

ENTREE

FRESH RICE PAPER ROLLS (2)

- Pork & Prawn 8.5
- Grilled chicken & avocado 8.5
- Tofu 8.5

SPRING ROLLS

- Pork & taro 12
- Seafood 12
- Veggies (V) 12

CRISPY FRIED KING PRAWN ROLLS

- King prawn, marinated pork, mushroom & onion 12.8

SEXY PRAWNS

- King prawns, crumble & homemade salted duck egg mayo 14

CRISPY FRIED SILKEN TOFU

- Silken tofu, homemade salted duck egg mayo & pork floss 12

EDAMAME W/ SEA SALT

- 6

CHILL TACOS

- Grilled pork belly, lettuces, pickles, herbs & chilli mayo 12.8


SOUTHSIDE STICKY WINGS

- Chicken wings, coleslaw & home-style fish sauce 14

HANOI GRILLED PORK BELLY

- Pork belly, lemongrass, honey & onion 16

SALT & PEPPER

- Calamari, basil, garlic mayo & lemon  20
- Whole school prawns, basil, chilli mayo & lemon 19

PHO

- RARE BEEF 18
- RARE BEEF, BRISKET & BEEF BALLS 19
- PREMIUM WAGYU BEEF  20
- CRISPY SKIN CHICKEN 19
- GRILLED CHICKEN 18
- TOFU, BROCCOLI & CHINESE BROCCOLI 18

Chill

Dinner ME-N-U

5:00PM - 9:30PM

MAIN

VIETNAMESE PANCAKE

- Crispy coconut turmeric w/ onion & bean sprouts 18
- ADD: Pork & prawn: 3 / duck: 5 / tofu: 2

SHAKING WAGYU CUBES (GFO)

- Wagyu beef cubes, capsicums, mushrooms, snow beans & onion 28

CHARGRILLED CHICKEN

- Chicken fillet marinated in honey & herbs, served w/ pickles, salad 21

CRISPY SKIN CHICKEN (GF)

- Served with pickles & salad 23

DUCK CURRY

- Duck with lychees, round beans & potatoes 26

GRANDMA-COOKED PORK BELLY

- Stewed pork belly w/ bok choy & son-in-law eggs 25

BRAISED SALMON IN TAMARIND SAUCE (GF)

- Pan-seared salmon fillet w/ tamarind sauce & herbs 24

CLAYPOT CARAMELIZED SALMON (GF)

- Caramelized salmon fillet in a clay pot 25

STEAMED BARRAMUNDI

- Barramundi fillet w/ sweet soy sauce, ginger & shallot 26

KING PRAWN XO

- Stir-fried king prawns & veggies w/ homemade seafood sauce 27

STIR-FRIED KING PRAWN (GFO)

- King prawns w/ oyster sauce, sesame oil & snow beans in herbs 24

STIR-FRIED EGGPLANT XO

- Eggplant, pork mince in seafood sauce 22

LEMONGRASS CHILLI TOFU

- Fried Tofu, garlic, lemongrass, dried chilli 19

SALAD

PAPAYA SALAD (GF)

- Pork & prawn in sweet & sour dressing sauce, fresh herbs, black sesame cracker & roasted nuts 19

DUCK SALAD (GF)

- Pan-seared duck breast, cabbage in sweet & sour dressing sauce, black sesame cracker & roasted nuts 22

PREMIUM WAGYU SALAD (GF)

- Salads, cucumber, garden radish, baby tomatoes in spicy lemongrass dressing sauce, black sesame cracker & roasted nuts 23

CHICKEN SALAD

- Grilled chicken & cabbage in sweet & sour dressing sauce, black sesame cracker & roasted nuts 18

VEGGIES / TOFU

ASIAN GREEN STIR FRY (GF) (VO)

- Snow beans, broccoli, mushroom, baby corn, carrot in oyster sauce, light soy & garlic 18
- ADD: Chicken: 3 / beef: 3 / seafood: 4

EGGPLANT STEW (V)

- Chunky eggplant, tofu stew in mushroom sauce & herbs 18

STEAMED CHINESE BROCCOLI (VO)

- Chinese broccoli, oyster sauce, sweet soy sauce & fried garlic 18

FRIED RICE

CHILL FRIED RICE

- Prawn & Calamari, homemade seafood sauce, pineapple & broccoli 21

PREMIUM WAGYU

- Pan-seared Wagyu, cup mushroom, corn, peas & truffle oil 24

CHICKEN

- Grilled chicken, Chinese broccoli & cabbage 19

VEGETARIAN (V)

- Tofu, mushrooms, cabbage, mix beans w/ veggies sauce 19

SIDES

- Steam Rice / Tomato Rice 3/5


GF: Gluten free - GFO: Gluten free option - V: Vegetarian - VO: Vegan option

Please inform your server of any food allergy or dietary restrictions

A surcharge of 10% applies on public holiday

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