

# CHU THE PHAT

## STARTERS

|   |     |  |
|---|-----|--|
| VEGETABLE CRACKERS  | 8   |  |
| OYSTERS<br>calamansi gelée                                    | 7ea |  |
| STEAMED DUCK BUNS 3pc   | 21  |  |
| HALF SHELL TASMANIAN SCALLOPS<br>chilli pork crunch, leek 4pc | 28  |  |
| SWEET CORN & CORIANDER DUMPLINGS<br>crispy chilli oil 6pc     | 24  |  |
| VEGETABLE SPRING ROLLS<br>yuzu caramel 4pc                    | 20  |  |
| FRIED CHICKEN RIBS<br>chilli buttermilk 5pc                   | 24  |  |
| POACHED CHICKEN SALAD<br>watercress, cucumber & sesame        | 25  |  |
| MUNG BEAN PANCAKE<br>kimchi caramel, soy pickled onions       | 21  |  |
| WAGYU DUMPLINGS<br>XO & lime 6pc                              | 26  |  |
| SALMON TARTARE<br>miso mayonnaise, sesame cracker             | 30  |  |
| LA 18 SPICED PORK RIBS<br>ginger, honey                       | 25  |  |

## NOODLES + RICE

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

## BANQUET 1 . 65 DOLLARS PER PERSON

|  |  |
|--|--|
| VEGETABLE CRACKERS   |  |
| STEAMED DUCK BUNS  |  |
| VEGETABLE SPRING ROLLS<br>yuzu caramel   |  |
| SWEET CORN & CORIANDER DUMPLINGS<br>crispy chilli oil                              |  |
| FRIED CHICKEN RIBS<br>chilli buttermilk  |  |
| WOK FRIED SUMMER VEGETABLES<br>pat chun, soy puree, goats cheese, perilla dressing |  |
| BRAISED LAMB<br>sichuan style w eggplant & steamed bread                           |  |
| COLD BROCCOLI & SESAME   |  |
| WOK TOSSED MARKET GREENS<br>house made oyster sauce                                |  |
| STEAMED RICE   |  |

FOR THE ENTIRE TABLE

## SIDE DISHES

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

## MAINS

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

## BANQUET 2 . 85 DOLLARS PER PERSON

|   |  |
|---|--|
| OYSTERS<br>calamansi gelée                                |  |
| SALMON TARTARE<br>miso mayonnaise, sesame cracker         |  |
| HALF SHELL TASMANIAN SCALLOPS<br>chilli pork crunch, leek |  |
| WAGYU DUMPLINGS<br>XO & lime                              |  |
| POACHED CHICKEN SALAD<br>watercress, cucumber & sesame    |  |
| BLACK ONYX FLANK<br>stir fried w garlic chives            |  |
| CORAL COAST BARRAMUNDI<br>coconut turmeric sauce          |  |
| MARINATED CUCUMBER & GARLIC                               |  |
| WOK TOSSED MARKET GREENS<br>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 |    |
| CHOCOLATE PANNACOTTA                           | 15 |
| white chocolate parfait                        |    |

## 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

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