CHU THE PHAT

STARTERS

EDAMAME 12
soy garlic butter, togarashi

OYSTERS 7ea
calamansi gelée

WAGYU DUMPLINGS 26
XO & lime 6pc

STEAMED DUCK BUNS 3pc 24

KIMCHI & POTATO DUMPLINGS 26
aged cheddar sauce 6pc

FRIED CHICKEN RIBS 25
chilli buttermilk 5pc

VEGETABLE SPRING ROLLS 24
yuzu caramel 4pc

POACHED CHICKEN SALAD 35
watercress, cucumber & sesame

MUNG BEAN PANCAKE 24
kimchi caramel, soy pickled onions

SALMON TARTARE 35
miso mayonnaise, sesame cracker

CUMIN SPICED LAMB RIBS 24
sweet red vinegar, fried chilli, coriander

NOODLES + RICE

UDON NOODLE 26
japanese bolognese, perilla cream

GARLIC BUTTER NOODLES 24
garlic chives, poached egg

FRIED RICE 24
roast pork, egg, lup cheong

FRIED BROWN RICE 24
peas, carrot, corn & egg

STEAMED RICE 7

MAINS

NANNA ANNA'S CHILLI CHICKEN 37

SIR HARRY 6-7+ WAGYU BEEF RUMP 42
stir fried w garlic chives

FRIED CAULIFLOWER 35
spicy black vinegar

MUSHROOM & TOFU HOT POT 36
shitake dumplings

STIR FRIED CHICKEN 36
w broccoli & smoked almond

LA CUT PORK 42
apple glazed, perilla kimchi

CORAL COAST BARRAMUNDI 44
coconut turmeric sauce

CHU CHICKEN KATSU 34
brown herb sauce

COCONUT BRAISED BEEF CHEEK 44
potato & peanut curry

SIDE DISHES

GRILLED BROCCOLINI 18
mushroom XO

BLACK POTATO SALAD 18
jjajang, kewpie, chives

WOK TOSSED MARKET GREENS 21
house made oyster sauce

CHIPS 16
spice salt, kewpie

MISO BUTTER CORN 18
furikaki

BANQUET 1 . 68 DOLLARS PER PERSON

FOR THE ENTIRE TABLE

EDAMAME soy garlic butter, togarashi

KIMCHI & POTATO DUMPLINGS
aged cheddar sauce

STEAMED DUCK BUNS

FRIED CHICKEN RIBS chilli buttermilk

FRIED CAULIFLOWER 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

BANQUET 2 . 80 DOLLARS PER PERSON

FOR THE ENTIRE TABLE

OYSTERS calamansi gelée

CUMIN SPICED LAMB RIBS
sweet red vinegar, fried chilli, coriander

STEAMED DUCK BUNS

POACHED CHICKEN SALAD
watercress, cucumber & sesame

CORAL COAST BARRAMUNDI
coconut turmeric sauce

LA CUT PORK apple glazed, perilla kimchi

BLACK POTATO SALAD
jjajang, kewpie, chives

WOK TOSSED MARKET GREENS
house made oyster sauce

STEAMED RICE

UPGRADE TO FRIED RICE $6 PP

DESSERT

DESSERT

MANGO & COCONUT WEIS BAR	10
CONDENSED MILK SPRINGROLL 2pc banana mousse	12

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 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 WEEKENDS.
15% SURCHARGE ON PUBLIC HOLIDAYS.

SCAN TO
VIEW CHU'S
UPCOMING
EVENTS

Chu the Phat @chuthephat_bris

Visit www.chuthephat.com.au to order online

ORDER DRINKS + DESSERT
TO YOUR TABLE USING THE
CHEWSIE BEACON

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