

WELCOME TO CHOW HOUSE

Our menu is designed for sharing so you can enjoy a variety of flavours.

Groups are welcomed for business or pleasure. Book your next business lunch or dinner with us. Gift vouchers are available.

We can cater for you inhouse or in your home or office.

Many of our meals can be altered for dietary intolerances - please advise your waiter. Traces may be present.

LUNCH CHOW [12 UNTIL 5PM]

smoked salmon on potato cake w. poached egg, wild rocket, avocado, horseradish crème fraiche + sticky balsamic	21
steak sandwich w. cape grim sirloin, bacon, haloumi, leafy greens, caramelised onion + tomato relish on toasted turkish w. fries	25
panko crumbed chicken slider w. pickled cucumber + Japanese mayo	[ea] 7.5
vegetable + glass noodle spring roll w. dipping sauce	[ea] 5
chicken + caramelised eschallot potsticker w. black vinegar, sesame + soy dipping sauce	[4 pieces] 13.5
tofu bao w. sticky coconut, peanut + tamarind	[ea] 6
crispy pork bao w. pickled vegetables, sticky coconut, peanut, tamarind + coriander	[ea] 7
thai fried chicken on mini house made tortilla w. avocado, bbq corn, chilli, lime + sour cream	[ea] 8
smoked salmon, pickled carrot + avocado rice paper roll w. lettuce, roast almond, labne + sweet chilli dipping sauce	[ea] 7.5
lemongrass chicken satay w. peanut sauce, pickled cucumber + onion	[ea] 9
spiced lamb ball w. coconut kaffir lime sauce	[3 pieces] 15
peking duck w. shallot pancake served w. cucumber + hoisin	[ea] 8.5
salted fried squid w. lemon, pepper + sweet chilli mayonnaise	18.5

RICE + NOODLE

kimchi noodle pancake w. avocado, green chilli, haloumi, coriander, mint, saagwaala sauce + green aioli	19.5
add chicken	7.5
wok tossed hokkien noodles, vegetables + fried tofu w. peanut jam [v]	18
add chicken	7.5
chow house nasi goreng indonesian style fried rice w. chicken, bacon + fried egg	22

GREEN STUFF..ETC

coconut poached chicken, green apple + lychee salad w. mint, coriander, lime, chilli + coconut	28
kale, pumpkin + organic labne salad w. haloumi, roast kipfler potato, roasted nuts + seeds, green ginger + lemon oil [v]	23
warm thai beef salad w. medium rare cape grimm sirloin, pickled cucumber, chilli, ginger, lime, roast peanut + mixed herbs	28.5

MEAT + POULTRY + FISH

thai spaghetti w. hsaio kuan dou noodles, seasonal greens, tofu, coconut, kaffir lime, chilli, lime + peanut coriander pesto	24
add chicken	7.5
pork belly w. seared scallop, cauliflower puree + port jus	36
massaman coconut duck curry w. confit duck, thai nutmeg, eschallot, potato, roast peanut	35.5
add steamed rice	4
beef cheek rendang w. labne roti	29.5
market fish changes daily	

A BIT ON THE SIDE

[INDIVIDUALLY PRICED OR 3 FOR 25]

green papaya salad w. green bean, tomato, lime + peanut [v]	9
wok fried vegetables w. ginger, garlic + soy [v]	9
french fries w. aioli [v]	9

SWEET CHOW

pudding of the day	
pandan sago w. palm sugar ice cream + molasses	10
chow house affogato frangelico w. espresso, vanilla ice cream + frangelico	15
chow house cookies & cream ice cream w. pistachio + butterscotch sauce	15
vanilla bean ice cream w. your choice of raspberry or chocolate sauce + cookie [v]	
1 scoop	5
2 scoops	10

[see our dessert bar inside]

FOR CHILDREN 12 & UNDER

[SERVED WITH A SMALL SOFT DRINK]

fried rice w. bacon, egg + kikkoman sauce	10
panko crumbed chicken slider w. chips	10

CHOWHOUSE



@chow_house #chowhouse



Chow House

One bill per table. Transaction fee of 2% applies on Amex + Diners Club cards. A surcharge of 16.5% applies on public holidays.

