

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.
1% surcharge on mastercard & visa.
1.8% surcharge on amex.
1.7% surcharge on diners.

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CHU THE PHAT menu



食



CHU