

★ CHIN CHIN FEED ME ★

\$88PP

THE CLASSICS

MIN 2 GUESTS

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

**FESTIVE SEASON
FULLY COVERED**

**+50PP FOR
FREE FLOWING
WINE + BEER**

MIN 6 GUESTS



\$110PP

CHEF'S BANQUET

MIN 2 GUESTS

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

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

LARB OF ASIAN MUSHROOMS,
CRISPY ENOKI, HERBS, LIME & ICEBERG

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

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

CHOO CHEE CURRY OF CHICKEN, PRAWN,
THAI BASIL & KAFFIR LIME

TOM YUM SPICED ICEBERG SALAD,
CHERRY TOMATOES, CUCUMBER & SHALLOT

COCONUT PANNA COTTA
PASSIONFRUIT, PINEAPPLE & SHISO

\$130PP

CELEBRATION FEAST

MIN 2 GUESTS

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

CHICKEN & CRAB RELISH, TARO CHIPS,
SEASONAL CONDIMENTS

HERVEY BAY SCALLOP
CHILLI JAM, THAI BASIL & LIME

CRISPY DUCK
PLUM SAUCE, PANCAKES & SLAW

TWICE COOKED BBQ LAMB
W. SPRING ONION, SESAME PICKLED
CABBAGE, YELLOW BEAN DRESSING

COCONUT STEAMED LOBSTER TAIL
CHOO CHEE CURRY, THAI BASIL
& KAFFIR LIME

STIR FRIED BROCCOLINI
KING BROWN MUSHROOM,
CRISPY SALT BUSH, MACADAMIA

PUMPKIN FLAN, CARAMELISED POPCORN,
MANDARIN SORBET, TOASTED PUMPKIN SEEDS

SUBJECT TO CHANGE.