

\$25 LUNCH ANY 2 DISHES & A DRINK

available 12 - 4.30pm, Tuesday - Sunday

CHOOSE YOUR DRINK

Peach Iced Tea – non alcoholic
Abandoned Brewery Lager 4.2%
Glass of house white

CHOOSE 2 DISHES

- Edamame**
sea salt, togarashi & sesame oil D V G
- Vietnamese rice paper rolls**
vermicelli, red pepper, mint, coriander D V G
- Green papaya salad**
vermicelli, thai basil, pistachio,
lime, mint & tamari D V G
- Togarashi tofu**
sea salt, sesame & chilli soy sauce D V G
- Tempura cauliflower**
bang-bang vegan mayo D V
- Pumpkin & cashew fritters**
saffron, sweet chilli sauce D V
- Salt & pepper squid**
wasabi mayo D
- Fish cakes**
chilli lime dipping sauce D
- Crispy fried chicken**
sweet chilli sauce D
- Chilli beef dumplings**
sweet chilli soy D
- Vegetable jungle curry**
roast vegetables, kaffir lime,
tofu & coriander D V G


DON'T FORGET TO ORDER SIDES

- Jasmine rice** 3
- Coconut rice** 4
- Udon noodles** with sweet garlic soy 6
- Broccoli, carrot, green beans**
tonkatsu sauce 9
- Bok choy** tonkatsu sauce 12

#XMASFEAST SHARED FEAST \$50PP

available Tuesday - Sunday
(minimum of 8 people)

START WITH A COCKTAIL

Rosé Sangria
Rosé wine, sparkling wine,
orange & jasmine liqueur, blueberries & mint 

FRESH

- Vietnamese rice paper rolls**
vermicelli, mint & coriander D V G
- Edamame**
sea salt & togarashi D V G

SALADS

- Green papaya salad**
vermicelli, thai basil, pistachio,
lime, mint & tamari D V G
- Crispy pork belly salad**
baby cos lettuce, vietnamese mint,
sprouts, ginger nuoc cham dressing D G

DUMPLINGS

- Beggars purse**
mushroom, leek, bamboo & peanuts D V
- Blue cheese & peanut wontons**
with berry coulis V
- Chilli beef dumplings**
sweet chilli soy D

GRILL & FRY

- Vegetable spring rolls**
sweet chili dipping sauce D V
- Salt & pepper squid**
wasabi mayo D
- Chicken satay**
cucumber & peanut sauce D G


CURRIES & SIDES

- Vegetable jungle curry**
roast vegetables, kaffir lime,
tofu & coriander D V G
- Mussaman lamb curry**
kumara, coriander & roasted peanuts D G
- Jasmine & coconut rice** D V G

VEGA STATION SHARED FEAST \$45PP

available Tuesday - Sunday
(minimum of 8 people)

START WITH A COCKTAIL

Rosé Sangria
Rosé wine, sparkling wine,
orange & jasmine liqueur, blueberries & mint 

FRESH, SALADS & DUMPLINGS

- Vietnamese rice paper rolls**
vermicelli, mint & coriander D V G
- Edamame**
sea salt & togarashi D V G
- Green papaya salad**
vermicelli, thai basil, pistachio,
lime, mint & tamari D V G
- Broccoli & kale dumplings**
seven spice hoisin sauce D V
- Vegetable potstickers**
water chestnut, savoy cabbage, chickpeas
corn, black vinegar, chilli & soy D V

GRILL & FRY

- Sticky bbq tofu skewers**
peanut & cucumber dipping sauce V G
- Togarashi tofu**
sea salt, sesame, chilli soy sauce D V G
- Vegetable spring rolls**
sweet chilli dipping sauce D V
- Tempura cauliflower**
bang-bang vegan mayo D V

CURRIES & SIDES

- Vegetable jungle curry**
roast vegetables, kaffir lime,
tofu & coriander D V G
- Broccoli, carrot, green beans**
tonkatsu sauce D V G
- Bok choy**
tonkatsu sauce D V G
- Jasmine & coconut rice** D V G
- Pickles** D V G



CHOW



FRESH ASIAN

Our dishes are prepared fresh in the kitchen & delivered straight to your table.

SHARED DINING

Some dishes do come out at different times & we recommend sharing dishes so you can try a little bit of everything.

