



#Signature Cocktails

★ CHA CHING ME ON.....	\$22
Butterfly Pea Gin, Boudoir Ltchi, OEC Lychee Sake, Lime Citrate, Popping Pearls.	
FEELING HOT.....	\$23
Tequila, Chinola, Agave, Chilli Bitters, Togarashi Chilli Salt.	
★ KRAKATOA.....	\$24
White Rum, Pandan Liqueur, Tropical Fruits, Yuzu Syrup.	
★ BUBBLE GUM.....	\$21
Elderflower Vodka, Pavan, Midori, Lime Citrate.	
★ WEEKEND AT TIFFANY’S.....	\$24
Vodka, Blue Curacao, Vedrenne Pineapple, Mirabelle Coconut, Coconut Water.	
★ SET ME ON FIRE.....	\$24
37 South Whiskey, Vedrenne Apricot, Cinnamon Limonio, Orgeat Syrup.	
★ WHISKY BUSINESS.....	\$24
37 South Whiskey, 666 Butter Vodka, Stache Yuzu, Butterscotch, Simple Syrup.	
BANOFFEE BRULEE	\$23
666 Butter Vodka, Giffard Banana, Butterscotch, Vanilla Coconut Foam, Tonka Bean.	
UME’D ME DO IT.....	\$20
Starward Whisky, Umeshu, Port Charlotte, Nocino, Chocolate Bitters, Ceylon Syrup.	
★ SPILL THE TEA	\$22
Rose Gin, Apple Coral, Oscar 697 Rosso, Amabuki Sake, Rooibos Syrup, Luxardo.	

HAPPY HOUR

MONDAY - FRIDAY 4 - 6 PM

All Signature Cocktails \$15 and Beers \$8
\$2 Pacific Oyster with Lemon

#Starters

FRESHLY SHUCKED PACIFIC OYSTER (GF)	\$28 ½ dozen
Green Nam Jim, Fried shallots.	Add extra \$5 FMN \$48 1 dozen
TORCHED WAGYU BEEF TARTARE.....	\$27
Black Truffle Mayo, Green Apple, Chives, Egg Yolk, Crispy Rice Paper. Add extra \$15 for Fresh Black Truffle, WA	
KING SALMON SASHIMI (GF).....	\$26
Green Nam Jim, Coconut Cream, Coconut Flakes, Dill.	
KOMBU VINEGAR FRIED CALAMARI (VGO)	\$24
Japanese Mayo, Fried garlic, Dried Chilli, Lemon.	
SALMON CRISPY CUP.....	\$24 (3 PCS)
Gochujang, Avocado Cream, Seaweed Furikake.	Add extra \$8 pc
PAN SEARED SCALLOPS	\$27 (3 PCS)
Torched Mentaiko, Potato Crisp, Sorrel.	Add extra \$9 pc
CHA CHING BAOS	\$20 (2 PCS)
Choice of CRISPY PORK or VEGAN DUCK (VG)	Add extra \$10 pc
Kimchi, Coriander, Sriracha Mayo.	
FRIED CHIVES CAKE (VG)(GF).....	\$20
Sambal Sweet Soy Sauce, Charred Corn Salad, Coconut Yogurt.	
TRUFFLE PORK & PRAWN SIU MAI	\$24 (4 PCS)
Truffle Miso Broth, Red Caviar, Herb.	Add extra \$6 pc
Add extra \$15 for Fresh Black Truffle, WA	
KOREAN FRIED CHICKEN.....	\$22
Mother-in-Law Sauce, Daikon Pickles, Spring Onions, Sesame.	
VEGGIE SPRING ROLLS (VG)(GF).....	\$20 (5 PCS)
Mint, Lettuce, Coriander, Sweet Chilli Sauce.	Add extra \$4 pc
WAGYU CHEESEBURGER SPRING ROLLS	\$20 (2 PCS)
Lettuce, Pickled Cucumber, Cheddar Cheese Dip.	Add extra \$10 pc
CHA CHING DUMPLINGS.....	\$20 (5 PCS)
Choice of CHICKEN & PRAWN or SPINACH (VG)	Add extra \$4 pc
Numbing Oil, Aged Black Vinegar, Spring Onion, Coriander	
BRAISED LAMB RIBS (GF).....	\$24 (2 PCS)
Coconut Gravy, Pickled Paw Paw, Chilli Oil.	Add extra \$12 pc

