

Welcome to Chinta

Love does not make the world go round....It makes the ride worthwhile.

Spring Specials

Chef Andy's Tasting Board

Beef curry with Roti – Salt & pepper fish with house kimchi

Green papaya salad – Hoisin glazed pork belly bao – steamed ginger rice

two people 59 – three people 89 – four people 109

Chorizo + Chickpea Stew

Slow Cooked Egg – Tomato – Red Pepper – Persian Fetta – Herbs

Charred Ciabatta

24 add bacon +4.5

Chinta Caesar Salad

Grilled Chicken – Iced Witlof + Gem Lettuce – Maple Bacon – Parmesan Crouton – White Anchovy

Buttermilk Aioli – Poached egg

26

White Sangria

House made syrup of poached pears – Spices – Vanilla – Topped with Prosecco

15

Monkey Splash

Monkey Shoulder Scotch Whisky – Smoked Pineapple & Vanilla Syrup – Grapefruit Zest

15

High Tea is available 7 days, Mon-Fri all day and Sat- Sun 3pm

Please note we are now a licenced venue and no longer allow BYO

For bookings phone **9444 7939** or

Email- chinta@chintadesigns.com.au

**10% surcharge on public holidays*



Chinta Brunch Menu

Toast with Preserve

5

Fruit & Nut - Ciabatta - Seeded Sourdough - GF Bread

Butter - Honey - Marmalade - Blackberry Jam

Banana Bread

8

With double cream

Eggs on Toast

12

Poached - Scrambled - Fried

Ciabatta - Seeded Sourdough - GF Bread

Add extra

4.5ea

Avo - Smoke Salmon - Free Range Bacon - Tomato - Mushroom - Potato Hash

Pork & Honey Sausage - Beans

Sambal 2.5 - Hollandaise 2.5

Chinta Coconut Muesli

14 *Gf-Df-V*

House made Toasted Muesli - Coconut Chips - Coconut Yoghurt - Fruit

Avo on Toast

21 *Gfo - Vg*

Poached Eggs - Seeded sourdough - Avo - Walnut Pesto - Feta - Coriander - Lime

Free Range Bacon + 4.5

Shark Bay Blue Swimmer Crab Omelette

24 *Gfo*

Lightly scrambled and folded - chilli - lemon - chives

Croissant Royale

24 *Gfo*

Poached Eggs - Free Range Bacon - Local Brie - Spinach - Hollandaise

Gf - Gluten Free Gfo - Gluten Free Option Df - Dairy Free Vg - vegan V - Vegetarian

Vegan Big Breakfast	24 <i>Gfo, Vg</i>
Beans – Mushroom – Tomato – Potato Hash – Avo – Spinach – Seeded Sourdough	
Big Breakfast	25 <i>Gfo</i>
Free Range Bacon – Pork & Honey Sausage – Eggs – Mushroom – Beans – Tomato – Potato Hash – Ciabatta	
French Toast	21 <i>Vg – Gfo</i>
Brioche Bread – Nutella – Banana – Coconut Yoghurt – Berry Coulis	
Fried Chicken & House Waffle	22
Fried Chicken – Bacon – Waffle – Maple – Fried Egg – Chilli – Jalapeno	
Chilli Crab Linguine	28 <i>Dfo</i>
Shark Bay Premium Blue Swimmer Crab – Baby Roma Tomatoes – Basil – Chilli – Garlic – EVOO	
Nasi Campur	28.5
Aromatic Rice – Chicken Satay – Beef Rendang – Fried Chicken – Soft Egg	
Sambal – Ikan Bilis	
Thai Style Pork Spare Ribs	26 <i>Df</i>
Char Grilled Ribs – Sweet Soy – Lemongrass – Lime – Aromatic Rice – Green Paw Paw Salad	
Gado Gado – Indonesian Street Food	19 <i>Gfo – Vgo</i>
Array of vegetables – Sweet Potato – Beans – Bean shoots – Red Cabbage – Tempeh	
Spiced Coconut – Poached Egg – Spicy Peanut Sauce	
Chicken satay Skewers (2) +5	
Nasi Goreng	21
Indonesian Rice – Asian Vegetables – Fried Egg – Cucumber – Sweet Soy – Prawn Cracker	
Chicken Satay Skewers (2) +5	
Add market fish + 8	