TAKE AWAY & DELIVERY AVAILABLE



FRESH & STEAM

- Vietnamese rice paper rolls** (D, V, G) 12
vermicelli, red pepper, mint, coriander
- Prawn summer rolls** (D, G) 14
chives, red pepper, coriander, lettuce, peanut nahm prick
- Edamame** (D, V, G) 9
sea salt, togarashi & sesame oil
- Banana Leaf wrapped fish** (D, G) 16
sweet & tangy coconut sauce

SALADS

- Green papaya salad** (G, V) 18
vermicelli, thai basil, pistachio, lime, mint & tamari
- Grilled chicken salad** (D, G) 20
roasted cashews, red cabbage, coriander
- Pekin duck lettuce cups** (D) 18
shiitake mushroom, lemongrass, spring onion & Hoisin dipping sauce
- Crispy pork belly salad** (D, G) 19
baby cos lettuce, vietnamese mint, sprouts, ginger nuoc cham dressing

DUMPLINGS

- Broccoli & kale dumplings** (D, V) 13
seven spice hoisin sauce
- Vegetable potstickers** (D, V) 14
water chestnut, savoy cabbage, chickpeas, corn, black vinegar, chilli & soy
- Blue cheese & peanut wontons** (V) 15
berry coulis
- Beggars purse** (D, V) 16
mushroom, leek, bamboo, peanuts
- Coconut prawn dumplings** (D) 16
galangal, bamboo, lemongrass
- Salmon parcels** (D, G) 17
spinach & cashew pesto, pickled ginger, soy sauce
- Pekin duck gyoza** (D) 18
shiitake mushrooms, savoy cabbage, garlic, ginger, plum sauce
- Pork & mushroom dumplings** (D) 16
red raspberry vinegar
- Chilli beef dumplings** (D) 16
spring onion, coriander, kaffir lime, sweet chilli soy

GRILL

- Sticky bbq tofu skewers** (G, V) 14
peanut & cucumber dipping sauce
- Green-lip mussel fritters** (D) 16
carrot, garlic & coriander
- Fish cakes** (D) 16
chilli lime dipping sauce
- Chicken satay** (D, G) 17
cucumber, peanut sauce
- Cross-cut beef rib** (D) 19
teriyaki glaze, cucumber chilli soy

FRY

- Togarashi tofu** (D, V, G) 11
sea salt, sesame, chilli soy sauce
- Vegetable spring rolls** (D, V) 13
sweet chilli dipping sauce
- Tempura cauliflower** (D, V) 16
bang-bang vegan mayo
- Pumpkin & cashew fritters** (D, V) 15
saffron, sweet chilli sauce
- Salt & pepper squid** (D) 16
wasabi mayo
- Crispy fried chicken** (D) 15
sweet chilli sauce

BAO BUNS

- Bang-bang tofu** (V) 9
togarashi tofu, bean sprouts pickled carrot, spiced broad beans, sweet & spicy mayo
- Karaage chicken** 10
red cabbage & onion pickle, cucumber, carrot & coriander
- Roast pork belly** 10
pickled carrot, daikon, coriander, kecap manis, sriracha mayo

CURRY

- Vegetable jungle curry** (D, V, G) 18
roast vegetables, kaffir lime, tofu & coriander
- 5 spice yellow chicken curry** (D) 22
cherry tomatoes, peas, & beans
- Mussaman lamb curry** (D, G) 24
kumara, coriander & roasted peanuts
- Red duck curry** (D) 25
cherry tomatoes, bamboo shoots, pineapple, thai basil

DON'T FORGET TO ORDER RICE

NOODLE SOUP

- Chiang Mai chicken noodle** (D, G) 20
with egg noodles in a coconut, lemongrass & red curry broth
- Vietnamese beef pho** (D, G) 20
bone broth, rice noodles, mung beans, chilli & lemon

FRESH, FAST & FREE RANGE

- (D) = Dairy free | (V) = Vegetarian
- (V) = can be Vegan | (V) = Vegan
- (G) = Gluten free | (G) = can be made Gluten free

ADD SOME SIDES & SHARE!

- Broccoli, carrot, green beans** (D, G, V) 9
tonkatsu sauce
- Bok choy** (D, G, V) 12
tonkatsu sauce
- Pickles** (D, G, V) 6
- Jasmine rice** (D, G, V) 3
- Coconut rice** (D, G, V) 4
- Udon noodles** (D, V) 7
with sweet garlic soy

CHOW VEGAN TUESDAY
EVERYTHING IS VEGAN

2 FOR 1 FOOD
ALL DAY, EVERY MONDAY
SIDES NOT INCLUDED

DRINK SPECIALS
WEDNESDAY & SATURDAY

WE LOVE SHARING!

CHOWWELLINGTON CHOWWELLINGTON