

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	20
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
LA 18 SPICED PORK RIBS ginger, honey	25

NOODLES + RICE

WHEAT NOODLES pickled veg, black vinegar, chilli crunch	18
CHICKEN NOODLE SOUP red cooked chicken, soy egg	24
GARLIC BUTTER NOODLES garlic chives, poached egg	20
FRIED RICE roast pork, egg, lup cheong	21
FRIED BROWN RICE peas, carrot, corn & egg	21
STEAMED RICE	7

SIDE DISHES

COLD BROCCOLI & SESAME	13
MARINATED CUCUMBER & GARLIC	13
CAULIFLOWER gochujang cheddar, butter crumb	18
GREEN BEANS mushroom XO sauce	18
WOK TOSSED MARKET GREENS house made oyster sauce	21
CHIPS spice salt, kewpie	16
GRILLED CORN miso butter, chilli salt	18

MAINS

STEAMED PUMPKIN aromatic peanut curry	32
NANNA ANNA'S CHILLI CHICKEN	35
BLACK ONYX FLANK stir fried w asparagus	38
WOK FRIED SUMMER VEGETABLES pat chun, soy puree, goats cheese, perilla dressing	33
MUSHROOM & TOFU HOT POT shitake dumplings	33
STIR FRIED CHICKEN w broccolini & smoked almond	35
APPLE GLAZED BEEF SSAM lettuce, shiso leaf, ssamjang, kimchi	40
CORAL COAST BARRAMUNDI coconut turmeric sauce	40
CHU CHICKEN KATSU brown herb sauce	34
BRAISED LAMB sichuan style w eggplant & steamed bread	36

BANQUET 1 . 65 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 FRIED SUMMER VEGETABLES pat chun, soy puree, goats cheese, perilla dressing
BRAISED LAMB sichuan style w eggplant & steamed bread
COLD BROCCOLI & SESAME
WOK TOSSED MARKET GREENS house made oyster sauce
STEAMED RICE

FOR THE ENTIRE TABLE

BANQUET 2 . 85 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
BLACK ONYX FLANK stir fried w asparagus
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

DESSERT



DESSERT

MANGO SORBET	15
passionfruit granita, coconut cream, macadamia	
CARAMEL FLAN	12
riberry, sesame snap	

DESSERT COCKTAILS

DRAGON'S BREATH SOUR	22
fireball whiskey, lemon, egg white	
ESPRESSO MARTINI	22
a classic way to finish your night!	
CHERRY RIPE	22
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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