

# CHU THE PHAT

## STARTERS

VEGETABLE CRACKERS	8
OYSTERS calamansi gelée	7ea
STEAMED DUCK BUNS 3pc	18
HALF SHELL TASMANIAN SCALLOPS chilli pork crunch, leek 4pc	28
SWEET CORN & CORIANDER DUMPLINGS crispy chilli oil 6pc	24
VEGETABLE SPRING ROLLS yuzu caramel 4pc	16
FRIED CHICKEN RIBS chilli buttermilk 5pc	24
POACHED CHICKEN SALAD watercress, cucumber & sesame	22
MUNG BEAN PANCAKE kimchi caramel, soy pickled onions	19
WAGYU DUMPLINGS XO & lime 6pc	26
SALMON TARTARE miso mayonnaise, sesame cracker	28
BACON & KIMCHI DUMPLINGS bonito mayonnaise 6pc	24

## SIDE DISHES

COLD BROCCOLI & SESAME	11
MARINATED CUCUMBER & GARLIC	10
CAULIFLOWER gochjang cheddar, butter crumb	16
GREEN BEANS mushroom XO sauce	17
STEAMED MARKET GREENS house made oyster sauce	16
CHIPS spice salt, kewpie	14

## BANQUET 1 . 58 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
ROAST PORK BELLY w sesame hoisin
COLD BROCCOLI & SESAME
STEAMED MARKET GREENS house made oyster sauce
STEAMED RICE

FOR THE ENTIRE TABLE

## NOODLES + RICE

WHEAT NOODLES pickled veg, black vinegar, chui chow	15
BUCATINI NOODLES korean bolognese, pickled cucumber, steamed egg	24
CHICKEN NOODLE SOUP red cooked chicken, soy egg	23
FRIED RICE roast pork, egg, lup cheong	20
FRIED BROWN RICE peas, carrot, corn & egg	20
STEAMED RICE	5

## MAINS

STEAMED PUMPKIN aromatic peanut curry	30
NANNA ANNA'S CHILLI CHICKEN	33
JACK'S CREEK BLACK ANGUS FLANK stir fried w garlic shoots	36
ROAST PORK BELLY w sesame hoisin	30
MUSHROOM & TOFU HOT POT shitake dumplings	31
STIR FRIED CHICKEN w broccolini & smoked almond	32
APPLE GLAZED BEEF SSAM lettuce, shiso leaf, ssamjang, kimchi	38
CORAL COAST BARRAMUNDI coconut turmeric sauce	39
CHU CHICKEN KATSU brown herb sauce	31
BRAISED BEEF CHEEKS rock sugar & soy dressing	34

## BANQUET 2 . 75 DOLLARS PER PERSON

OYSTERS calamansi gelée
SALMON TARTARE miso mayonnaise, sesame cracker
HALF SHELL TASMANIAN SCALLOPS chilli pork crunch, leek
WAGYU DUMPLINGS XO & lime
POACHED CHICKEN SALAD watercress, cucumber & sesame
JACK'S CREEK BLACK ANGUS FLANK stir fried w garlic shoots
CORAL COAST BARRAMUNDI coconut turmeric sauce
MARINATED CUCUMBER & GARLIC
STEAMED MARKET GREENS house made oyster sauce
STEAMED RICE
CHOCOLATE CUSTARD

FOR THE ENTIRE TABLE

UPGRADE TO FRIED RICE \$6pp

# DESSERT



## DESSERT

GREEN APPLE SORBET	13
passionfruit granita, coconut cream	
CHOCOLATE CUSTARD	16
milk caramel, peanut praline	

## DESSERT COCKTAILS

DRAGON'S BREATH SOUR	19
fireball whiskey, lemon, egg white	
ESPRESSO MARTINI	19
a classic way to finish your night!	

## DESSERT WINE

		
PENFOLDS CLUB TAWNY PORT	11	85
NOBEL ONE BOTRYTIS	11	65
SAKE	11	85

ORDER DRINKS + DESSERT  
TO YOUR TABLE USING THE  
ME+U BEACON



CHU



Chu the Phat



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