

our menu is prepared in a kitchen that handles crustaceans, nuts and gluten, whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



FULLY LICENSED RESTAURANT | NO BYO

182 Brunswick St, Fitzroy VIC 3065 | (03) 9417 0071 | www.bluechillies.net.au | bonnie@bluechillies.net.au

# BANQUET

(minimum 4 guests)

## Hawker 38 (pp)

entrée

Curry Puffs v

Spring Rolls v vn

main

Gado Gado v vno gfo

Nasi Goreng

Rendang Beef

Roti v

Steamed Rice v vn gfo

## Vegetarian 48 (pp)

entrée

Curry Puffs v

Spring Rolls v vn

main

Assorted Vegetables v vn gf

Curry Laksa Vegetables v vn gf

Crispy Salt & Pepper Tofu v vn

Gado Gado v vno gfo

Steamed Rice v vn gfo

## Celebration 58 (pp)

entrée

Satay Chicken

Spring Rolls v vn

Main

Poached Barramundi gf

Crispy Strips of Beef

Curry Chicken gf

Curry Laksa Vegetables v vn gf

Roti v

Steamed Rice v vn gfo

## Deluxe 68 (pp)

entrée

Duck Bao

Curry Puffs v

main

Cereal Butter Prawns gf

Curry Laksa Vegetables v vn gf

Poached Barramundi gf

Rendang Beef

Thrice Cooked Duck

Roti v

Steamed Rice v vn gfo

## events at blue chillies

available for birthdays, work functions, holiday gathering and more, blue chillies is the perfect space for your next event.

please advise your waitperson of any dietary requirements or allergies.

v vegetarian

vn vegan

gf gluten free

 chef's recommendation

vo vegetarian option available

vno vegan option available

gfo Gluten free option available

all menu items and prices are subject to change without prior notice.

public holidays incur 10% surcharge. we accept all major credit cards and EFTPOS payments.

prices effective from November 2021 (GST inclusive). food images are for reference only. V10

## ENTREE

-  **Crispy Soft Shell Crab**   
with black pepper sauce 13
- Curry Puffs** (2 pcs) v   
with homemade sambal paste 9
- Deep Fried Mini Tofu** (6 pcs) v vn   
spiced with salt & pepper 12
-  **Duck Bao** (2 pcs)   
soft steamed bun with **Duck Rendang** 13
-  **Fried Squid** (5 pcs)   
sweet chilli dipping sauce 12
- Fried Wonton** (5 pcs)   
with minced chicken and pork 9
- Homemade Pork & Chive Dumplings** (5 pcs)   
pan-fried dumplings 12
- Ikan Bilis** gf   
crispy fried anchovies with sambal sauce 9
- Lettuce Cup** (1 pc)   
fresh herbs, spices and peanuts 9
- Chicken** gfo or **Vegetables** v vn gfo
-  **Lohbak** (2 pcs) gf   
deep-fried five-spice chicken and pork mince roll wrapped with tofu skin 9
- Roti** v   
Indian-influenced flatbread 4.50   
add **peanut sauce** (+2.50) or **curry sauce** (+2.50) 7
-  **Satay Chicken** (2 pcs) gf   
with homemade spicy peanut sauce 9
- Spring Rolls** (2 pcs) v vn   
chilli lime vinegar dipping sauce 9
- Mini Prawn Spring Rolls** (4 pcs)   
chilli lime vinegar dipping sauce 9
- Stuffed Tofu** (2 pcs)   
minced chicken, pork and water chestnuts 9
- Whitebait & Sweet Potato Fritters** (2 pcs)   
chilli lime vinegar dipping sauce 13



## MAIN

### Assam Fish *gf*

light and tangy tamarind curry 25 (M) 33 (L)

Assam Prawns (7 pcs) 35

### Baba King Prawns (4 pcs) *v*

deep-fried and wrapped in rice noodles, served on pineapple, coconut milk and chilli sauce 28



### Cereal Butter Prawns (7 pcs) *gf*

lightly fried prawns then wok-tossed with a cereal mix that is coated in butter and oatmeal 35

### Chilli Prawns

in sweet chilli and egg gravy with Chinese donuts 35

### Crispy Rockling *gf*

with butter egg floss & roasted coconut 35



### Crispy Strips of Beef

with zesty chilli sauce 25 (M) 33 (L)

