



Signature Cocktails

★CHA CHING ME ON.....	\$22
Butterfly Pea Gin, Soho Lychee, Lime Juice & Popping Pearls.	
★BUBBLE GUM	\$23
Pavan, Midori, Elderflower Vodka, Lime.	
BY THE POND	\$20
Thai Basil & Honey Syrup, Gin, Chartreuse, Lime.	
★SPILL THE TEA	\$24
Cold Brew Hibiscus & Rose Tea, 36 Hibiscus Gin, Sweet Vermouth.	
FEELING HOT	\$23
Tequila, Yuzu Purée, Lime, Wasabi, Togarashi Chilli, Sea Salt.	
★NUTS ABOUT COFFEE	\$24
Horchata, Stache Coffee & Liqueur, Vodka, Thai Tea.	
DON'T BE COCO-NUTS	\$22
White Rum, Coconut Rice, Palm Sugar, Mango Purée & Orange Juice.	
THAI CLUB	\$22
Thai Raspberry Spice Tea, Gin, Egg White, Lime.	
★WEEKEND AT TIFFANY’S	\$24
Curacao, White rum, Coconut Water, Pineapple & Lime Juice.	
★SET ME ON FIRE.....	\$24
Starward Two Fold Whisky, Peach Purée, Cinnamon, Orgeat, Lime Juice.	
★WHISKY BUSINESS	\$24
Starward Two Fold Whisky, Yuzu & Honey, Dry Vermouth, Honeycomb. (Smoked)	

HAPPY HOUR

MONDAY - FRIDAY 4 - 6 PM

All signature cocktails \$15 and Beers \$8

\$2 Pacific Oyster with Lemon

#Starters

STEAMED PACIFIC OYSTER (GF)	\$28 ½ dozen
Chilli Jam, Chicken Tallow, Crispy Chicken Skin.	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 \$10 For Fresh Ground Truffle From WA
KING SALMON SASHIMI (GF)	\$26
Green Nam Jim, Coconut Cream, Dill.	
SALT & PEPPER CALAMARI (CVG)	\$24
Chilli, Lemon, Crispy Shallot, Mayo.	
BUTTER BRIOCHE BITES	\$24 (3 PCS)
Salmon Tom Yum, Tobiko, Coconut, Kaffir Lime Leaf.	Add extra \$8 pc Add extra \$10 For Fresh Ground Truffle From WA
CHAWANMUSHI SCALLOPS	\$24 (2 PCS)
Homemade X.O Sauce, Avruga Caviar, Wonton Crisp.	Add extra \$8 pc
CHA CHING BAOS	\$20 (2 PCS)
Choice of CRISPY PORK VEGAN DUCK (VG) Kimchi, Coriander, Sriracha Mayo.	Add extra \$10 pc
FRIED CORN (CVG)(GF)	\$20
Cajun Spice, Herb Yogurt, Parmesan Cheese.	
TRUFFLE PORK & PRAWN SIU MAI	\$24 (4 PCS)
Truffle Miso Broth, Red Caviar, Herb.	Add extra \$6 pc Add extra \$10 For Fresh Ground Truffle From WA
KOREAN FRIED CHICKEN	\$22
Mother-in-Law Sauce, 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 (2PCS)
Lettuce, Pickled Cucumber, Big Mac Sauce.	Add extra \$10 pc
CHA CHING DUMPLINGS	\$20 (5 PCS)
Choice of CHICKEN & PRAWN SPINACH (VG) Numbing Oil, Black Vinegar, Spring Onion, Coriander.	Add extra \$4 pc
TWICE COOKED LAMB RIBS (GF)	\$24 (2 PCS)
Coconut Potato Puree, Cumin Glaze, Coriander & Mint Chimichurri.	Add extra \$12/pc

#Mains

AUS WAGYU STRIPLOIN MB5+ (CGF)	\$65
Bulgogi Sauce, Confit Garlic, Ssamjang, Shiso Leaf, Iceberg Lettuce.	Add extra \$19 FMN
CHA CA HUMPTY DOO BARRAMUNDI (GF)	\$45
Grilled Bok Choy, Herbs, Burnt Butter Nước Chấm.	Add extra \$5 FMN
FIVE SPICE CRISPY PORK BELLY (CVG)	\$39
Chilli Caramel, Aged Black Vinegar, Spicy Green Apple Slaw.	
THAI COCONUT RED CURRY	\$39
Choice of ROASTED DUCK (GF) ROASTED JAPANESE PUMPKIN (GF)(VG) Thai Red Curry, Coconut Milk, Lychee, Cherry Tomatoes, Basil, Grapes.	
SOYA WAGYU BEEF NOODLES (CVG)	\$34
MB9+ Bolar Blade, Rolled Noodles, Mung Bean Sprouts, Chives, Egg.	
BLACK TRUFFLE FRIED RICE (GF)(CVG)	\$32
Crab Meat and Prawns, Black Truffle, Snow Peas, Egg, Spring Onion.	Add extra \$10 For Fresh Ground Truffle From WA
EGGPLANTS CLAYPOT (GF)(VG)	\$32
Savoury Soy, Three Cup Sauce, Thai Basil, Sesame.	
DRUNKEN CHICKEN (GF)	\$34
Bean Sprouts, Ginger & Scallion Sauce, Shiwan Mijiu Wine.	
WOK TOSSED WINTER GREENS (GF)(CVG).....	\$32
Crispy Pork Belly, Garlic, Broccolini, Mushroom Sauce.	
CRISPY SOFTSHELL CRABS (4PCS)	\$48
Panang Yellow Curry Sauce, Chilli Oil, Crispy Kale.	Add extra \$8 FMN

#Desserts

WHITE CHOCOLATE BALL	\$20
White Chocolate Mousse, Berry Coulis, Strawberry Gel, Crumble, Nuts	
COCONUT PANNA COTTA (GF)	\$16
Orgage Segment, Mango Tuille, Mandarin Sauce.	
VANILLA MOCHI	\$6
COCONUT SORBET (VG)	\$6

#Sides

JASMINE RICE (GF)(VG)	\$4.5
COCONUT RICE (GF)(VG)	\$5.5
SMASHED CUCUMBER SALAD(VG)(GF)	\$8.5
ROTI & PEANUT SAUCE (VG)	\$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 PER PLAYER

FOR DINNER (MINIMUM 2 GUESTS)

\$54.90 PER PLAYER

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, dairy. If you have any allergies or food requirements, please advise your wait person.

(CVG) Can Be Modified To Be Vegan.

(VG) Vegan.

(V) Vegetarian.

(GF) Gluten Free.

POST, BOAST, & TOAST!
SHARE YOUR EXPERIENCE

- Chachingmelbourne
- Chachingmelbourne

1.1% SURCHARGE APPLIES TO ALL CREDIT CARD PAYMENTS.

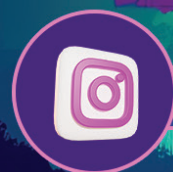
10% SURCHARGE ON SUNDAY

15% SURCHARGE ON PUBLIC HOLIDAYS

OTHER CARDS MAY INCUR A SMALL SURCHARGE

*** NO SPLIT PAYMENTS ***

CHACHING



chachingmelbourne

GOOD FORTUNE, GOOD VIBES!

chachingmelbourne.com.au