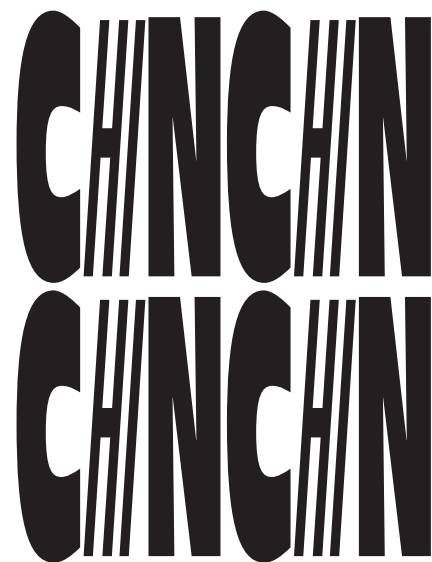




FEED ME #1
THE CLASSICS
A CHIN CHIN GREATEST HITS FEAST
(MIN 2 GUESTS)
\$88PP

FEED ME #2
CHEF'S BANQUET
OFF-MENU & MORE FROM THE
CHIN CHIN KITCHEN
(MIN 2 GUESTS)
\$110PP

‘STILL HUNGRY’

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

AVAILABLE IN-VENUE
AND ONLINE AT
CHINCHIN.SYDNEY

CHINCHIN
EVENTS

ASK US ABOUT OUR EVENT SPACES
DOWNSTAIRS – SEATED & STANDING
EVENTS FOR 10 – 120 GUESTS
EVENTS@CHINCHINSYDNEY.COM.AU

LITTLE SOMETHING

KINGFISH SASHIMI (A, GF, DF, NF)
LIME, CHILLI, COCONUT, THAI BASIL.....34.5

TUNA TARTARE (A)
LIME, COCONUT, WONTON CRISPS29.5

FRIED SQUID (I, GF, DF, NF)
NAHM JIM, CORIANDER, CHILLI34.5

CORN FRITTERS (DF, NF, V)
CHILLI JAM, GINGER, MINT, LETTUCE CUPS ..24.5

BAKED TOM YUM KING PRAWNS
TOMATO, GARLIC, LEMON36.5

CHILLI-SALT CHICKEN WINGS (GF, DF, NF)
SWEET FISH SAUCE & LIME.....24.5

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

DIY VEGETABLE WRAPS (DF)
RAW & COOKED VEGETABLES, PEANUT SATAY...27.5

WAGYU TARTARE (GF, NF)
FURIKAKE, SHELLFISH CRACKER29.5

SALADS + A BIT MORE

CRISPY DUCK PANCAKES (DF, NF)
SMOKED HOISIN, TAMARIND SLAW37.5

CRISPY BARRAMUNDI & GREEN APPLE SALAD (I, GF, DF)
CARAMELISED PORK, PEANUTS, CHILLI39.5

CARAMELISED STICKY PORK (GF, DF, NF)
SOUR HERB SALAD, CHILLI VINEGAR34.5

BBQ STYLE SOM TUM (GF, DF)
GREEN PAPAYA, CHARRED PINEAPPLE,
ROASTED PEANUT22.5

STIR-FRY, RICE & NOODLES

PRAWN & BACON FRIED RICE (I, GF, DF, NF)
CUCUMBER, PRIK NAHM PLA.....35.5

EGG FRIED RICE (GF, DF, NF, V)
TOMATOES, GAI LAN, CORN.....24.5

BRAISED WAGYU BEEF PAD SEUW (GF, DF, NF)
GAI LAN, RICE NOODLES, CRISPY SHALLOTS ..39.5
(MAKE IT VEGO).....30.5

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

PORK BELLY DRUNKEN NOODLES (GF, DF, NF)
GREEN PEPPERCORN, THAI BASIL35.5

CURRIES

SOUTHERN-STYLE YELLOW CURRY OF TIGER PRAWN (A, GF, DF, NF)
BETEL LEAF46.5

GOLAE CURRY OF LAMB SHANK
SWEET POTATO CRISPS39.5

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

YELLOW CURRY OF CAULIFLOWER
SNAKE BEANS, SWEET POTATO31.5

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

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

ON THE SIDE

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

JASMINE RICE6.5

BARBEQUE

CRISPY LAMB CUTLETS
CUMIN SALT, FIVE SPICE KETCHUP36.5

KHAO SOI HANGER STEAK
PICKLED MUSTARD GREENS38.5

TWICE-COOKED BEEF SHORT RIB (DF, NF)
SHAVED COCONUT SALAD, PRIK NAHM PLA.....43.5

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