### Curry Rockling Fish Head

in creamy curry sauce with vegetables 35

### Flounder Fillet with Kampung Sauce

fried with salt & pepper, and tamarind chili jam 35

### Kung Po Chicken *gfo*

wok-tossed with dried chilli, peanuts, and homemade caramel sauce 28



### Poached Barramundi *gf*

with lemongrass, sour plum and chilli broth 33

### Pork Kapitan

slow cooked pork belly in curry 32



### Rendang Beef 28 Curry Chicken *gf* 28 Curry Lamb *gf* 32

curry dish cooked in a thick, rich and spicy curry sauce



### Salt & Pepper Soft Shell Crab or Squid

with five-spice salt & pepper

Soft Shell Crab 35 or

Squid 33

### Sambal Prawns (7 pcs)

sambal paste with green beans, stir-fried in a wok 35

### Spicy Mala Chicken

lightly batter and fried with dried chilli 30

### Slow Cooked Duck Rendang *gf*

aromatic roasted spices and chillies 35

### Sticky Pork Ribs (2 pcs) *gf*

caramelised in chilli jam 32



### Thrice Cooked Duck

on a sauce of wild ginger flower, lemongrass, chillies and lime juice 35



## RICE

### Nasi Goreng

spicy Malay-style fried rice with BBQ chicken, egg, potatoes and beansprouts 19



### Nasi Lemak (National Dish of Malaysia) v vn gf

coconut rice with crispy fried whitebait, pickled vegetables and **choice of curry** 20

### Rendang Beef or Curry Chicken gf

### Special Fried Rice vo vno gfo

Chinese-style fried rice with BBQ chicken, egg, and beansprouts 19

### Coconut Rice v vn gfo

jasmine rice steamed in coconut milk 4.50

### Steamed Rice v vn gfo

jasmine steamed rice perfect to accompany any of our delectable dishes 3.50



## NOODLE

### Beef Stir Fry with Flat Rice Noodles

Cantonese-style flat rice noodles stir fry with tender flavoured beef and beansprouts 189



### Char Kway Teow vo vno

spicy flat rice noodles stir-fried with prawns, chicken, eggs and beansprouts 19



### Combination Laksa gfo

rice vermicelli and egg noodles with tofu puffs, chicken, seasonal vegetables, prawns, squid, fishcakes and fish ball in creamy curry broth 22

### Chicken Laksa 20 Seafood Laksa 20 Vegetables Laksa 20

### Curry Fish Head Noodles

rice vermicelli with rockling fish head, tomato, salted vegetables in creamy curry broth 22

### Har Mee (Prawn Noodles)

Penang-style noodles with prawn, fishcake, egg and green vegetables in prawn broth 19

### Hawker Crunchy Noodles vo

crispy noodles with fishcake, fish ball, prawn, calamari and green vegetables 19

### Hokkien Fried Noodles vo

egg noodles simmered in dark soy sauce with fishcakes, fish ball, prawns, calamari and green vegetables 19

### Indian Mee Goreng vo

spicy egg noodles with Indian spices, chicken, prawns, potatoes, tomatoes and eggs 19

### Singapore Mee Hoon vo vno gfo

lightly spiced rice vermicelli with BBQ chicken, eggs, bean sprouts and spices 19

### Wat Tan Hor (Cantonese Fried Noodles)

Cantonese-style fried flat rice noodles, seafood with ultra-silky and smooth egg gravy 19



