



COLD STARTERS

FRESH OYSTERS ½ DOZ GF	28.0
Pacific Oysters, Nuoc Cham Granita	
BEETROOT TARTARE VG	16.0
Beetroot, Chives, Tamari Soy, Ginger Mustard Vinaigrette	
KINGFISH SASHIMI GF	29.0
Hiramasa Kingfish, Nahm Jim Dressing, Pomelo	
SPICY NORI TACO CEVICHE (2) GF	25.0
Duo Fish Ceviche, Chilli GF Dressing, Nori Taco	
“SZECHUAN” BURRATA V	28.0
Roasted Sesame Sauce, Fennel Jam, Macadamia, Red Pepper Oil GF	
ADD FOCACCIA GF	8.0

HOT STARTERS

CHARRED EDAMAME V GF	11.0
Gochugaru Chilli, Lime	
CHARRED CORN RIBS V GF	16.0
Gochujang Aioli, Lime	
CHIKI RIBS GF	22.0
Chicken Ribs, Plum Salt, Lime Leaf Mayo	

DUMPLINGS

CHICKEN SIU MAI (6)	27.0
Hoisin Sauce	
VEGETABLE DUMPLINGS (6) VG	25.0
SZECHUAN SPICY WONTON (6)	28.0
Prawn Wonton, Chilli Oil GF	

FROM THE WOK

STIR FRIED ROLLED RICE NOODLES GF	29.0
Teriyaki Chicken, Chinese Broccoli, Furikake	
WAGYU BEEF MINCE FRIED RICE GF	40.0
Crispy Garlic, Melting Bone Marrow, Edamame	
PRAWN EGG NOODLES	35.0
Tobiko, Leeks, Enoki Mushroom, Spring Onion	

LARGE PLATES

GIPPSLAND ANGUS RIBEYE 650GM GF	88.0
Jalapeno Chimichurri GF	
KICK-ASS CRYING TIGER RUMP CAP MB4 300GM GF	62.0
Sichuan Peppercorn, Aged Fish Sauce, Shichimi Chilli Powder, Lime Juice GF	
CHIKI-WAY ROAST DUCK GF	49.0
Pickles, Sherry Plum Sauce	
CRISPY ROCKLING GF	38.0
Asian Remoulade, Jalapeno Palm Sugar Sauce GF	
TWICE COOKED PORK BELLY	42.0
Gochujang Sauce, kimchi, GF Crispy Focaccia, Sesame Seed	
MISO CHICKEN GF	34.0
Yuzu Cream, King Oyster Mushrooms, Roasted Pumpkin	
MALAYSIAN BEEF BRISKET CURRY GF	36.0
Potato, Coconut Cream, Curry Leaf GF	
ADD JASMINE RICE	5.0

GREENS

CHINESE BROCCOLI VG GF	17.0
Sun Dried Tomatoes, Garlic Infused Oil, Ponzu Dressing	
ROASTED CAULIFLOWER ‘LAU GAN MA’ RAYU VG GF	23.0
Chickpea Puree, Crispy Soy	

SIDES

FOCACCIA V	8.0
ROTI (2) V	9.5
Curry Sauce GF	
JASMINE RICE VG GF	5.0
SHOESTRING FRIES V	12.0
Furikake	

DESSERTS

YUZU SABAYON GF	21.0
Burnt Meringue, Bee Pollen, Yogurt Sorbet	
COCONUT CHANTILLY VG GF	21.0
Strawberry Consommé, Thai Basil Oil, Raspberry Sorbet, Crumble, Sugar Tuille	
STICKY HONEY DATE PUDDING	19.0
Gula Melaka Caramel, Vanilla Gelato	
HOUSE MADE GELATO	6.0
Raspberry Sorbet VG , Matcha, Yoghurt or Vanilla	



