

CHOW! DINNER MENU

SMALL PLATES

PRAWN CRACKERS \$5

SPICY SALT SQUID GF - I \$19

Lightly seasoned & flash fried, served with chilli onion relish and Sriracha mayo.

CHOW! DIY PORK PANCAKES (3) \$21

Wrap it yourself! Pork belly with Peking pancakes, spring onion, local herbs, cucumber hoisin and peanut sauce.

BO LA LOT (6) GF \$19.50

Marinated beef wrapped in local betel leaf served with rice noodle cakes, crushed peanuts, salad & fish sauce.

SPICY SALT CHICKEN WINGS (6) \$19

With Sriracha mayo.

PORK BALLS (6) \$18.50

Char grilled skewers, peanuts, pickled vegetables. Can be made Gluten free

SUGAR CANE PRAWNS (2) GF - I \$20

Minced prawn with rice noodles & lettuce wraps.

QUAIL MUOI OT \$19

Spicy salt quail with chilli, shallots, relish.

CHOW! OYSTERS (6) GF - I \$24

With lemongrass, garlic, ginger, coriander, capsicum and onion sauce.

RICE PAPER ROLLS (2) All \$12

Handmade to order to ensure maximum freshness. Made with cucumber, vermicelli, basil, lettuce, chive with a hoisin & peanut dipping sauce. Can be made Gluten Free

Your choice of :

BBQ pork Pork & prawn Chicken Vegetarian

SPRING ROLLS (6)

Deep fried little parcels of flavour, made fresh!

Traditional spring rolls I \$14

With pork, prawn & vermicelli, carrot, taro, onion and black mushroom/fungi.

Beef spring rolls \$14

With minced beef, onion, lemongrass, carrot and vermicelli noodles.

Vegetarian spring rolls VG \$14

With sautéed veg in fine pastry.

RICE IS NICE

JASMINE RICE GF - VG

\$4.50 per person

NASI GORENG GF - I

\$23

Spicy Malay fried rice with shrimp, sambal, fried egg, tomato & cucumber slice.

ALWAYS SPECIAL FRIED RICE

\$23

With shrimp, Lup Cheong sausage, bbq pork, tomato & cucumber slice.

VERY SPECIAL VEGETARIAN FRIED RICE VG

\$22

With diced mixed vegetables, tofu, shallots, tomato & cucumber slice.

BUN VERMICELLI BOWL

Soft pillowy rice noodles with carrot, cabbage, pickle, cucumber, lettuce, local sprouts, peanuts, herbs, scallions & nuoc cham.

CHAR GRILLED PORK BALLS / BUN NEM NUONG GF \$25

WOK TOSSED BEEF / BUN BO XAO \$25

GRILLED CHICKEN / BUN GA NUONG GF \$25

SALAD

CHOW ASIAN SALAD

shredded cabbage, carrot, nuts, herbs & prawn crackers.

Beef \$25

Chicken \$25

Vegetarian \$24

PAW PAW SALAD \$26

Popular market dish with pork & prawns, roasted peanuts & prawn crackers. (Can be made Gluten Free)

SOUP

PHO

The soup that feeds a nation, delicate yet complex our beef broth is cooked for 8 hours. Served together with beansprout and basil. Pronounced "Fur" but we don't mind if you call it "FO".

Can be made Gluten free

With tender beef \$21

With shredded chicken \$21

With vegetables \$20

Chow's Special Pho with brisket, rare beef and beef ball \$23

LAKSA

Many a mile is travelled in Darwin for a great laksa. Malay chicken curry soup, yellow noodle, rice noodle, tofu puffs, sprouts & shallots.

Can be made Gluten free

With chicken \$21

With chicken & prawn I \$22

With roast duck \$25

With vegetables \$20

With Beef Brisket and Rare Beef \$25

Vegan laksa \$20

With seafood \$27

Prawn, scallop, calamari, threadfin salmon, mussel

SWEET & SOUR SOUP (Canh Chua)

Traditional soup accompaniment to the Vietnamese fish claypot. Sweet, sour soup with okra, tamarind, bean sprouts, tomato, Indian taro pulp, rice paddy, herbs and pineapple.