## VEGETABLE

### Assorted Vegetables *v vn gf*

in garlic & ginger oil 25

add **tofu** (+4) 29



### Belachan Spinach *vo vno gf*

spinach and fragrant roasted shrimp paste stir-fry 25

### Crispy Salt & Pepper Okra

lightly battered okra wok-tossed with salt & pepper 25



### Crispy Salt & Pepper Tofu *v vn*

lightly battered soft tofu deep-fried, seasoned with salt & pepper 25



### Curry Laksa Vegetables *v vn gf*

assorted vegetables in with **Laksa** broth 23



### Gado Gado *v vno gfo*

warm vegetables salad topped with homemade spicy peanut sauce 25

### Garlic Spinach

spinach and garlic stir fry 25

### Green Apple, Peanuts & Crispy Anchovies Salad *vo vno gf*

salad with green apple, peanuts & crispy anchovies 25



### Sambal Okra, Eggplant & Beans

okra, eggplant and green beans, stir-fried in a wok 25



## DESSERT

### Deep Fried Vanilla Ice-Cream (1 pc) *v*

a scoop of vanilla ice cream that is breaded and quickly deep fried 9



### Ice-Cream (2 scoops) *v*

**Mango** or **Black Sesame** or **Green Tea** or **Durian** 8



### Pandan Crepes (2 pcs) *v*

filled with wok-roasted coconut, served with ice-cream and palm sugar 10



### Pisang Goreng (1 pc) *v*

banana fritter with ice-cream and palm sugar 9

### Sago Gula Melaka *v vn gf*

tapioca pearl with coconut milk and palm sugar 9



our menu is prepared in a kitchen that handles crustaceans, nuts and gluten, whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



FULLY LICENSED RESTAURANT | NO BYO

182 Brunswick St, Fitzroy VIC 3065 | (03) 9417 0071 | www.bluechillies.net.au | bonnie@bluechillies.net.au

## RED



### **Woods & Matthews Pinot Noir 2021**

King Valley, Victoria, Australia 11 (glass) 44 (bottle)



*dry and light-bodied, aromatic fruit notes mingle with hints of spice and earth*



*expect flavours of strawberry jam and tart cherry finished with dried cranberry*



*perfect with seafood and poultry*



### **Conti Serristori Sangiovese di Toscana 2019**

Conti Serristori, Toscana, Italy 11 (glass) 39 (bottle)



*aromas of ripe Morello cherry, dried black currant, and roasted plum*



*pleasantly medium-bodied with distinct notes of red cherry and earthy spice*



*pairs perfectly with a variety of hearty meals*



### **Signor Vino Sangiovese 2021**

Adelaide Hills, South Australia, Australia 39 (bottle)



*aromas of tangy cherry met with savoury bacon, pleasantly fruity and well-balanced*



*the palate exhibits juicy flavour notes of dark fruit and plums*



*a great companion for rich and spicy dishes*



### **Lakefield Riversdale Cabernet Sauvignon 2018**

Lakefield, South Australia, Australia 11 (glass) 38 (bottle)



*dry and full-bodied, aromas of blackberry, dark cherry, black currants and lightly tannic*



*start with a fruity flavour on the tongue, bold and rich flavours on the palate*



*pair this all-rounder wine with any meat entrée and main*



### **Dry Stone McLaren Vale Shiraz 2017**

McLaren Vale, South Australia, Australia 11 (glass) 44 (bottle)



*aromas of plums and spice with a hint of pepper and chocolate plus subtle layers of oak*



*with soft vanilla oak which leads into a long and delicately structured tannin finish*



*pair this bold, full-bodied wine with an equally bold dish with thick spice seasoning*



### **House Wine**

Toorak Estate, New South Wales, Australia 8 (glass) 28 (bottle)



*aromas of black cherries along with vanilla and chocolate*



*sweet notes of red berries and cocoa mesh with silky tannins, long and succulent finish*



*this Shiraz shines when served alongside red meats and dishes of equally bold flavour*

all menu items and prices are subject to change without prior notice.

public holidays incur 10% surcharge. we accept all major credit cards and EFTPOS payments.




prices effective from November 2021 (GST inclusive). food images are for reference only. V10

## WHITE



### Parini Pinot Grigio 2020




delle Venezie, Veneto, Italy 11 (glass) 39 (bottle)

-  distinctive nose of wild flowers, dry, soft, fresh and lively with notes of ripe pear
  -  light, pear and lemon flavours bolstered by crisp acidity with a fresh finish
  -  well suited for spicy Malaysian cuisine and seafood
- this wine is vegan friendly*



### Woods & Matthews Pinot Grigio 2018




King Valley, Victoria, Australia 44 (bottle)

-  with a lifted nose of pear orange zest and lime
-  the zesty palate has subtle flavours of honey dew
-  a mouth-watering partner for salads and seafood



### 50° Degree Riesling Trocken 2019




Rheingau, Germany 11 (glass) 39 (bottle)

