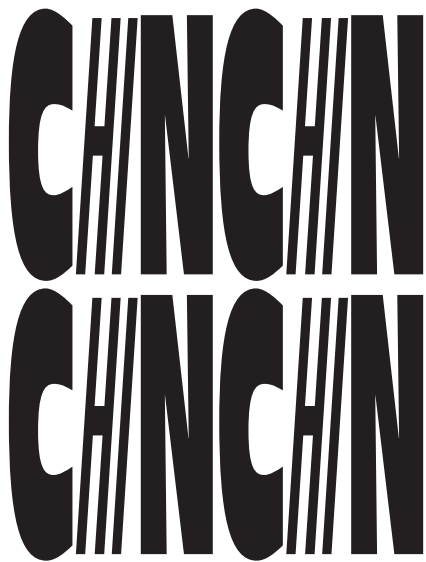




FEED ME #1
THE CLASSICS
\$89 P/P

FEED ME #2
CHEF'S BANQUET
THE BEST OF THE BEST
\$115 P/P

FEED ME #3
CHEF'S CELEBRATION FEAST
\$140 P/P

FEED ME #4
EPIC FEAST
\$160 P/P

‘STILL HUNGRY’

OUR LATEST COOKBOOK \$55
SET OF 3 ‘THE COLLECTION’ \$155

AVAILABLE IN-VENUE
AND ONLINE AT
CHINCHIN.MELBOURNE

LITTLE SOMETHING

CHIN CHIN PORK "ROLL UPS" (DF, NF)
PULLED PORK PANCAKES, SLAW & PLUM SAUCE..33.5

KINGFISH SASHIMI (A, GF, DF, NF)
LIME, CHILLI, COCONUT & THAI BASIL.....33.5

CORN FRITTERS (DF, NF, V)
CHILLI JAM, GINGER, MINT, LETTUCE CUPS...23.5

HALF SHELL SCALLOP (EA) (A, GF, DF, NF)
CURRY-ROASTED CORN, THAI BASIL, LIME.....13.5

YELLOW FIN TUNA (A, GF, DF, NF)
CURRIED CAULIFLOWER, ASIAN CELERY, SALTED EGG,
BEEF CRACKER.....32.5

CHILLI SALT CHICKEN WINGS (DF, NF)
SWEET FISH SAUCE & LIME.....25.5

DIY VEGETABLE SPRING ROLLS (DF, V, VG)
RAW & COOKED VEGETABLES, PEANUT SATAY...27.5

FRIED SQUID (I, GF, DF, NF)
NAHM JIM, CORIANDER & CHILLI.....34.5

BEEF MARTABAK SPRING ROLLS (DF, NF)
CUCUMBER RELISH.....28.5

SALADS + A BIT MORE

CRISPY BARRAMUNDI & GREEN APPLE SALAD (A, DF)
CARAMELISED PORK, PEANUTS & CHILLI.....39.5

CHICKEN, LEMONGRASS, SPRING ONION, CASHEW (GF, DF)
GREEN NAHM JIM & COCONUT27.5

GREEN PAPAYA SALAD (GF, DF)
SCUD CHILLI, SHRIMP FLOSS, PEANUTS.....24.5

WOK-FRIED CRAB OMELETTE (A, GF, DF, NF)
CORIANDER & SRIRACHA.....36.5

CARAMELISED STICKY PORK (DF, NF)
SOUR HERB SALAD & CHILLI VINEGAR.....35.5

STIR-FRY, RICE & NOODLES

BRAISED WAGYU BEEF PAD SEUW (GF, DF, NF)
GAI LAN, RICE NOODLES & CRISPY SHALLOTS..39.5

STIR-FRIED PRAWN EGG NOODLES (I, DF, NF)
GARLIC CHIVE & HELLFIRE CHILLI OIL.....39.5

ROASTED PORK DRUNKEN RICE NOODLES (GF, DF, NF)
BABY CORN, GREEN PEPPERCORNS36.5

CHICKEN PAD THAI (GF, DF)
DRIED SHRIMP, BEAN SPROUTS, PEANUTS.....34.5

EGG FRIED RICE (GF, DF, NF, V)
SPRING ONION, CORIANDER, CRISPY SHALLOTS .22.5

YELLOW CURRY-SPICED FRIED RICE (A, GF, DF, NF)
SPANNER CRAB, SNAKEBEANS.....39.5

CURRIES

RENDANG BEEF CURRY (GF, DF, NF)
