

## STARTERS

VEGETABLE CRACKERS	8
OYSTERS calamansi gelée	7ea
STEAMED DUCK BUNS 3pc	21
PUMPKIN & GARLIC CHIVE DUMPLINGS crispy chilli oil 6pc	24
VEGETABLE SPRING ROLLS yuzu caramel 4pc	20
FRIED CHICKEN RIBS chilli buttermilk 5pc	24
CRISPY RED FRIED PIGS' TAILS sweet red vinegar	18
MUNG BEAN PANCAKE kimchi caramel, soy pickled onions	21
WAGYU DUMPLINGS XO & lime 6pc	26
SALMON TARTARE miso mayonnaise, sesame cracker	35
GRILLED PORK BRIOCHE spicy cabbage, kewpie 2pc	18

## NOODLES + RICE

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

## MAINS

NANNA ANNA'S CHILLI CHICKEN	35
RIVERINA BEEF RUMP stir fried w garlic chives	38
GENERAL TSO'S FRIED CAULIFLOWER	34
MUSHROOM & TOFU HOT POT shitake dumplings	33
STIR FRIED CHICKEN w broccoli & smoked almond	35
LA BEEF RIBS apple glazed, lettuce, shiso leaf, ssamjang, kimchi	40
CORAL COAST BARRAMUNDI coconut turmeric sauce	42
CHU CHICKEN KATSU brown herb sauce	34
COCONUT BRAISED BEEF CHEEK potato & peanut curry	40

## SIDE DISHES

DAIKON CUCUMBER SALAD	14
STEAMED BROCCOLINI soy garlic butter	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

## BANQUET 1 . 65PP MIN 2

VEGETABLE CRACKERS
PUMPKIN & GARLIC CHIVE DUMPLINGS crispy chilli oil
FRIED CHICKEN RIBS chilli buttermilk
CRISPY RED FRIED PIGS' TAILS sweet red vinegar
STEAMED DUCK BUNS
GENERAL TSO'S FRIED CAULIFLOWER
COCONUT BRAISED BEEF CHEEK potato & peanut curry
WOK TOSSED MARKET GREENS house made oyster sauce
STEAMED RICE

## BANQUET 2 . 85PP MIN 2

OYSTERS calamansi gelée
VEGETABLE SPRING ROLLS yuzu caramel
WAGYU DUMPLINGS XO & lime
SALMON TARTARE miso mayonnaise, sesame cracker
LA BEEF RIBS apple glazed, lettuce, shiso leaf, ssamjang, kimchi
CORAL COAST BARRAMUNDI coconut turmeric sauce
DAIKON CUCUMBER SALAD
WOK TOSSED MARKET GREENS house made oyster sauce
STEAMED RICE
CHOCOLATE PUDDING white chocolate parfait, honeycomb

UPGRADE TO FRIED RICE \$6PP

## DESSERT

MANGO SORBET	passionfruit granita, coconut cream, macadamia	15
CHOCOLATE PUDDING	white chocolate parfait, honeycomb	15

## DESSERT COCKTAILS

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

## DESSERT WINE

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

# CHU THE PHAT

## menu

INSPIRED BY THE STREETS OF HONG KONG, TAIWAN & KOREA,  
WE WELCOME YOU TO CHU THE PHAT.

OUR MENU IS DESIGNED TO SHARE & HAVE FUN.

AT CHU THE PHAT ITS ALL ABOUT ENJOYING THE EXPERIENCE  
& TASTING DIFFERENT DISHES FROM THE EXOTIC WHICH HAVE  
SHAPED THE FLAVOURS OF OUR MENU.



SCAN TO  
VIEW CHU'S  
UPCOMING  
EVENTS



Chu the Phat



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