

EST°2012

CHI and CO!

SYDNEY

RESTAURANT & BAR

• TAPAS STYLE •

GRILLED SCALLOPS **gf**

with Nam Jim and fried shallots 9

SPANNER CRAB ON BETEL LEAF **gf**

with pomelo, caramelised coconut, galangal and peanuts 11

CHICKEN LETTUCE DELIGHTS **gf v**

San choy bao with Chinese pork sausage, mushrooms, water chestnuts and crispy glass noodles 12

CHICKEN SLIDERS

Fried spiced chicken fillet, steamed bun with house chilli mayo 9

PULLED BEEF SLIDERS

Pulled beef rib, steamed bun with mint and house pickles 9

PORK BELLY SLIDERS

Tender pork belly, steamed bun with cucumber, fried shallots and hoisin sauce 9

OUR HOUSE SPECIALTY SALT AND PEPPER

Squid **gf** Sm 14.9 Lg 20.9
Soft Shell Crab 17.9
Tofu **v** 9.9

SHARED

SON IN LAW EGGS

with house XO sauce 8.9

CLASSIC VIETNAMESE SPRING ROLLS

served with nuoc cham sauce and ground peanuts 9.9

HOUSE DUCK SPRING ROLLS

with mushrooms and water chestnuts served with sweet plum sauce 12.9

FRESH VIETNAMESE RICE PAPER ROLLS **gf v**

with pork, prawns, perilla, lettuce, rice vermicelli and garlic chives served with house-made dipping sauce 10.9

HAND MADE CURRY PUFFS

with beef, potato and peas served with cucumber & mint yoghurt 12.9

AWESOME FRIED STUFFED EGGPLANT

with prawn and pork served with garlic ginger soy sauce 14.8

STEAMED SEAFOOD DUMPLINGS

with vegetables served with ginger soy sauce 12.9

STEAMED PORK DUMPLINGS

with shiitake mushrooms served with ginger soy vinegar sauce 11.8

CHICKEN SATAY SKEWERS

malay-style served with house satay sauce and cucumber
(6 skewers) 10 (12 skewers) 18

SALADS

PORK BELLY SALAD

twice-cooked pork belly with green papaya salad and fried shallots 18.8

THAI GRILLED BEEF SALAD **gf**

with lemongrass, chilli, mint and tomato (med-hot) 16.8

FRIED SALMON SALAD **gf**

fried salmon fillet with green papaya, Vietnamese mint and fried garlic 22.8

FRIED WILD BARRAMUNDI SALAD

wild barramundi fillet with green apple salad and fried shallots 24.8

FEAST

Enjoy one of our Shared Experience Menu! For \$35/\$42/\$48 per person we'll serve up some of our 'flavourite' dishes to be shared by the whole table!

*\$35 Minimum 2 people
\$42/\$48 Minimum 4 people

"Pair our dishes with a glass of red or white from one of our wide range of wines, or try some of our delicious cocktails and mocktails made expertly by our experienced bartenders."

For our gluten-free **gf** and/or vegetarian **v** options, please inform our friendly staff when ordering. With respect to our customers with allergies, we cannot guarantee that dishes will be free of nut or shellfish residue.

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MAINS

CHICKEN CHILLI BASIL ^{gf}

Thai-style stir-fried chicken with garlic, chilli, basil, snake beans and baby corn (med-hot) 21.8

KUNG PAO CHICKEN

Stir-fried chicken with house-blend spicy sauce and cashew nuts 21.8

CHAR-GRILLED CHICKEN FILLETS

with thai red curry sauce (mild-med) 22.8

CRISPY SKIN BRAISED DUCK

with orange & tamarind sauce 25.8

BEEF RIBS

Slow braised boneless Angus beef ribs with chilli and tamarind sauce, served with pickled cucumber 24.8

SHAKEN BEEF

Wok tossed beef scotch fillet cubes in aromatic garlic & pepper sauce served with watercress salad 24.8

MASSAMAN CURRY ^{gf}

with beef and potatoes, peanuts and fried shallots (mild-med) 19.8

XO PORK

Stir-fried braised pork belly with house XO sauce and snake beans (mild-med) 23.8

BARRAMUNDI WITH GINGER AND SHALLOTS

Steamed wild Barramundi fillet with ginger, soy & shallot sauce 25.8

BARRAMUNDI WITH SOY BEAN AND MUSHROOMS

Steamed wild Barramundi fillet with chilli, soy bean, ginger and mushrooms 25.8

SINGAPOREAN CHILLI KING PRAWNS ^{gf}

wok-tossed with snow peas 25.8

LES' CLAY POT RICE

with prawns, chicken, Chinese pork sausage, mushrooms and fried egg 21.8

ON THE SIDE

STIR-FRIED GREENS ^{gf} ^v

broccoli, snow peas and bok choy (varies seasonally) 9

STIR-FRIED MIXED MUSHROOMS ^{gf} ^v

with Chinese wine and garlic oil 13.8

FRIED TOFU ^v

with Shiitake mushrooms and snow peas 9.6

ROTI FLAT BREAD

2.2 ea

FRIED RICE ^{gf} ^v

with egg, corn, peas, chicken and Chinese pork sausage 11.9

STEAMED RICE ^{gf} ^v

4.5 per serve

HAPPY ENDING

CHI'S TAPIOCA SHOT ^{gf}

with coconut custard, palm sugar, pomegranate and roasted sesame seeds 4.5

OUR SPECIAL CRÈME CARAMEL ^{gf}

with dark caramel sauce 9.5

PANNA COTTA ^{gf}

with mixed berry compote and honeycomb 12.9

BELGIAN CHOCOLATE MOUSSE ^{gf}

served with double cream, roasted hazelnuts and crumbed honeycomb 12

COCONUT THREE WAYS

young coconut jelly with fried roasted coconut & peanut cigar served with coconut icecream 14.9

KAFFIR LIME BRÛLÉE ^{gf}

with coconut sorbet 12.9

FRIED BANANA SESAME ROLL

with housemade caramel sauce and salted nut ice cream 13.9

FRIED WHITE CHOCOLATE ICE-CREAM

coated with panko crumbs served with coconut crumble and house-made raspberry coulis 14.9

THREE'S A CROWD ^{gf}

trio of ice-cream/ sorbet 9.6