CUMIN, CORIANDER & TOASTED COCONUT.....37.5

BUTTER CHICKEN CURRY (GF, NF)
YOGHURT & GREEN CHILLI38.5

YELLOW CURRY OF GRILLED ZUCCHINI (GF, DF, NF, V, VG)
SQUASH, TOFU & TOMATO32.5

MASSAMAN CURRY OF COCONUT-BRAISED BEEF (GF, DF)
KIPFLER POTATOES, PEANUTS & SHALLOTS.....39.5

SOUTHERN STYLE YELLOW CURRY OF PORK (GF, DF, NF)
PINEAPPLE & SNAKE BEAN37.5

DRY-RED CURRY OF ROASTED PUMPKIN (GF, DF, NF, V, VG)
BABY CORN, ASPARAGUS36.5

A \$1 CHARITABLE DONATION WILL BE ADDED
TO YOUR BILL IN SUPPORT OF COLLECTIVE
FOUNDATION. PLEASE INFORM YOUR
WAITPERSON SHOULD YOU WISH TO OPT OUT.
SCAN THE QR CODE TO FIND OUT MORE.



BARBECUE

BBQ KING SALMON (A, GF, DF, NF)
IN BANANA LEAF, COCONUT RED CURRY.....41.5

TWICE-COOKED BBQ LAMB (GF, DF, NF)
EGGPLANT, CHICKPEA, DILL, LEMON39.5

CHAR-GRILLED LEMONGRASS & TURMERIC CHICKEN (DF)
CASHEW, SNOWPEAS, SPRING ONION37.5

MOO YANG PORK RIBS (GF, DF, NF)
WHISKEY, CORIANDER & SRIRACHA43.5

LARGE PLATES

TWICE-COOKED BEEF SHORT RIB (GF, DF, NF)
SHAVED COCONUT SALAD & PRIK NAHM PLA.....55.5

SOY BBQ DUCK (DF, NF)
ORANGE, LILYBUD, GINGER, THAI BASIL.....56.5

STIR-FRIED CRAYFISH (A, GF, DF, NF)
TURMERIC, GREEN PEPPERCORNS, THAI BASIL ..88.5

GREENS

BRUSSEL SPROUTS (GF, DF, V, VG)
PEANUTS, CHILLI, LIME, SESAME.....19.5

STIR-FRIED ASIAN GREENS (GF, DF, NF, V, VG)
SILKEN TOFU, BLACK PEPPER SOY18.5

GRILLED BROCCOLI (GF, DF, NF, V)
ROASTED SESAME, PUFFED RICE, THAI BASIL ..18.5

TOM YUM SPICED CORN RIBS (GF, DF, NF, V)
CORIANDER, CHILLI, LIME18.5

ON THE SIDE

ROTI BASKET (2PCS) (DF, NF, V, VG)10.5
JASMINE RICE (GF, DF, NF, V, VG)6.5
CHILLED CUCUMBER & YOGHURT (GF, NF, V)8.5

SAMPLE MENU

SEAFOOD ORIGIN (A) Australian (M) Mixed (I) Imported DIETARY INFORMATION (GF) Gluten Free (DF) Dairy Free (NF) Nut Free (V) Vegetarian (VG) Vegan

Dishes and ingredients are subject to change. Please inform our team of any dietary requirements or food allergies before ordering. While every care is taken, we cannot guarantee the absence of allergens due to shared preparation areas and suppliers

