



SAMPLE MENU ONLY.

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

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

TUNA TARTARE  
LIME, COCONUT, WONTON CRISPS .....31.5

PRAWN SPRING ROLLS  
LETTUCE, MINT & CHILLI SAUCE .....31.5

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

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

CRISPY DUCK PANCAKES  
SMOKED HOISIN & TAMARIND SLAW .....37.5

SALADS + A BIT MORE

CRISPY BARRAMUNDI & GREEN APPLE SALAD  
CAMELISED PORK, PEANUTS & CHILLI .....39.5

VIETNAMESE CHICKEN SALAD  
NUOC CHAM & SESAME RICE CRACKER .....28.5

GREEN PAPAYA SALAD  
TOMATO, CUCUMBER, RICE NOODLE, PEANUTS ..26.5

CAMELISED STICKY PORK  
SOUR HERB SALAD & CHILLI VINEGAR .....34.5

STIR-FRY, RICE & NOODLES

PRAWN & BACON FRIED RICE  
CUCUMBER, PRIK NAHM PLA.....35.5

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

CHICKPEA STIR-FRY  
WHIPPED TOFU, LEMONGRASS .....24.5

PORK BELLY DRUNKEN NOODLES  
GREEN PEPPERCORNS, THAI BASIL .....35.5

CURRIES

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

BUTTER CHICKEN CURRY  
YOGHURT & GREEN CHILLI .....37.5

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

TIGER PRAWN SOUTHERN-STYLE YELLOW CURRY  
BETEL LEAF .....46.5

CHOO CHEE CURRY OF TOOTHFISH  
THAI BASIL & KAFFIR LIME .....42.5

YELLOW CURRY OF FRIED CAULIFLOWER  
MUSHROOM, SWEET POTATO .....31.5

ON THE SIDE

ROTI BASKET (2PCS).....9.5

JASMINE RICE OR WILD RICE .....7.5

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 RELISH .....65.5

LARGE PLATES  
COCONUT & TURMERIC ROTISSERIE CHICKEN  
SPICY TAMARIND SAUCE ..... HALF 36/ WHOLE 72  
CRISPY SALT & PEPPER BUG TAILS  
GREEN MANGO SALAD .....88.5  
400G WAGYU FLANK STEAK  
CHARRED RADICCHIO, ASIAN CHIMICHURRI....86.5

GREENS  
STIR-FRIED TOFU  
PUMPKIN, SNAKE BEANS, YELLOW BEANS .....24.5  
STIR-FRIED MORNING GLORY  
YELLOW BEAN, CHILLI, GARLIC .....18.5  
WHOLE BABY CAULIFLOWER  
CUMIN-SPICED YOGHURT, POMEGRANATE.....24.5  
STIR-FRIED GREEN BEANS  
COCONUT & CASHEW SAMBAL.....19.5

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

ALL 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 ONLY.

**\$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

**SORBET SUNDAE 15.5**

### **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

PRAWN SPRING ROLLS  
LETTUCE, MINT & CHILLI SAUCE

MOO PING PORK SKEWERS  
PICKLED CUCUMBER, SESAME

CHARCOAL GRILLED LEMONGRASS  
CHICKEN BUN, PÂTÉ, ASIAN PICKLES

DUCK DRUNKEN NOODLES  
GREEN PEPPERCORN, THAI BASIL

STEAMED MARKET FISH,  
SMOKED PORK BROTH, MUSHROOM, GREENS

STIR-FRIED CABBAGE  
SHRIMP, FRIED GARLIC

PANNA COTTA  
BLACK STICKY RICE,  
STRAWBERRIES & MINT

**\$130PP**

## **CELEBRATION FEAST**

MIN 2 GUESTS

KINGFISH SASHIMI  
LIME, CHILLI, COCONUT & THAI BASIL

OYSTERS  
NAHM JIM TALAY

OCEAN TROUT  
WATERMELON, MINT,  
ROASTED CHILLI DRESSING

CRISPY DUCK PANCAKES  
SMOKED HOISIN & TAMARIND SLAW

WESTHOLME WAGYU STRIPLOIN  
ROASTED GREEN TOMATO NAHM PRIK

TOOTHFISH, GREEN MANGO,  
VIETNAMESE MINT, CASHEWS

STIR-FRIED CABBAGE  
SHRIMP, FRIED GARLIC

CHIN CHIN MAGNUM

**\$150PP**

## **EPIC FEAST**

MIN 2 GUESTS

KINGFISH SASHIMI  
LIME, CHILLI, COCONUT & THAI BASIL

OYSTERS  
NAHM JIM TALAY

TUNA TARTARE  
LIME, COCONUT, WONTON CRISPS

LAMB RIBS  
CUMIN & CURRY LEAF

GRILLED QLD KING PRAWNS  
PICKLED CHILLI, LIME

BANNOCKBURN CHICKEN  
NAM TOK BBQ SAUCE

WESTHOLME RUMP CAP  
DRY GALANGAL RELISH,  
ISAAN-STYLE RED CURRY SAUCE

GREEN PAPAYA SALAD  
TOMATO, CUCUMBER,  
RICE NOODLE, PEANUTS

PICKLED SEASONAL VEGETABLES

CHIN CHIN MAGNUM

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