-  the nose is clean with generous aromas of ripe grapefruit, peach and apricot
  -  fresh on the palate, fruit driven with clear lemon acidity and pure mineral notes
  -  dry Riesling is ideal for spicy food and poultry
- this wine is vegan friendly*



### Saveé Sea Sauvignon Blanc 2021




Marlborough, South Island, New Zealand 11 (glass) 39 (bottle)

-  gooseberry flavours with notes of melon, grapefruit, passionfruit, and balanced acidity
  -  the palate is fresh and juicy with loads of flavour, tangy acidity and a lingering finish
  -  a great all-around wine to match almost anything such as poultry and seafood
- this wine is vegan friendly*



### Miles From Nowhere Chardonnay 2021




Margaret River, Western Australia, Australia 11 (glass) 42 (bottle)

-  nectarine, lemon peel, limes and peaches on the nose
-  tight yet seamless acid lines linger with some addition of creamy butterscoth finish
-  pairs well with meaty fish, shellfish and chicken



### Barton & Guestier Shiraz Rosé 2019




Le pays-d'oc, Vin de pays, France 42 (bottle)

-  ripe red fruits aromas (redcurrant, raspberry) and floral notes (rose)
  -  crisp and lively on the palate with intense pink grapefruit aromas
  -  great with grilled meat, salads, spicy and exotic dishes
- this wine is vegan friendly*



### House Wine

Toorak Estate, New South Wales, Australia 7 (glass) 28 (bottle)

-  tropical aromas with lime undertones, balanced by hints of vanilla
-  a soft touch of vanilla on the front of the tongue as a finish
-  pairs well with seafood and chicken

our menu is prepared in a kitchen that handles crustaceans, nuts and gluten, whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.






FULLY LICENSED RESTAURANT | NO BYO

182 Brunswick St, Fitzroy VIC 3065 | (03) 9417 0071 | www.bluechillies.net.au | bonnie@bluechillies.net.au




## SPARKLING

### Louis Perdrier Brut Excellence

 *Louis Perdrier, Bourgogne, France* 13 (piccolo bottle 200ml) 42 (bottle)  
 dry and full-bodied, aromas and tastes of green apples and citrus  
 light acidity, some sweetness and low alcohol level, medium finish with aftertaste of citrus  
enjoy alone as an aperitif or perfectly paired alongside salads and shellfish



### Sam Miranda Prosecco

 *King Valley, Victoria, Australia* 13 (piccolo bottle 200ml)  
 nice green apple aromas on the nose  
sherbet like acidity that finishes crisp and refreshing with a touch of complexity  
 enjoy alone as an aperitif or deliciously paired alongside Asian entrées and desserts






### Mosaic Prosecco

*King Valley, Victoria, Australia* 36 (bottle)  
Fresh and light with flavours of white peach, honey and crisp green apples.  
The palate is slightly sweet but balanced by natural and a savoury finish.




## DESSERT WINE

### Galway Pipe Tawny Port

 *Galway Pipe, South Australia, Australia* 9 (glass)  
 nose of coffee, honey, rancio and spice  
beautifully sweet at first with maple syrup then into lovely toasty notes  
 pairs beautifully with savoury foods like sticky pork ribs and duck rendang  
this wine is vegan friendly



### De Bortoli Noble One Botrytis Sémillon 2008

 *Riverina, New South Wales, Australia* 70 (bottle 375ml)  
 impressive marmalade-like aromas with toasty oak notes  
a massive amount of fruit and loads of sugar but it's all perfectly balanced by the acid  
 not just a wine with a delicious dessert, it can be enjoyed with savoury dishes



## SANGRIA



### Lychee Bai

*fruity white wine, topped up with lychee liqueur and sweet aromatised wine, filled with lychees, lemon, pandan leaf and lemongrass* 35 (M) 58 (L)

### Tropic Thunder

*rich red wine, topped up with apricot brandy and spicy aromatised wine, filled with apples, apricots, lemon and ginger flower petals* 30 (M) 55 (L)

