

CHU THE PHAT

STARTERS

EDAMAME soy garlic butter, togarashi	12
OYSTERS calamansi gelée	7ea
WAGYU DUMPLINGS XO & lime 6pc	26
STEAMED DUCK BUNS 3pc	24
KIMCHI & POTATO DUMPLINGS aged cheddar sauce 6pc	26
VEGETABLE SPRING ROLLS yuzu caramel 4pc	24
FRIED CHICKEN RIBS chilli buttermilk 5pc	25
CUMIN SPICED LAMB RIBS sweet red vinegar, fried chilli, coriander	24
MUNG BEAN PANCAKE kimchi caramel, soy pickled onions	24
WAGYU TARTARE soy cured yolk, sesame cracker, black garlic	35

NOODLES + RICE

UDON NOODLE japanese bolognese, perilla cream	26
GARLIC BUTTER NOODLES garlic chives, poached egg	24
FRIED RICE roast pork, egg, lup cheong	24
FRIED BROWN RICE peas, carrot, corn & egg	24
STEAMED RICE	7

BANQUET 1 . 68 DOLLARS PER PERSON

EDAMAME soy garlic butter, togarashi
KIMCHI & POTATO DUMPLINGS aged cheddar sauce
WAGYU DUMPLINGS XO & lime
FRIED CHICKEN RIBS chilli buttermilk
CRISPY FRIED EGGPLANT spicy black vinegar
SIR HARRY 6-7+ WAGYU BEEF RUMP stir fried w garlic chives
WOK TOSSED MARKET GREENS house made oyster sauce
STEAMED RICE

FOR THE ENTIRE TABLE

MAINS

NANNA ANNA'S CHILLI CHICKEN	37
SIR HARRY 6-7+ WAGYU BEEF RUMP stir fried w garlic chives	42
POACHED CHICKEN SALAD watercress, cucumber & sesame	35
CRISPY FRIED EGGPLANT spicy black vinegar	35
MUSHROOM & TOFU HOT POT shitake dumplings	36
STIR FRIED CHICKEN w broccoli & smoked almond	36
LA CUT PORK RIBS apple glazed, perilla kimchi	42
CORAL COAST BARRAMUNDI coconut turmeric sauce	44
CHU CHICKEN KATSU brown herb sauce	34
COCONUT BRAISED BEEF CHEEK potato & peanut curry	44

SIDE DISHES

GRILLED BROCCOLINI mushroom XO	18
WOK TOSSED MARKET GREENS house made oyster sauce	21
JJAJANG BLACK POTATO SALAD kewpie, chives	18
CHIPS spice salt, kewpie	16
CORN RIBS miso butter, furikaki	18

BANQUET 2 . 80 DOLLARS PER PERSON

OYSTERS calamansi gelée
CUMIN SPICED LAMB RIBS sweet red vinegar, fried chilli, coriander
STEAMED DUCK BUNS
WAGYU TARTARE soy cured yolk, sesame cracker, black garlic
CORAL COAST BARRAMUNDI coconut turmeric sauce
JJAJANG BLACK POTATO SALAD kewpie, chives
LA CUT PORK RIBS apple glazed, perilla kimchi
WOK TOSSED MARKET GREENS house made oyster sauce
STEAMED RICE

FOR THE ENTIRE TABLE

UPGRADE TO FRIED RICE \$6pp

DESSERT

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MANGO & COCONUT WEIS BAR	10
CONDENSED MILK SPRINGROLL banana mousse	8ea

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 RESERVE AGED TAWNY	11	85
NOBLE ONE BOTRYTIS	11	65
GEKKEIKAN SAKE	11	85
PENFOLDS GRANDFATHER	16	175

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.

WE ONLY SERVE AUSTRALIAN SEAFOOD.

10% SURCHARGE ON SUNDAYS.
15% SURCHARGE ON PUBLIC HOLIDAYS.
1.5% SURCHARGE FOR EFTPOS, MASTERCARD / VISA CREDIT OR DEBIT
1.9% SURCHARGE ON AMEX / JCB



SCAN TO
VIEW CHU'S
UPCOMING
EVENTS



Chu the Phat



@chuthephat_bris

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ORDER DRINKS + DESSERT
TO YOUR TABLE USING THE
CHEWSIE BEACON

CHU