CHIN CHIN

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 & COCONUT.....27.5

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 PEPPERCORNS.....36.5

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

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

CURRIES

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

BUTTER CHICKEN CURRY (GF, NF)
YOGHURT & GREEN CHILLI 38.5

YELLOW CURRY OF GRILLED ZUCCHINI (GF, DF, NF, V, VG)
SQUASH, TOFU & TOMATO 32.5

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

JUNGLE CURRY OF PRAWN (GF, DF, NF)
SCUD CHILLI, KRACHAI, PEANUTS, LEMONGRASS..41.5

DRY-RED CURRY OF ROASTED PUMPKIN (GF, DF, NF, V, VG)
BABY CORN, ASPARAGUS 36.5

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, LEMON 39.5

CHAR-GRILLED LEMONGRASS & TURMERIC CHICKEN (DF)
CASHEW, SNOWPEAS, SPRING ONION 37.5

MOO YANG PORK RIBS (GF, DF, NF)
WHISKEY, CORIANDER & SRIRACHA 43.5

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

SOY BBQ DUCK (DF, NF)
OYSTER MUSHROOM, YELLOWBEAN, CUCUMBER,
GINGER 46.5

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 SOY 18.5

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, LIME 18.5

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

★CHINCHIN FEED ME★

COCKTAILS

ALL COCKTAILS 25.5

HOUSE COCKTAILS

SIAMESE SPRITZ
GIN, LYCHEE LIQUEUR,
OSMANTHUS FLOWER, VERJUICE

THAI'D UP GIMLET
YUZU GIN, ORANGE CURACAO, COCONUT,
TAMARIND, LIME

COWBOY MARGARITA
BLANCO TEQUILA, JALAPENO, NAHM JIM
AGAVE, CHILLI LIQUEUR, LIME

TUK TUK TONICI
WHITE RUM, YUZU-SHU SAKE, GUAVA,
STRAWBERRY, MANDARIN

CRIMSON CALYPSO
RUM, ORANGE CURACAO, CHERRY, PINK
PEPPER, ORGEAT, LEMON

PANDAN PARADISE
WHITE RUM, SHERRY, CACHACA,
SALTED PANDAN, COCONUT, LEMON

MANGO MISCHIEF
VODKA, LICOR 43, MANGO, LEMON, PRO-
SECCO

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

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

THE CLASSICS

$89PP

MIN 2 GUESTS

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

CHEF'S BANQUET

$115PP

MIN 2 GUESTS

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

FRIED SQUID (A, GF, DF, NF)
NAHM JIM, CORIANDER & CHILLI

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

HOUSE-SMOKED BRISKET (GF, DF, NF)
SWEET SOY, TOMATO CHILLI VINEGAR,
PICKLES

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

$140PP

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

CHICKEN & CORN DUMPLINGS (DF, NF)
CRISPY CHILLI, BLACK VINEGAR,
CORIANDER,

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

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

RED CURRY OF BEEF (GF, DF, NF)
APPLE EGGPLANT, SNAKE BEAN,
THAI BASIL

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

TOASTED MARSHMALLOW (NF, V)
ORANGE, LIME, DRAGONFRUIT

EPIC FEAST

$160PP

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

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

SPANNER CRAB (DF, NF, V)
EGG NOODLES, BLACK PEPPER, SNOWPEAS

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

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

HEIRLOOM TOMATOES (GF, DF, NF, V, VG)
CHINESE OLIVES, MUSTARD GREENS,
WHIPPED TOFU

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

SAMPLE MENU