With local threadfin salmon GF \$30

With chicken GF \$30

With prawns GF \$30

With tofu \$30

LARGE PLATES

CHAR GRILLED PORK BELLY GF \$32

With rice noodle cake, pickles, lettuce, cucumber, basil and peanuts.

STIR FRIED BEEF \$32

With black pepper sauce and mixed vegetables.

SHAKING BEEF (BO LUC LAC) \$38

Marinated cubes of rump fillet tossed with garlic, pepper, onion, capsicum, salt, lime and wasabi.

CRISPY BEEF WTH PLUM \$30

Wok tossed crispy and textured with fresh capsicum & onion in a light plum sauce.

MUSSAMAN CURRY GF \$30

Of coconut braised beef, carrot, potato & peanuts with crispy shallots.

LAMB KORMA GF \$32

Braised lamb pieces in thick sauce of coconut, carrot, cashews with potato and crispy shallots.

BUTTER CHICKEN \$30

Chicken pieces simmered in a rich smooth tomato, butter & cream sauce infused with aromatic spices.

GINGER CHICKEN HOT POT \$30

With Scallion.

STIR FRY LEMONGRASS CHICKEN GF \$30

With garlic & chilli, coconut, mixed vegetables, fresh lime, crushed roasted peanuts & Vietnamese coriander.

CHAR GRILLED CHICKEN BREAST \$30

Marinated in five spice & bbq'd on lava stone grill. Served with ginger & lemongrass sauce.

THAI CHICKEN AND CASHEW STIR FRY \$30

With mixed vegetables and a thai chilli sauce.

RED CURRY OF DUCK GF \$36

With vegetables, bamboo shoots & lychee.

VIETNAMESE CHICKEN CURRY (gf) \$30

Bone-in chicken served in a delicious coconut curry sauce with sweet potato.

XO EGGPLANT \$26

Local grown eggplant with minced pork in XO sauce

CARAMELIZED FISH CLAY POT * \$33

Atlantic salmon fillet with pork belly in rich, salty caramel sauce.

Traditionally paired with Canh Chua, Sweet & Sour Soup and rice (Chef's Recommendation)

GARLIC KING PRAWNS (A) \$42

Deveined and peeled with heads on for maximum prawn flavour, in a creamy garlic sauce with tomato, capsicum, spring onion, onion finished with cream.

KING PRAWNS IN PEPPER SAUCE (A) \$42

Heads intact for all the flavor, our local prawns are cooked with capsicum, carrot, onion and celery in a black pepper sauce.

CHU CHEE KING PRAWN (A) \$42

Cooked with capsicum, carrot, bamboo shoot, snake bean, onion and herbs in Chu Chee curry sauce.

STIR FRIED SEAFOOD (I) \$39

Scallops, prawns, squid, threadfin salmon wok tossed with vegetables in chilli soy bean sauce.

FRIED FISH FILLET (A) \$38

Local threadfin salmon smothered in a sweet, sour spice red curry & capsicum sauce.

RED CURRY MUSSEL GF - (I) \$32

with lemongrass, kaffir lime & red curry sauce.

PAD THAI NOODLES (I) \$26

Rice noodles with chicken & prawns, bean sprout, egg, carrot, chives with crushed peanut and lime.

**Vegetarian option available with tofu,*

broccoli, celery, mushroom, & cauliflower. (VG)

SAMBAL CHILLI SNAKE BEAN GF \$26

Stir Fried snake bean with minced pork and sambal chilli sauce.

KANG KOONG VG \$20

local water spinach wok tossed with garlic in soy bean sauce finished with crispy shallots.

STIR FRIED VEGETABLES VG \$22

Wok tossed mixed vegetables & tofu soya bean sauce, shallots