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FEAST ON OUR FEED ME MENUS

CHIKI IT UP | \$62 PP

FIRST COURSE
CHARRED EDAMAME V GF
Gochugaru Chilli, Lime
CHIKI RIBS GF
Chicken Ribs, Plum Salt, Lime Leaf Mayo
CHICKEN SIU MAI
Hoisin Sauce
SECOND COURSE
MALAYSIAN BEEF BRISKET CURRY GF
Potato, Coconut Cream, Curry Leaf Served with Jasmine Rice
MISO CHICKEN GF
Yuzu Cream, King Oyster Mushrooms, Roasted Pumpkin
CHINESE BROCCOLI VG GF
Sun Dried Tomatoes, Garlic Infused Oil, Ponzu Dressing
DESSERT
COCONUT CHANTILLY GF
Strawberry Consommé, Thai Basil Oil, Raspberry Sorbet, Crumble, Sugar Tuille

FIRE IT UP | \$72 PP

FIRST COURSE
CHARRED CORN RIBS V GF
Gochujang Aioli, Grated Parmesan, Lime
“SZECHUAN” BURRATA V
Roasted Sesame Sauce, Fennel Jam, Macadamia, Red Pepper Oil Served with Focaccia
SZECHUAN SPICY WONTON
Prawn Wonton, Chilli Oil
SECOND COURSE
TWICE-COOKED PORK BELLY
Gochujang Sauce, Kimchi, Crispy Focaccia, Sesame Seed
MALAYSIAN BEEF BRISKET CURRY GF
Potato, Coconut Cream, Curry Leaf Served with Jasmine Rice
CRISPY ROCKLING GF
Asian Remoulade, Jalapeno Palm Sugar Sauce
CHINESE BROCCOLI VG GF
Sun Dried Tomatoes, Garlic Infused Oil, Ponzu Dressing
DESSERT
STICKY HONEY DATE PUDDING
Gula Melaka Caramel, Vanilla Gelato

FEAST IT UP | \$98 PP

FIRST COURSE
KINGFISH SASHIMI GF
Hiramasa Kingfish, Nahm Jim Dressing, Pomelo
SZECHUAN SPICY WONTON
Prawn Wonton, Chilli Oil
NORI TACO CEVICHE
Duo Fish Ceviche, Chilli Dressing, Nori Taco
“SZECHUAN” BURRATA V
Roasted Sesame Sauce, Fennel Jam, Macadamia, Red Pepper Oil Served with Focaccia
SECOND COURSE
CHIKI-WAY ROAST DUCK GF
Pickles, Sherry Plum Sauce
KICK-ASS CRYING TIGER RUMP CAP MB4 300GM GF
Sichuan Peppercorn, Aged Fish Sauce, Shichimi Chilli Powder, Lime Juice
CRISPY ROCKLING GF
Asian Remoulade, Jalapeno Palm Sugar Sauce
ROASTED CAULIFLOWER
‘LAU GAN MA’ RAYU VG GF
Chickpea Puree, Crispy Soy
DESSERT
YUZU SABAYON GF
Burnt Meringue, Bee Pollen, Yogurt Sorbet
STICKY HONEY DATE PUDDING
Gula Melaka Caramel, Vanilla Gelato

*Tables of 2 will receive 1 serving of Sticky Honey Date Pudding for dessert

FEED ME MENUS REQUIRE THE PARTICIPATION OF THE ENTIRE TABLE ON THE SAME MENU, MIN 2 GUESTS

8+ GUESTS MUST DINE ON A FEED ME MENU

V Vegetarian
VG Vegan
GF Gluten Free
GF Spicy

Most dietary requirements can be accommodated, including Gluten Free & Vegan. Give our crew a heads-up, and they will run you through the available options.

In the case of severe allergies and intolerances, we cannot 100% guarantee cross contamination has not occurred. Please ensure you inform our staff if you have specific dietary concerns.

10% Surcharge on Sundays
15% Surcharge on Public Holidays
All credit card payments will incur a processing fee.

Please note during busy periods we may not be able to split bills, we appreciate your understanding.