

## snacks

boiled pork dumplings, tomato & miso relish 4pc	12
smoked trout dumplings, fragrant broth 4pc	14
chicken & mushroom dumplings, coriander & sunflower 4pc	14
sweet corn & coriander dumplings, crispy chilli oil 4pc	12
steamed duck buns 3pc	15
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
pork brioche, spicy cabbage, kewpie 2pc	10

## starters

poached chicken salad, watercress, cucumber & sesame	17
mung bean pancake, kimchi caramel, soy pickled onions	14
spinach & tofu hor fun, mushroom XO	15
aromatic prawn, avocado & perilla salad	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
kim chi	6

## main fare

nanna anna's chilli chicken	27
pork & kimchi stew w organic tofu	25
stir fried cape grim beef w black fungus & garlic shoots	26
diamond shell clams wok tossed w pork mince, bull head sauce & rice cakes	26
steamed tofu, fried mushrooms, roast capsicum dressing	24
fried quails, shiso honey mustard, chilli salt	27
tea smoked duck legs, grilled pineapple, candied garlic & ginger	35
saam - lettuce, shiso leaf, ssamjang, assortment of kimchi	
black onyx beef kalbi	38
5 spice barrowdale pork belly	31
shui zhu yu, spicy fish stew	28
jorim of fish, squid & prawns w sweet potato noodles	32
braised beef shin in a spicy broth, buttered turnips	32

## noodles & rice

spinach noodles w tofu, pickles & garlic oil	11
egg noodles, stewed beef cheek & an iron egg	15
fried rice – roast pork, egg, bull head sauce	18
fried brown rice – peas, carrot, corn & egg	15
steamed rice	3

## desserts

deep fried icecream, raspberry chilli caramel	9
dark chocolate custard, green tea ganache	14
banana & coconut cream tart, roasted macadamias	15

## banquet 1

for the entire table 45pp  
pork brioche, spicy cabbage, aioli  
sweet corn & coriander dumplings, crispy chilli oil  
smoked trout dumplings, fragrant broth  
fried chicken ribs, chilli buttermilk  
stir fried cape grim beef w black fungus & garlic shoots  
nanna anna's chilli chicken  
stir fried wok greens, house made oyster sauce  
cold broccoli & sesame  
steamed rice  
dark chocolate custard, green tea ganache

## banquet 2

for the entire table 60pp  
poached chicken salad, watercress, cucumber, green chilli & sesame  
boiled pork dumplings, tomato & miso relish  
steamed duck buns  
pork & kimchi spring rolls, anchovy mayo  
chicken & mushroom dumplings, coriander & sunflower  
shui zhu yu, spicy fish stew  
beef 'kalbi', shiso leaf, ssamjang, assortment of kimchi  
stir fried wok greens, house made oyster sauce  
marinated cucumber & garlic  
tomato & smoked tofu salad  
steamed rice  
banana & coconut cream tart, roasted macadamias

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

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**CHU THE PHAT** menu

