



**FEED ME #1
THE CLASSICS**

A SELECTION OF CHIN CHIN'S
FAVOURITE DISHES
(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

**FEED ME #4
EPIC FEAST**
(MIN 2 GUESTS)
\$150 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 & HOISIN29.5

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

CORN FRITTERS
CHILLI JAM, GINGER, MINT, LETTUCE CUPS...24.5

CHILLI SALT CHICKEN WINGS
SWEET FISH SAUCE & LIME.....22.5

PRAWN SPRING ROLLS
LETTUCE, MINT & CHILLI SAUCE26.5

DIY VEGETABLE SPRING ROLLS
RAW & COOKED VEGETABLES, PEANUT SATAY....27.5

FRIED SQUID
NAHM JIM, CORIANDER & CHILLI32.5

PORK LARB
LEMONGRASS, HERBS & BABY CABBAGE28.5

CRISPY DUCK PANCAKES
CHILLI JAM & SLAW37.5

ONE SIDE SEARED TUNA
COCONUT, GRAPEFRUIT, CHILLI OIL29.5

SALADS + A BIT MORE

CRISPY BARRAMUNDI & GREEN APPLE SALAD
CAMELISED PORK, PEANUTS & CHILLI39.5

VIETNAMESE CHICKEN SALAD
NUOC CHAM & SESAME RICE CRACKER28.5

GREEN PAPAYA SALAD
SCUD CHILLI, SHRIMP FLOSS, PEANUTS26.5

CAMELISED STICKY PORK
SOUR HERB SALAD & CHILLI VINEGAR34.5

STIR-FRY, RICE & NOODLES

SPANNER CRAB FRIED WILD RICE
TOM YUM SPICE & PINEAPPLE.....39.5

BRAISED WAGYU BEEF PAD SEUW
GAI LAN, RICE NOODLES & CRISPY SHALLOTS..39.5

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

CHICKPEA STIR-FRY
WHIPPED TOFU, LEMONGRASS24.5

PORK BELLY DRUNKEN NOODLES
GREEN PEPPERCORNS, THAI BASIL35.5

CURRIES

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

BUTTER CHICKEN CURRY
YOGHURT & GREEN CHILLI36.5

MASSAMAN CURRY OF COCONUT-BRAISED BEEF
KIPFLER POTATOES, PEANUTS & SHALLOTS.....38.5

TIGER PRAWN SOUTHERN-STYLE YELLOW CURRY
BETEL LEAF46.5

CHOO CHEE CURRY OF TOOTHFISH
THAI BASIL & KAFFIR LIME42.5

GRILLED TOFU YELLOW CURRY
YOUNG BAMBOO SHOOT & LONG EGGPLANT.....31.5

ON THE SIDE

ROTI BASKET (2PCS).....9.5
JASMINE RICE OR WILD RICE7.5

BARBEQUE + ROTISSERIE

BBQ KING SALMON
IN BANANA LEAF, COCONUT RED CURRY.....39.5

ROTISSERIE PORK BELLY
FENNEL PICKLE & PINEAPPLE HOT SAUCE.....39.5

TWICE-COOKED BEEF SHORT RIB
SHAVED COCONUT SALAD & PRIK NAHM PLA.....43.5

CHARGRILLED BRISKET
COS LETTUCE, SHISO & CHILLI VINEGAR.....39.5

250G WAGYU STRIPLOIN
SHALLOT & GREEN CHILLI RELISH65.5

LARGER SHARE PLATES

COCONUT & TURMERIC ROTISSERIE CHICKEN
SPICY TAMARIND SAUCE HALF 36/ WHOLE 72

CRISPY SALT & PEPPER BUG TAILS
GREEN MANGO SALAD88.5

400G WAGYU FLANK STEAK
CHARRED RADICCHIO, ASIAN CHIMICHURRI.....86.5

GREENS

SALT & PEPPER TOFU
GAI LAN, MUSHROOMS, PICKLED TURMERIC.....24.5

STIR-FRIED GAI LAN
BANG BANG RELISH18.5

BARBEQUED CAULIFLOWER
CURRY-SPICED COCONUT CREAM.....24.5

STIR-FRIED GREEN BEANS
COCONUT & CASHEW SAMBAL.....19.5

STIR-FRIED BROCCOLINI
KING BROWN MUSHROOM, MACADAMIA22.5

\$88PP

THE CLASSICS

MIN 2 GUESTS

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

DESSERT

PANNA COTTA 16.5
BLACK STICKY RICE,
STRAWBERRIES & MINT

APPLE PIE 17.5
FIVE-SPICED APPLES,
RUM BUTTERSCOTCH,
VANILLA BEAN ICE CREAM

THAI MILK TEA BRÔLÉE 18.5
BUTTER COOKIES

CHIN CHIN MESS 17.5
MERINGUE, COCONUT JELLY,
PALM SUGAR MOUSSE, MANDARIN SORBET

WARM CHOCOLATE BROWNIE 16.5
HAZELNUT PRALINE &
VANILLA BEAN ICE CREAM

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

OYSTERS
THAI SEAFOOD SAUCE

POPCORN CHICKEN
FIVE SPICE SALT, SRIRACHA MAYO

ISAN SALMON CEVICHE
RICE CRISPS, ROE

DUCK DRUNKEN NOODLES
GREEN PEPPERCORN, THAI BASIL

MARKET FISH EN PAPILLOTE
GARLIC CHIVE, CORIANDER,
LEMONGRASS BUTTER

ASPARAGUS
KING OYSTER MUSHROOM, KRACHAI

CHIN CHIN MAGNUM

\$130PP

CELEBRATION FEAST

MIN 2 GUESTS

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

HALF SHELL SCALLOPS
POMELO, LEMONGRASS, PORK CRACKLE

WAGYU TARTARE
PRAWN CRACKERS

CRISPY DUCK
CHILLI JAM, PANCAKES & SLAW

TOOTHFISH
GREEN MANGO,
VIETNAMESE MINT, CASHEWS

WAGYU STRIPLOIN
NAHM JIM JAEW,
SALTED FISH RELISH

ASPARAGUS
KING OYSTER MUSHROOM, KRACHAI

ICE CREAM SANDWICH

\$150PP

EPIC FEAST

MIN 2 GUESTS

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

CAVIAR, CRUMPET,
KAFFIR LIME CRÈME FRAÎCHE, CHIVE

CITRUS CURED SNAPPER
LEMONGRASS, ORANGE CHILLI,
BETEL LEAF

LAMB RIBS,
CUMIN & CURRY LEAF

MORETON BAY BUG
& BANANA FLOWER SALAD,
COCONUT CHILLI JAM

GRILLED QLD TIGER PRAWNS
PICKLED CHILLI, LIME

WAGYU FILLET STEAK
CURRY BUTTER, BABY LEEK,
BEETROOT LEAVES

WHITE ASPARAGUS
GARLIC CHIVE, PORK CRUMB

PICKLED SEASONAL VEG

ICE CREAM SANDWICH



THIS IS A SAMPLE MENU ONLY. PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES.