

# ALLERGENS MENU | GLUTEN FRIENDLY

## STARTERS

fried chicken ribs, chilli buttermilk 5pc	15
mung bean pancake, kimchi caramel, soy pickled onions	14
18 spiced LA cut pork rib w ginger honey	19
wok-fried west coast octopus, roast chilli & lime	22

## VEGETABLES

wok greens, house-made oyster sauce	12
marinated cucumber & garlic	8
steamed green beans, xo sauce	12
tomato & smoked tofu salad	12

## MAINS

nanna anna's chilli chicken	27
spinach & tofu hor fun, mushroom XO	22
stir-fried pork mince, dak bal jang, rice cakes, ricotta	25
black angus eye fillet, stir fried w black fungus & garlic shoots	26
steamed tofu, fried mushrooms, roast capsicum & black bean	24
tea-smoked duck legs, grilled pineapple, candied garlic & ginger	35
ssam - lettuce, shiso leaf, ssamjang, assortment of kimchi	
black onyx beef kalbi	38
5 spice Barrowdale pork belly	31

## RICE

fried brown rice – peas, carrot, corn & egg	15
steamed rice	3

## DESSERTS

dark chocolate custard, cherry-berry compote coconut cream	16
--	----

**CHU THE PHAT**

while the most care is taken to ensure food does not contain allergens, we cannot guarantee cross contamination will not occur.

10% surcharge on public holidays.  
1% surcharge on mastercard & visa.  
1.8% surcharge on amex.  
1.7% surcharge on diners

v191113