



Shared Experience Menu

For \$38
per person
we'll serve up
our favourite
dishes for you
to share

Chichi

Asian Kitchen & Bar

Let's Start

House roast peanuts 3.5

House pickled vegetables 3.8

Smoked trout, galangal, roasted chilli & fried shallots betel leaf 3.9ea

Spanner crab, pomelo, caramelised coconut, galangal & peanuts betel leaf 4.8ea

Lettuce delight – free range chicken with chinese sausage, mushrooms, water chestnuts, coriander & crispy glass noodle 5.5ea

Son in law eggs with house xo sauce 5.5

Soft rice paper rolls with pork, prawns, perilla, vermicelli & garlic chive served with house special sauce 10.5

Steamed dumplings of pork with shiitake mushrooms & ginger soy sauce 10.8

Hand made curry puffs of beef, potato & pea with cucumber yoghurt 9.8

Steamed dumpling of seafood, corns & mushrooms with ginger soy sauce 12.8

Share me

Awesome fried eggplant sandwich of prawns & pork with ginger & shallot soy sauce 12.8

Chichi's char-grilled seasoned pork mince on skewers served with lettuce, mints, coriander & house special sauce 12.8

House specialty salt & pepper squid Small 12.9 Large 18.9
Soft shell crab 15.8
Tofu with nuoc cham 10.8

Classic Vietnamese spring rolls & taro with nuoc cham 10.9

Crunchy school prawns with chilli mayo 12.6

Don's stuffed chicken wings with house sweet chilli sauce 9.8

Malay style sate chicken on skewer with house sate sauce (6 Skewers) 9 (12 Skewers) 16

Bigger

Les' clay pot rice with prawns, chicken, chinese sausage, lily buds & fried egg 16.8

Beef me up – braised beef short ribs with chilli & tamarind served with pickled vegetables 23.8

Shaken beef (a.k.a Bo lo lac) – wok tossed beef cube in aromatic garlic & pepper served with watercress salad 23.8

Mumma Ly's clay pot braised pork & egg with young coconut 19.8

Xo Me Pork – stir fried braised pork belly with house xo sauce & snake beans 19.8

Stir fried of free range chicken with garlic, chilli, basil, snake beans & baby corns (**med-hot**) 19.8

Crispy skin whole spatchcock with house sate sauce 21.6

Chilli sambal coconut prawns with okra (**med-hot**) 23.9

Braised duck with orange & tamarind sauce 23.2

Succulent steamed wild barramundi fillets with chilli, soy bean, ginger, mushrooms & lily buds 23.9

Saigon Bo Kho – braised beef with Vietnamese spices 19.2

Massaman curry of beef & potatoes with peanuts & fried shallots (**mild-med**) 19.8

Malay curry of fish fillets with okra, tomatoes & tamarind (**med**) 21.6

A bit moreish

Chichi's braised pork belly with green papaya salad & fried shallots 18.2

Classic grilled beef salad with lemongrass, chilli & tomato (**med-hot**) 18.2

Fried crisp skin salmon & green papaya salad with Vietnamese mints & fried garlic 21.6

Fried wild barramundi fillets with green apple salad & fried shallots 23.9

On the side

Wok-toss greens – broccoli, snap peas & gai lan 8

Stir fried mixed mushrooms with chinese wine & garlic oil 12.9

Fried beans with xo sauce 9.6

Jasmine rice 2.8 per person

Roti flat bread 3

Happy ending

Chi Chi's tapioca shot with coconut custard, palm sugar, pomegranate & roast sesame seeds 3.9

Our special crème caramel 8.9

Panna cotta with mixed berry compote & honeycomb 10.2

Kaffir lime brulee' with coconut sorbet 10.9

Black sticky rice with coconut cream, peanuts & sesame seeds 8.9

Three is a crowd – trio of ice cream/sorbet (flavour vary seasonally) 9.6

Fried banana sesame roll with house caramel sauce & salted nut ice cream 9.2

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