNA DRINK 24
VODKA, HIBISCUS, LYCHEE, MINT, SAKE, PROSECCO & SODA

NINA FLOWERS 24
GIN, MANDARIN, ELDERFLOWER, LEMONGRASS, LEMON, WHITES & SODA

JIGGLY CALIENTE 24
TEQUILA, RASPBERRY, SANSHO, YUZUSHU, AGAVE, CHILLI & LIME

SHUGA CAIN 24
WHITE RUM, MANGO, LIME LEAF, APEROL & LIME

MAGGIE RITA 24
TEQUILA, MEZCAL, GRAPEFRUIT, GINGER, MINT, AMARO & LIME

RAYGINA GEORGE 24
GIN, CAMPARI, RHUBARB, LEMONGRASS, PINK PEPPERCORN & SWEET VERMOUTH

MAYHEM MILLER 24
BOURBON, BLACKBERRY, GULA MELAKA, SHERRY, AMARO & BITTERS

PADAM PADAM 24
WHITE RUM, DARK RUM, PANDAN, PINEAPPLE & COCONUT

NON-ALCOHOLIC COCKTAILS

DE TOX 13
GRAPEFRUIT, GINGER, MINT, LEMON & SODA

SHIRLEY NOT 13
RASPBERRY, LEMONGRASS, LIME & SODA

SASHA VALOUR 13
GUAVA, MANGO, LIME LEAF, LEMON & FROZEN COCONUT

CHEF'S BANQUET

MIN 2 GUESTS

\$110PP

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

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

YELLOWFIN TUNA
PORK & RICE TERRINE, SHISO

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

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

PENANG CURRY OF GRILLED CHICKEN
APPLE & PEA EGGPLANT, PEANUTS

ICEBERG SALAD OF SPANNER CRAB
CHERRY TOMATOES, CUCUMBER, CORIANDER

COCONUT PANNA COTTA
PASSIONFRUIT, PINEAPPLE & SHISO

CELEBRATION FEAST

MIN 2 GUESTS

\$130PP

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

PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES.