

# CHU THE PHAT

## STARTERS

VEGETABLE CRACKERS	8
OYSTERS calamansi gelée	7ea
STEAMED DUCK BUNS 3pc	21
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	18
FRIED CHICKEN RIBS chilli buttermilk 5pc	24
POACHED CHICKEN SALAD watercress, cucumber & sesame	25
MUNG BEAN PANCAKE kimchi caramel, soy pickled onions	21
WAGYU DUMPLINGS XO & lime 6pc	26
SALMON TARTARE miso mayonnaise, sesame cracker	30
BACON & KIMCHI DUMPLINGS bonito mayonnaise 6pc	24

## SIDE DISHES

COLD BROCCOLI & SESAME	13
MARINATED CUCUMBER & GARLIC	13
CAULIFLOWER gochujang cheddar, butter crumb	17
STEAMED BOK CHOY w doenjang	18
GREEN BEANS mushroom XO sauce	18
WOK TOSSED MARKET GREENS house made oyster sauce	21
CHIPS spice salt, kewpie	16

## NOODLES + RICE

WHEAT NOODLES pickled veg, black vinegar, chui chow	15
FRIED RICE CAKES korean bolognese, pickled cucumber, steamed egg	27
CHICKEN NOODLE SOUP red cooked chicken, soy egg	24
FRIED RICE roast pork, egg, lup cheong	21
FRIED BROWN RICE peas, carrot, corn & egg	21
STEAMED RICE	7

## MAINS

STEAMED PUMPKIN aromatic peanut curry	32
NANNA ANNA'S CHILLI CHICKEN	34
JACK'S CREEK BLACK ANGUS FLANK stir fried w garlic shoots	36
LAMB BELLY stir fried with chilli & black vinegar	31
WOK TOSSED PROVENCE VEGETABLES w pat chun, soy hummus, goat cheese perilla dressing	31
MUSHROOM & TOFU HOT POT shitake dumplings	33
STIR FRIED CHICKEN w broccolini & smoked almond	33
APPLE GLAZED BEEF SSAM lettuce, shiso leaf, ssamjang, kimchi	38
CORAL COAST BARRAMUNDI coconut turmeric sauce	39
CHU CHICKEN KATSU brown herb sauce	32
BRAISED LAMB sichuan style w eggplant & steamed bread	35

## BANQUET 1 . 60 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
WOK TOSSED PROVENCE VEGETABLES w pat chun, soy hummus, goat cheese perilla dressing
JACK'S CREEK BLACK ANGUS FLANK stir fried w garlic shoots
COLD BROCCOLI & SESAME
WOK TOSSED MARKET GREENS house made oyster sauce
STEAMED RICE

FOR THE ENTIRE TABLE

## BANQUET 2 . 80 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
BRAISED LAMB sichuan style w eggplant & steamed bread
CORAL COAST BARRAMUNDI coconut turmeric sauce
MARINATED CUCUMBER & GARLIC
WOK TOSSED MARKET GREENS house made oyster sauce
STEAMED RICE

FOR THE ENTIRE TABLE

UPGRADE TO FRIED RICE \$6pp

ADD CHOCOLATE LUSTARD \$11pp

# DESSERT



## DESSERT

MANGO SORBET	15
passionfruit granita, coconut cream, macadamia	
CHOCOLATE CUSTARD	16
w spiced pineapple, sour cream chantilly	

## DESSERT COCKTAILS

DRAGON'S BREATH SOUR	20
fireball whiskey, lemon, egg white	
ESPRESSO MARTINI	20
a classic way to finish your night!	
CHERRY RIPE	20
creme de cacao, malibu, chambord, egg white, grapefruit	

## DESSERT WINE

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

ORDER DRINKS + DESSERT  
TO YOUR TABLE USING THE  
CHEWSIE BEACON



# CHU



Chu the Phat



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