★ CHIN CHIN FEED ME ★

COCKTAILS

ALL COCKTAILS 25.5

HOUSE COCKTAILS

SEADRAGON SPRITZ
TEQUILA, LIMONCELLO, APPLE,
MEZCAL, CUCUMBER SODA

BACCARA GIMLET
THAI GIN, LIME LEAF, SUDACHI,
LIME, CHARTREUSE

COWBOY MARGARITA
TEQUILA, JALAPEÑO, NAHM JIM AGAVE,
CHILLI LIQUEUR, LIME

COCKATOO COLLINS
GIN, LYCHEE, NIGORI SAKE, STRAWBERRY
YUZU-SHU, YUZU SHERBET, SHISO

RED DRAGON MARGARITA
TEQUILA, DRAGON FRUIT AGAVE, MEZCAL,
BITTER CITRUS, LIME

CRAZY HOUSE COLADA
CHIN CHIN RUM BLEND, PINEAPPLE,
BANANA, CURACAO, COCONUT, LIME

OBSESSION MARTINI
VODKA, PASSIONFRUIT, SHOCHU, UMESHU,
CALPICO, FINO, LEMONGRASS

ROCK HARD OLD-FASHIONED
WHISKY, MACADAMIA, COGNAC,
TAMARIND, MAPLE, PX

SUGARBABY STICKY RICE
MANGO, RAICILLA, WHITE CHOCOLATE,
TOASTED RICE, PANDAN

BANGKOK STIMULANT
BOURBON, COFFEE, AVERNA,
MISO CARAMEL, POPCORN CREAM

THE CLASSICS

MIN 2 GUESTS

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

CHEF'S
BANQUET

MIN 2 GUESTS

KINGFISH SASHIMI (A, GF, DF, NF)
LIME, CHILLI, COCONUT, THAI BASIL

PRAWN & SCALLOP DUMPLING (A, DF, NF)
TOM KHA, GALANGAL CRISP

GAI YANG CHICKEN RIBS (GF, DF, NF)
TURMERIC, LEMONGRASS, NAHM JIM JAEW

CHAR-GRILLED BRISKET (DF, NF)
SWEET SOY GLAZE, TOMATO CHILLI
VINEGAR, PICKLED FENNEL & PAPAYA

ROASTED PORK DRUNKEN RICE NOODLES (GF, DF, NF)
BABY CORN, GREEN PEPPERCORNS

GREEN CURRY OF CHICKEN (GF, DF, NF)
APPLE EGGPLANT, PEA EGGPLANT,
THAI BASIL

HERB & BABY GEM SALAD (GF, DF, NF)
SPANNER CRAB, FRIED CHICKPEAS,
THAI BASIL DRESSING

CHOCOLATE PANNA COTTA (NF)
SPICED CHERRY, COCONUT, SESAME

CELEBRATION
FEAST

MIN 2 GUESTS

KINGFISH SASHIMI (A, GF, DF, NF)
LIME, CHILLI, COCONUT, THAI BASIL

HALF-SHELL SCALLOP (A, GF, DF, NF)
W CURRIED CORN, THAI BASIL, LIME

WAGYU TARTARE (GF, DF, NF)
SRIRACHA, SOY EGG, ROASTED RICE
SESAME CRACKERS

CRISPY DUCK (DF, NF)
PLUM SAUCE, SOUR HERB SALAD

MOO YANG PORK RIBS (GF, DF, NF)
WHISKEY, CORIANDER & SRIRACHA

NORTHERN THAI CURRY OF DUCK (GF, DF, NF)
GINGER, CARDAMOM, PICKLED GARLIC

BRUSSEL SPROUTS (GF, DF, V, VG)
PEANUTS, CHILLI, LIME, SESAME

BANANA FRITTER
NUTELLA, CASHEW PRALINE, COCONUT
SORBET

EPIC
FEAST

MIN 2 GUESTS

KINGFISH SASHIMI (A, GF, DF, NF)
LIME, CHILLI, COCONUT, THAI BASIL

YELLOW FIN TUNA (A, GF, DF, NF)
CURRIED CAULIFLOWER, ASIAN CELERY,
SALTED EGG, BEEF CRACKER

SPANNER CRAB (A, GF, NF)
CASSAVA CRACKER, CHILLI, LIME

CRISPY DUCK (DF, NF)
PLUM SAUCE, SOUR HERB SALAD

WAGYU RUMP (GF, DF, NF)
NAHM JIM JAEW, EGGPLANT

CRAYFISH YELLOW CURRY (A, GF, DF, NF)
ZUCCHINI, SQUASH, TOMATO

GRILLED BROCCOLI (GF, DF, NF)
ROASTED SESAME, PUFFED RICE,
THAI BASIL

MANGO STICKY RICE BRULEE (GF, DF, NF)
PANDAN, PASSIONFRUIT, COCONUT