

★ 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.