WHOLE ROASTED CHICKEN
PHO JUS, BURNT ONION36.5

GREENS

BABY CARROTS
CHILLI CRISP, YOGHURT16.5

STIR FRIED BABY GAI LAN
ROASTED PUMPKIN15.5

CHARRED SUGAR LOAF CABBAGE
THAI SALSA VERDE17.5

GRILLED EGGPLANT SALAD
CHINESE CELERY, CASHEW CREAM22.5

ROASTED BROCCOLI
TOASTED SESAME MAYO, PUFFED RICE.....18.5

CUCUMBER SALAD
SESAME, PICKLES, MINT.....14.5

WEEKEND SESSIONS

FREE-FLOWING SIPS
+ CHIN CHIN FAVES
LUNCH ONLY – FROM \$89PP

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.



COCKTAILS

ALL COCKTAILS 26

SPRING SIPS

RASPBERRY RUSH

RED 1800 TEQUILA, RASPBERRY, GREEN APPLE, SPICED RASPBERRY & PEACH CORDIAL, CITRUS

I LYCHEE LIKE THAT

1800 TEQUILA, LYCHEE SAKE, MEZCAL, TRIPLE SEC, LYCHEE COCONUT CORDIAL, LIME, YUZU SODA

HOUSE COCKTAILS

LIME AFTER LIME

BLANCO TEQUILA, TRIPLE SEC, APRICOT, LEMONGRASS & LIME LEAF, LIME

WATERMELON WARM-UP

BLANCO TEQUILA, STRAWBERRY SAKE, UMESHU, GOCHUGARU CHILLI AGAVE, WATERMELON

SMASHIN' PASSION

GIN, PASSIONFRUIT, JASMINE, YUZUSHU, VANILLA, LEMON, YUZU & LIME SODA

LIPSTICK & LYCHEE

WHITE RUM, LYCHEE, RASPBERRY, HIBISCUS, LIME, PLUM BITTERS

TEA, MYSELF & I

HENNESSY VS, APRICOT, MISTELLE, THAI TEA GINGER HONEY, LEMON, GRAPEFRUIT

PINEAPPLE BOTTOM JEANS

BLANCO TEQUILA, MANGO SAKE, RHUBI MISTELLE, MEZCAL, PINEAPPLE & YUZU SHRUB, RASPBERRY TONIC

EASY PLUM, EASY GO

LEMONGRASS VODKA, UMESHU, PANDAN, CURACAO, CUCUMBER & EARL GREY CORDIAL, YUZU & LIME SODA

MOONLIGHT MARTINI

CITROEN VODKA, UMESHU, ALPINE APERITIF, SHISO & UME, DAVIDSON PLUM EAU DE VIE

THE CLASSICS

MIN 2 GUESTS

KINGFISH SASHIMI

LIME, CHILLI, COCONUT, THAI BASIL

CHIN CHIN PORK "ROLL UPS"

PULLED PORK PANCAKES, SLAW, PLUM SAUCE

CORN FRITTERS

CHILLI JAM, GINGER, MINT LETTUCE CUPS

BRAISED WAGYU BEEF PAD SEUW

GAI LAN, RICE NOODLES, CRISPY SHALLOTS

BBQ KING SALMON

IN BANANA LEAF, COCONUT RED CURRY

BUTTER CHICKEN CURRY

YOGHURT, GREEN CHILLI

GREEN BEANS

CASHEW SAMBAL

STRAWBERRY MATCHA PANNA COTTA

\$88PP

CHEF'S BANQUET

MIN 2 GUESTS



GROUPS OF 6+ RECEIVE
A COMPLIMENTARY BOTTLE
OF TAR & ROSES PROSECCO

KINGFISH SASHIMI

LIME, CHILLI, COCONUT, THAI BASIL

TUNA TARTARE

LIME, COCONUT, WONTON CHIPS

MOO PING PORK SKEWERS

CUCUMBER, PEANUT

CRISPY DUCK PANCAKES

SMOKED HOISIN, TAMARIND SLAW

CHICKEN CASHEW, CHILLI JAM STIR FRY

BABY CORN, SNAKE BEANS

SOUTHERN-STYLE

YELLOW CURRY OF MONKFISH
BETEL LEAF

STIR FRIED BABY GAI LAN

ROASTED PUMPKIN

STRAWBERRY MATCHA PANNA COTTA

\$110PP