

Welcome to Chinta

"Love does not make the world go round it makes the ride worthwhile"

Apologies we are unable to perform itemised split billing. Maximum of 4 transactions per table

15% surcharge on public holidays

V – vegan VEG- vegetarian GF – gluten free GFO – gluten free option DF- dairy free

All Day Menu

Share Plates

Tempura Cauliflower	16
Tossed in a Korean style chili Gochujang sauce and dusted with tempered spices (v)	
Vegetable Spring Rolls (3 pieces)	16
Spicy soy, garlic & ginger dipping sauce (v)	
Szechuan Salt n' Pepper Squid	22
Roast garlic aioli and lime	
Chinta Chicken Sate	17
3 sate skewers with home-made peanut sauce	
Chorizo and Blistered Jalapenos	18
With apple cider mayonnaise and ciabatta	

M a i n s

Toast with Preserve	10
Fruit & Nut - Ciabatta - Seeded Sourdough - GF Bread - Butter - Honey - Marmalade Blackberry Jam – Vegemite	
Chinta Coconut Muesli	18
Too many nuts to mention, coconut yoghurt and sliced fruit (DF) (VEG) (GF)	
Eggs on Toast	17
Margaret River free range eggs poached, scrambled or fried with seeded sourdough, ciabatta Or gluten free toast	

Add extra	5ea
Avocado — Tomato – Mushroom – Potato Hash - Lamb + Rosemary Sausage – Beans Free Range Bacon 6 – Smoked Salmon 8 - Chilli 2 - Sambal 2.5 - Hollandaise 2.5	

“Gua Bao” Pork Buns 29
 3 fluffy buns with juicy sliced pork belly marinated in Char Sui sauce with pickles and peanuts

Fish and Chips 29
 Tempura battered Blue Spot Emperor with a chilli and coriander mayonnaise.
 Served with beer battered chips.

Fish of the day 36
 Pan fried fish fillet, wok fried kailan, chilli jam (GFO)

Chinta Burger 30
 House made Beef Sirloin and Chuck mince pattie and chefs special tangy smoked BBQ sauce, with cheese, pickle, tempura onion rings, caramelised onion and cos. Served with chips and aioli
 Add egg and bacon +5

SIDES

Stir-fried Asian greens 12
 Jasmine rice 5
 Roti Paratha 7
 Fries with Kewpie 10
 A bowl of mixed leaves 8

KIDS

Coconut Muesli 10
 Scramble egg on toast (GFO) 10
 Waffle with ice-cream + berries 14
 Ham + Cheese Croissant 10
 Chicken or fish + chips 12

COLD PRESSED JUICE

Blush ginger, beetroot, orange, carrot, pear 9.5
Hulk apple, cucumber, celery, pineapple, spinach, kale 9.5
Rainbow orange, strawberries, apple, pineapple 9.5
Sea Breeze watermelon, apple, lime, strawberry 9.5
Orange 9.5
Apple 9.5

SMOOTHIES (dairy free options)

Garden Brew (df) 11
 Apple, orange, passionfruit, spinach, berries, mango
Green Dream (df) 10
 Almond milk, spinach, banana, mango
Mango Passion 10
 Mango, banana, passionfruit
Mixed Berry 10
 Banana, berries, honey, ice-cream
Banana 10
 Banana, ice-cream, honey, cinnamon

FRAPPE/MILKSHAKE 8

Coffee
 Chocolate
 Caramel
 Vanilla
 Mocha
 Hazelnut
 Chai
 Matcha

MOCKTAILS

See beverage menu for descriptions

Mimosa	13
Bloody Mary	15
Pina Colada	15
Mojito	15
Raspberry Peacock	15
Espresso Martini	15

BARISTA

Coffee	Cup	Mug
Short black	3.80	-
Short mac	3.80	-
Long mac	5.30	5.80
Long black	4.30	4.80
Cappuccino	4.80	5.80
Flat white	4.80	5.80
Latte	4.80	5.80
Mocha	4.80	5.80

Bonsoy / almond / coconut milk / oat milk / lactose free 0.8

Syrup – vanilla / caramel / hazelnut 0.5

SPECIALTY DRINKS

Chai latte	7
Turmeric latte	6
Matcha	6
Chocolate lovers dream	6
Turmeric Chocolate	6

HOUSE ICED TEA

Ask wait staff for todays brew

KIDS DRINKS

orange juice, apple juice, rainbow juice, Classic Milk shake Flavours

ICED DRINKS

Iced Long Black	7
Iced Latte	7
with cream and ice cream	
Iced Chai	9
Iced Coffee	9
Iced Chocolate	9
Iced Mocha	9

Loose leaf tea selection

Pot of tea	5.5
Tea for two	11
English Breakfast	
Punjab Chai	
Earl Grey	
Peppermint	
Lemongrass + ginger	
Green	

KOMBUCHA

Buddhas garden	9
ginger – lemon – turmeric – jasmine flow	

COLD BREW

Sparkling, still or tonic water