## LIQUEUR

**Baileys** cream or **Butterscotch Schnapps** butterscotch or **Campari** bitters or  
**Cointreau** orange or **Frangelico** hazelnut or **Grand Marnier** orange or  
**Kahlúa** coffee or **Midori** melon or **Sambuca** anise or  
**Stone's Ginger Wine** ginger or **Soho Lychee** lychee 9

all menu items and prices are subject to change without prior notice.  
public holidays incur 10% surcharge. we accept all major credit cards and EFTPOS payments.  
prices effective from November 2021 (GST inclusive). food images are for reference only. V10



## COCKTAIL

### Espresso Martini

rich espresso, Finlandia vodka, coffee liqueur, rice milk and rice malt syrup, served ice cold in a martini glass 19

### Lychee Martini

Finlandia vodka, lychee liqueur, lychee tea and lemon juice, served ice cold in a martini glass 19

### Karaoke Kingpin

Bacardi 8 year old rum, Pedro Ximénez sherry, Angostura bitters and a dash of apple juice, served short on a block of ice - strong and boozy! 20

### Party Starter

ginger wine and apple juice topped with Prosecco sparkling wine, served in a champagne glass 19

### Penang Punch

Hennessy cognac (brandy), peach liqueur, peach tea and lemon juice, a highball glass best served for one or a jug to share amongst 3 to 4 friends 19 (highball) 65 (jug)



### Rasa Sayang (Feeling of Love)

Beefeater gin, lemon juice, honey aloe vera and lychee tea, served long over ice in a highball glass 19

## MOCKTAIL

### Rasa Sayang (Non-Alcoholic)

lemon juice, honey aloe vera and lychee tea, served long over ice in a highball glass 12

## BEER | CRAFT BEER

**Cascade** (Light Lager) *Tasmania, Australia* 8

**James Boags** (Lager) *Tasmania, Australia* 8

**Tsingtao** (Lager) *Qingdao, China* 8

**Budvar** (Lager) *Bohemian, Czech Republic* 8

**Asahi** (Lager) *Osaka, Japan* 8



**Tiger** (Lager) *Singapore* 8

**Beechworth** (Pale Ale) *Victoria, Australia* 9

**Moon Dog** (Pale Ale) *Victoria, Australia* 9

**Kombucha** (Non Alcoholic) *Victoria, Australia* 8



our menu is prepared in a kitchen that handles crustaceans, nuts and gluten, whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.




FULLY LICENSED RESTAURANT | NO BYO

182 Brunswick St, Fitzroy VIC 3065 | (03) 9417 0071 | www.bluechillies.net.au | bonnie@bluechillies.net.au


## S P I R I T

- Beefeater** gin (dry) *London, United Kingdom* 9
- Jim Beam** bourbon whiskey *Kentucky, United States of America* 9
- Maker's Mark** bourbon whiskey *Kentucky, United States of America* 9
- Hennessy** cognac (brandy) *Charente, France* 11
- Bacardi** white rum *Cataño, Puerto Rico* 9
- Bacardi Ocho 8 Year Old** rum *Cataño, Puerto Rico* 10
-  **Johnnie Walker Black Label** whisky *Speyside, Scotland* 11
- Johnnie Walker Red Label** whisky *Speyside, Scotland* 9
- Jack Daniel's** whiskey *Tennessee, United States of America* 9
- Jose Cuervo** tequila *Jalisco, Mexico* 11
- Finlandia** vodka *Koskenkorva, Finland* 9

## H O T D R I N K

- Chinese Jasmine Tea** green 2.5
- Chamomile Tea** herbal or **Earl Grey Tea** black or **English Breakfast Tea** black or  
**Green Tea** green or **Peppermint Tea** herbal 4
- Freshly-Ground Coffee** Americano or Espresso or Flat White or Latte or Macchiato 4 
- Hot Chocolate** 4

## S O F T D R I N K

- Apple Juice** or **Orange Juice** 4
- Lemon Lime & Bitters** 5
- Coke** or **Diet Coke** or **Kombucha** or **Ginger Ale** or **Lemonade** or **Soda**  
or **Tonic** or **Honey Aloe Vera** or **Lychee Green Tea** green or **Peach Green Tea**  
herbal 4
- Sparkling Mineral Water** 4
- House Lemongrass Ginger Iced Tea** 5 

all menu items and prices are subject to change without prior notice.  
public holidays incur 10% surcharge. we accept all major credit cards and EFTPOS payments.  
prices effective from November 2021 (GST inclusive). food images are for reference only. V10