WINE

CHAMPAGNE & SPARKLING

	g	b
NV Biancavigina Prosecco Prosecco Italy	10	45
NV De Perrier De Blancs Loire Valley France	10	45
NV Louis Roederer Champagne Champagne France		120
NV Veuve Cliquot Champagne Champagne France		110
NV Dom Perignon Champagne Champagne France		380

WHITE

Tin Cottage Sauvignon Blanc Marlborough NZ	9.5	42
Tim Adams Riesling Clare Valley VIC	9.5	42
Vinaceous 'Sirenya' Pinot Grigio Adelaide Hills SA	10	45
Astrolabe 'Province' Pinot Gris Marlborough NZ	12	54
Hill Chardonnay Multi Region VIC	9.5	42
Tyrrell's 'Baby Brother' Chardonnay Hunter Valley NSW	11	49
Bent Road Chardonnay Ballandean QLD	9.5	42
Hill Pinot Gris Multi Region VIC	9.5	42

ROSE

RockBare Rose McLaren Vale SA	9.5	42
Maison Saint Aix Rose Aix France	13	58

RED

Soumah Pinot Noir Yarra Valley VIC	12	54
42 Degrees South Pinot Noir Coal River Valley TAS		56
Jack + Jill Pinot Noir Bellarine Peninsula VIC	12.5	56
Whistler Shock Value Grenache Barossa Valley SA	9.5	42
Printhie Mountain Range Merlot Orange NSW	10	45
First Drop 'Mothers Milk' Shiraz Barossa Valley SA	11	50
Heartland Cabernet Sauvignon Langhorne Creek SA	8.5	39
Bent Road Temperanillo Ballandean QLD	10	45

DESSERT

Tim Adams Botrytis Reising 375ml Clare Valley SA	10	45
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LIQUEURS

Southern Comfort ◦ Baileys ◦ Chambord Frangelico ◦ Malibu ◦ Sambuca ◦ Limoncello Grappa ◦ Amaretto ◦ Cointreau ◦ Tia Maria Midori ◦ Campari ◦ Pimms ◦ Ouzo Jegermaister ◦ Pernod	9
Galway Pipe	9.5
Hennessey VSOP Cognac	12
Napoleon Brandy	9

COCKTAILS

vanilla mimosa liquor 43, de perriere blanc de blancs sparkling, oj	10
hendrix classic hendricks gin, tonic, cucumber	12
chow house pimms cup pimms, lemonade, cucumber, lime, mint, strawberry, orange + lychee	glass 14 jug 38
bangkok mule vodka, pineapple juice, passionfruit, lime, ginger beer	16
aperol spritz aperol, prosecco, soda, orange	16
watermelon kiss cucumber infused vodka, watermelon liqueur, lime and watermelon juice	16
lychee martin vodka, lychee liqueur, lemon, apple juice	17
southside gin, lime, mint	17
aromatic daiquiri white rum, lime, thyme (frozen)	17
negrone sbagliato campari, red vermouth, prosecco	17
strawberry basil mojito white rum, strawberry, basil, lime	17
salted coconut margherita coconut tequila, lime, cointreau + salt	17
espresso martini kahlua, vodka, espresso	17

BEER

ON TAP

Asahi	(300ml) 8	(400ml) 10
Peroni	(330ml) 7	(400ml) 9

LIGHT AND MID STRENGTH BEERS

Peroni Leggera Mid

James Boags Light

FULL STRENGTH LOCAL BEERS

Burleigh Brewing Co Twisted Palm Tropical Pale Ale
One Fifty Lashes Pale Ale ◦ **James Boags Premium Lager**
Stone & Wood Pacific Ale ◦ **Little Creatures Pale Ale** 8.5

IMPORTED BEERS

Singha - Thailand ◦ Moretti - Italy	
Peroni - Italy ◦ Corona - Mexico	8.5
Weihenstephan - Germany	11
Hefe - Cloudy Wheat Beer 500ml The World's Oldest Brewery	

CIDERS

Flying Brick Cider Co. Naturally Brewed Apple ◦ Pear	8.5
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SPIRITS

Gray Goose Vodka - France ◦ Belvedere Vodka - Poland	10
Kettle One Vodka - Holland	9
Bombay Sapphire Gin - England	9
Hendrix Gin - Scotland ◦ Four Pillars Gin - Australia	10
Bundaberg Rum - Australia ◦ Bacardi Rum - Cuba	
Malibu Rum - Caribbean	8
Jim Beam Bourbon	9
Makers Mark Bourbon ◦ Wild Turkey Bourbon	10
Canadian Club Whiskey ◦ Jack Daniels Whiskey	9
Chivas Regal Scotch ◦ Johnnie Walker Black Scotch	10
Johnnie Walker Red Scotch	9
Tequila Blue	9
Tequila 1800 Coconut	10

SINGLE MALT SCOTCH WHISKY

Glenmorangie 10Y ◦ Glenfiddich 12Y	12
Oban 14Y	15