

snacks

boiled pork dumplings, tomato & miso 4pc	12
smoked trout dumplings, fragrant broth 4pc	14
chicken & mushroom dumplings, coriander & sunflower 4pc	14
steamed duck bun 3pc	12
pork & kimchi spring rolls, anchovy mayo 3pc	15
Chu chicko roll, pat chun tomato sauce	6 ea
fried chicken ribs, chilli buttermilk	15
red fried pigs' tails	9
spicy pork brioche, cabbage, kewpie 2pc	10

starters

poached chicken, watercress, cucumber, green chilli & sesame	17
mung bean pancake, kimchi caramel, soy pickled onions	12
spinach & tofu hor fun, chunky chilli & blackbean oil	15
aromatic prawn & avocado salad, hot & sour dressing	22
tomato & smoked tofu salad	12

vegetables

cold broccoli & sesame	9
stir fried wok greens, house made oyster sauce	12
marinated cucumber & garlic	8
steamed green beans, xo sauce	12

main fare

nanna annas chilli chicken	27
pork & kimchi stew w organic tofu	25
cape grim stir fried beef w black fungus & garlic shoots	26
diamond shell clams wok tossed with pork mince, bull head sauce & rice cakes	26
steamed tofu, fried mushrooms, roast capsicum dressing	24
red fried spatchcock, shiso honey mustard, chilli salt	27
tea smoked duck legs, grilled pineapple, candied garlic & ginger	35
beef 'kalbi', shiso leaf, ssamjang, assortment of kimchi	38
shui zhu yu, spicy fish stew	28
jorim of fish, squid & prawns with sweet potato noodles	32

noodles & rice

dan dan noodles with pickles & stewed pork cheek	15
fried rice – roast pork, egg, bull head sauce	18
fried rice – peas, carrot, corn & egg	15
steamed rice	3

banquet 1

for the entire table 45pp

spicy pork brioche, cabbage, aioli
fried chicken ribs, chilli buttermilk
red fried pigs' tails
boiled pork dumplings, tomato & miso
red fried spatchcock, shiso honey mustard, chilli salt
steamed tofu, fried mushrooms, roast capsicum dressing
stir fried wok greens, house made oyster sauce
cold broccoli & sesame
steamed rice
watermelon plate

banquet 2

for the entire table 60pp

poached chicken, watercress, cucumber, green chilli & sesame
steamed duck buns
pork & kimchi spring rolls, anchovy mayo
smoked trout dumplings, fragrant broth
chicken & mushroom dumplings, coriander & sunflower
stir fried wok greens, house made oyster sauce
marinated cucumber & garlic
tomato & smoked tofu salad
shui zhu yu, spicy fish stew
beef 'kalbi', shiso leaf, ssamjang, assortment of kimchi
steamed rice
milk chocolate custard, macadamia crumble, green tea ganache

desserts

deep fried icecream, raspberry chilli caramel	9
milk chocolate custard, macadamia crumble, green tea ganache	12
plate of fresh watermelon	6

10% surcharge on public holidays.
2.2% surcharge on AMEX & Diners.

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CHU THE PHAT
menu

