



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

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.

LITTLE SOMETHING

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

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL..... 34.5

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 SATAY... 27.5

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

BEEF MARTABAK SPRING ROLLS
CUCUMBER RELISH..... 24.5

POPCORN PRAWNS
LEMONGRASS, GALANGAL, CORIANDER & CHILLI . 29.5

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.. 40.5

STIR-FRIED PRAWN EGG NOODLES
GARLIC CHIVE & HELLFIRE CHILLI OIL..... 41.5

SPICY PORK BELLY STIR-FRY
VERMICELLI, THAI BASIL & CHERRY TOMATOES 34.5

CHICKEN PAD THAI
DRIED SHRIMP, BEAN SPROUTS, PEANUTS..... 35.5

EGG FRIED RICE
SPRING ONION, CORIANDER, CRISPY SHALLOTS . 24.5

SOFT-SHELL CRAB FRIED WILD RICE
TOM YUM SPICE & PINEAPPLE 39.5

CURRIES

RENDANG BEEF CURRY
CUMIN, CORIANDER & TOASTED COCONUT..... 36.5

BUTTER CHICKEN CURRY
YOGHURT & GREEN CHILLI 37.5

JUNGLE CURRY OF CHICKEN
EGGPLANT, TOMATO & PEANUTS 39.5

YELLOW CURRY OF GRILLED ZUCCHINI
SQUASH, TOFU & TOMATO 31.5

MASSAMAN CURRY OF COCONUT-BRAISED BEEF
KIPFLER POTATOES, PEANUTS & SHALLOTS..... 39.5

GREEN CURRY OF TOOTHFISH
APPLE EGGPLANT, KRACHAI & THAI BASIL 39.5

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

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 SAUCE 39.5

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,
PANCAKES 59.5

SALT & PEPPER CRAYFISH
GREEN MANGO, MINT, CHILLI, PINEAPPLE, TAMARIND. 88.5

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 GARLIC 19.5

CAULIFLOWER
SESAME-CRUSTED TOFU, YELLOW BEAN, MANDARIN . 21.5

WOK-FRIED BRUSSELS SPROUTS
CORIANDER, CHILLI DRESSING, PEANUTS 19.5

ON THE SIDE

ROTI BASKET (2PCS)..... 9.5
JASMINE RICE..... 7.5
CHILLED CUCUMBER & YOGHURT 8.5

SAMPLE MENU ONLY.

★ CHIN CHIN FEED ME ★

\$88PP

THE CLASSICS

MIN 2 GUESTS

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

COCKTAILS

ALL COCKTAILS 24.5

MILES HIGH

GIN, YUZU, AGAVE, SUMAC, SAKE & LEMON

LADY BUNNY

VODKA, PASSIONFRUIT, CHRYSANTHEMUM, COCONUT, SAKE & FOAM

NINA FLOWERS

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

JIGGLY CALIENTE

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

MAGGIE RITA

TEQUILA, MEZCAL, GRAPEFRUIT, GINGER, MINT, AMARO & LIME

CHIN CHIN MERCHANDISE

CHIN CHIN COOK BOOK VOL 1 \$49.95
CHIN CHIN COOK BOOK VOL 2 \$49.95
CHIN CHIN COOK BOOK COMBO \$88

\$110PP

CHEF'S BANQUET

MIN 2 GUESTS

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

\$130PP

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 & 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

\$150PP

EPIC FEAST

MIN 2 GUESTS

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

YELLOW FIN 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 FLANK, SMOKED TOMATO NAM JIM,
ROASTED EGGPLANT & TOASTED RICE

CRAYFISH YELLOW CURRY,
ZUCCHINI, SQUASH & TOMATO

LARB-SPICED ROASTED BEETROOT
CUCUMBER & MINT RAITA, MACADAMIA

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

PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES.

📍 CHINCHIN

🍷 CHINCHINRESTAURANT