#Mains

BLACK OPAL WAGYU FLANK MB8+ (GF).....	\$65
Brown Butter Bulgogi, Spring Onion Salad.	Add extra \$18 FMN
GRILLED HUMPTY DOO BARRAMUNDI (GFO)	\$45
Chiangmai Curry, Mustard Green, Crispy Egg Noodles.	Add extra \$5 FMN
FIVE SPICE CRISPY PORK BELLY (VGO).....	\$39
Chilli Caramel, Aged Black Vinegar, Spicy Green Apple Slaw.	
THAI COCONUT RED CURRY	
Choice of ROASTED DUCK (GF)	\$42
ROASTED JAPANESE PUMPKIN (GF)(VG)	\$38
Thai Red Curry, Coconut Milk, Lychee, Cherry Tomatoes, Basil, Grapes.	
WAGYU BEEF CHAR KWAY TEOW (VGO)	\$34
MB9+ Bolar Blade, Rolled Noodle, Lup Chong, Beansprouts, Chives, Eggs.	
TRUFFLE FRIED RICE (GF)(VGO)	\$32
Crab Meat and Prawns, Snow Peas, Egg, Spring Onion. Add extra \$15 for Fresh Black Truffle, WA	
STIR FRIED SUKIYAKI CLAYPOT (GF)(VGO).....	\$36
Tiger Prawn, Dried Thai Sukiyaki Sauce, Cabbage, Mushroom, Eggs, Asian Celery, Sesame.	
DRUNKEN CHICKEN (GF)	\$34
Bean Sprouts, Ginger & Scallion Sauce, Shiwan Mijiu Wine.	
WOK TOSSED WINTER GREENS (GF)(VGO).....	\$32
Crispy Pork Belly, Garlic, Broccolini, Mushroom Sauce.	
CRISPY SOFTSHELL CRABS (5PCS).....	\$52
Panang Yellow Curry Sauce, Chilli Oil, Coriander.	Add extra \$12 FMN
WARM JUJUBE PUDDING	\$18
Roasted Hazelnut Ice Cream, Rum Caramel, Tuille.	
COCONUT PANNA COTTA (GFO).....	\$16
Strawberries, Cocoa Sauce, Raspberry Sorbet, Crispy Rice Pops.	
ROASTED HAZELNUT ICE CREAM	\$6
RASPBERRY SORBET (VG)	\$6

#Desserts

#Sides

JASMINE RICE (GF).....	\$5.5
COCONUT RICE (GF).....	\$6.5
ASIAN SLAW (GF).....	\$12
ROTI & PEANUT SAUCE	\$8.5

FEED ME NOW FOR 2 PEOPLE CHOOSE 2 STARTERS 2 MAINS 1 SIDE

FOR EVERY ADDED PERSON ADD
1 STARTER, 1 MAIN, 1 SIDE

FOR LUNCH (MINIMUM 2 GUESTS)
\$49.90

FOR DINNER (MINIMUM 2 GUESTS)
\$54.90

ALL PLAYERS MUST PARTICIPATE
(MAXIMUM 5 PLAYERS)

BANQUET REQUIRED FOR GROUPS OF 6+ GUEST

Many of our menu items may contain traces of gluten, nuts, diary. If you have any allergies or dietary requirements, please advise your section staff.

(VGO) Vegan Option.
(VG) Vegan.
(V) Vegetarian.
(GFO) Gluten Free Option.
(GF) Gluten Free.

POST, BOAST, & TOAST!
SHARE YOUR EXPERIENCE

 CHACHINGMELBOURNE

 CHACHINGMELBOURNE

1.1% SURCHARGE APPLIES TO
ALL CREDIT CARD PAYMENTS.
OTHER CARDS MAY INCUR A SMALL SURCHARGE
*** NO SPLIT PAYMENTS DURING BUSY PERIOD***
TO HELP COMPENSATE THE PENALTY RATES
PAID TO OUR VALUED STAFFS.
A 10% SURCHARGE IS APPLIED ON WEEKEND
AND A 15% SURCHARGE ON PUBLIC HOLIDAYS.
THANK YOU FOR YOUR UNDERSTANDING.



Korea

Japan

China

Thailand

Hong Kong

Vietnam

CH CHING

Melbourne