

STARTERS

VEGETABLE CRACKERS	6
STEAMED DUCK BUNS 3pc	18
HALF SHELL TASMANIAN SCALLOPS chilli pork crunch, leek 4pc	24
SWEET CORN & CORIANDER DUMPLINGS crispy chilli oil 6pc	18
VEGETABLE SPRING ROLLS yuzu caramel 4pc	16
FRIED CHICKEN RIBS chilli buttermilk 5pc	20
18 SPICED LA CUT PORK RIBS ginger honey	22
POACHED CHICKEN SALAD watercress, cucumber & sesame	20
MUNG BEAN PANCAKE kimchi caramel, soy pickled onions	18
WAGYU DUMPLINGS XO & lime 6pc	24
SALMON TARTARE miso mayonnaise, sesame cracker	26

SIDE DISHES

COLD BROCCOLI & SESAME	10
STEAMED MARKET GREENS house made oyster sauce	14
MARINATED CUCUMBER & GARLIC	9
GREEN BEANS mushroom XO sauce	16
CHIPS spice salt, kewpie	12
ZUCCHINI & SMOKED TOFU SALAD	12

BANQUET 1 . 50 DOLLARS PER PERSON

VEGETABLE CRACKERS
STEAMED DUCK BUNS
VEGETABLE SPRING ROLLS yuzu caramel
SWEET CORN & CORIANDER DUMPLINGS crispy chilli oil
FRIED CHICKEN RIBS chilli buttermilk
STEAMED PUMPKIN aromatic peanut curry
BRAISED BEEF CHEEKS rock sugar & soy dressing
COLD BROCCOLI & SESAME
STEAMED MARKET GREENS house made oyster sauce
STEAMED RICE

BANQUET ADDITIONS

18 SPICED LA CUT PORK RIBS ginger honey	5PP
FRIED CHICKEN RIBS chilli buttermilk	4PP
MUNG BEAN PANCAKE kimchi caramel, soy pickled onions	4PP
HALF SHELL TASMANIAN SCALLOPS chilli pork crunch, leek	6PP
FRIED RICE roast pork, egg, lup cheong	4PP

NOODLES + RICE

WHEAT NOODLES pickled veg, black vinegar, chui chow	14
BUCATINI NOODLES korean bolognaise, pickled cucumber, steamed egg	18
FRIED RICE roast pork, egg, lup cheong	18
FRIED BROWN RICE peas, carrot, corn & egg	18
STEAMED RICE	4

MAINS

STEAMED PUMPKIN aromatic peanut curry	28
SPICY BRAISED EGGPLANT soy bean puree	29
NANNA ANNA'S CHILLI CHICKEN	29
RIVERINE PREMIUM STRIPLOIN stir fried w garlic shoots	34
ROAST PORK BELLY w sesame hoisin	28
STEAMED TOFU fried mushrooms & black bean	28
STIR FRIED CHICKEN w broccolini & macadamia	30
CRISPY PORK HOCK SSAM lettuce, shiso leaf, ssamjang, kimchi	32
CORAL COAST BARRAMUNDI coconut turmeric sauce	36
CHU CHICKEN KATSU brown herb sauce	25
BRAISED BEEF CHEEKS rock sugar & soy dressing	32
CLAY POT CHICKEN cooked w potato & chilli, steamed bread, green garlic sauce	32

BANQUET 2 . 70 DOLLARS PER PERSON

POACHED CHICKEN SALAD watercress, cucumber & sesame
SALMON TARTARE miso mayonnaise, sesame cracker
HALF SHELL TASMANIAN SCALLOPS chilli pork crunch, leek
WAGYU DUMPLINGS XO & lime
RIVERINE PREMIUM STRIPLOIN stir fried w garlic shoots
ROAST PORK BELLY w sesame hoisin
CORAL COAST BARRAMUNDI coconut turmeric sauce
ZUCCHINI & SMOKED TOFU SALAD
STEAMED MARKET GREENS house made oyster sauce
STEAMED RICE
CHOCOLATE BUN & BLACK SESAME ICECREAM

DESSERT

DESSERT

MANGO SORBET	12
passionfruit granita, coconut cream	
CHOCOLATE BUN & BLACK SESAME ICECREAM	12

DESSERT COCKTAILS

DRAGON'S BREATH SOUR	18
fireball whiskey, lemon, egg white	
ESPRESSO MARTINI	18
a classic way to finish your night!	

DESSERT WINE

Penfolds Club Tawny Port	11	85
Nobel One Botrytis	11	65
Sake	11	85

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