Beef Rendang Curry 26 Df

Rich Malaysian Style Rendang – Aromatic Rice – Javanese Sambal – Prawn Cracker

Vegan Green Curry 24 Vg

Tempeh – Pumpkin – Mushroom – Baby corn – Thai Basil – Jasmine Rice

Add market fish + 8

Pork Belly Bao Buns 22

Pork Belly – Bao buns x 3 – Hoisin – Cucumber

“The Big Cheese” Burger 22

220gm Black Angus Pattie – Double Cheese – Bacon – Pickles – Salt & Vinegar Onion Rings

Ketchup – American Mustard – French Fries

Double Pattie +3

Fish & Chips 27 Gfo

Market Fresh Fish – Grill or Battered – Fennel & Apple salad – Lemon – Smoked Garlic Aioli

Beer Battered Chips

Sides

French Fries – Chilli Salt – Aioli 9.5

Beer Battered Chips – Smoke Garlic Aioli 9.5

Fried Chicken – Aioli 6.5

Salad Bowl – Leaves – Cherry Tomato – Apple – Fennel – Cucumber – Chardonnay Dressing 9.5

Kids Menu Under 12 years

Muesli / Ham & Cheese Croissant / Scramble Egg on Toast / Pork Belly Bao & Chips 8.5

Market fresh Fish & Chip – Tomato Sauce / Spaghetti Bolognese 12

Fresh Orange Juice / Apple Juice / Rainbow Juice / Classic Milk shake Flavours 4.8

Gf – Gluten Free Gfo – Gluten free option Df – Dairy Free Dfo – Dairy free option Vg – vegan V – Vege

Juice Bar

Fresh juices 8

Zesty Zen	lemon – orange – banana – apple - kale
Blush	ginger – beetroot – orange - carrot
Sea breeze	grapefruit – pineapple – watermelon - mint
ABC2	apple – beetroot – celery - carrot
Hulk	apple, celery - baby spinach - lemon
Popeye's choice	kale – spinach - kiwi fruit - apple
Rainbow juice	strawberries – mandarin – apple - Pineapple
French Kiss	orange – banana – cinnamon - honey
Pink Passion	watermelon – banana - passionfruit
Garden brew	spinach – apple - orange - mixed berries - passionfruit, mango 9

Fresh young coconut 6

One ginger shot 5

Smoothies

Banana	8
Mixed Berry	8
Banoffee	9

Dairy free smoothies

Coconut Colada	9
Mango Passion	8

Frappe

Coffee	6.5
Chai	6.5
Chocolate	6.5
Hazelnut	6.5
Mocha	6.5
Vanilla	6.5
Caramel	6.5

Iced Drinks

served with iced cream and cream	
Iced Coffee	6.5
Iced Chocolate	6.5
Iced Mocha	6.5
Iced Chai	6.5

Bottled Drinks

Sparkling water	4	Bundaberg lemon lime bitters	5
Coke sugar free	5	Bundaberg diet ginger beer	5
Bundaberg ginger beer	5	Bundaberg traditional lemonade	5

Barista

Coffee	Cup	Mug	Loose leaf tea selection	
Short black	3.50	-	Pot of tea	5.5
Short mac	3.50	-	Tea for two	10
Long mac	4.50	5.00	English Breakfast	
Long black	4.00	4.50	Punjab Chai	
Cappuccino	4.00	5.00	Earl Grey	
Flat white	4.00	5.00	Peppermint	
Latte	4.00	5.00	Lemongrass + ginger	
Mocha	4.00	5.00	Chamomile	
Affogato	6.50	-	Green	
Affogato with Frangelico	12.50			
Babycino	\$ 1			
Small takeaway	4			
Regular takeaway	4.5			
soy / almond / coconut milk / macadamia milk			0.5	

Specialty Drinks

Chai latte	6.5	Chocolate lovers dream	5.5
Tumeric latte	5.5	Tumeric Chocolate	5.5
Beetroot latte	5.5	Matcha	5.5
Salted Caramel Hot Chocolate	5.5	Chilli hot chocolate	6

Iced Teas caffeine free, no added sugar (Gf)

Apple kiss	apple, lemongrass, mint	7
Harika	strawberry, hibiscus, rosehip	7

Chinta cold brew

flat	6
tonic / sparkling	7

Kombucha

Buddhas garden	ginger – lemon – turmeric – jasmine flower	9
Blackberry rose	blackberry – mixed berry – lemon balm – rose petals	9

Please ask our friendly staff for our wine list