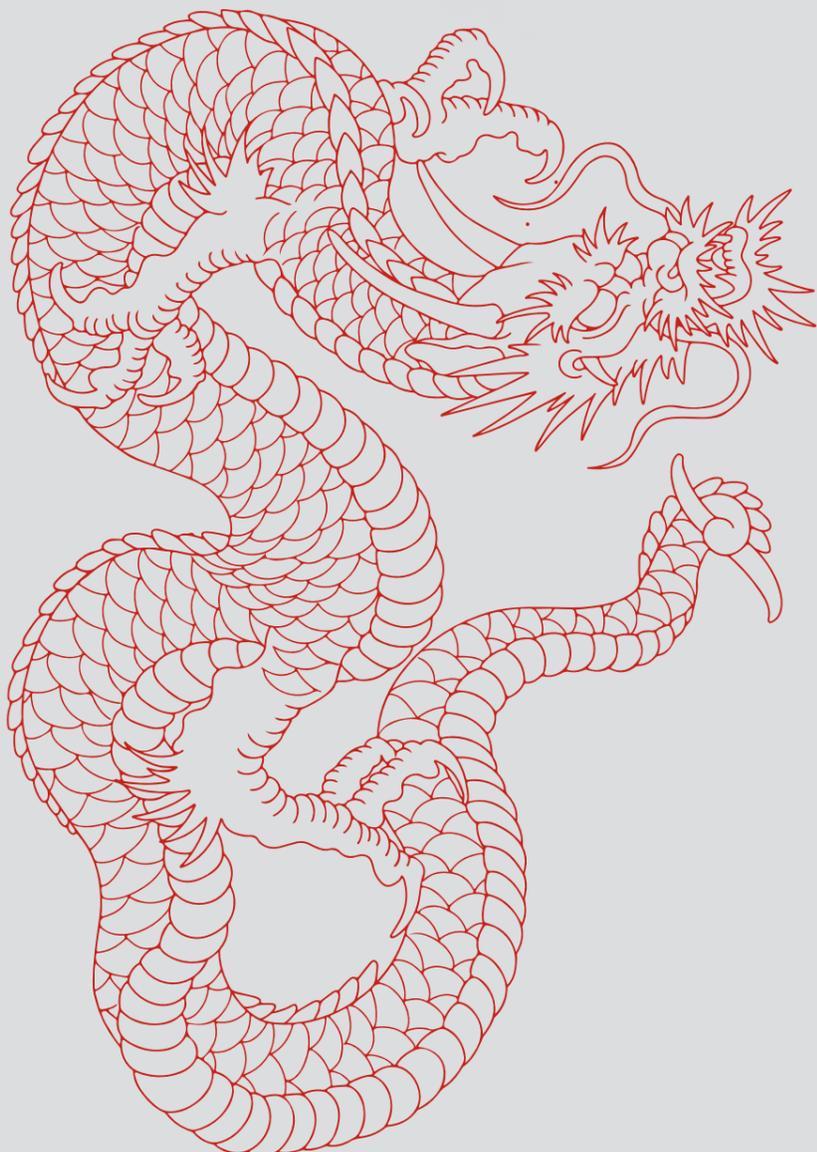


CHUUKA ROE SERVICE	
All served with cashew cream, shallots, chives, tea eggs, potato rice cracker DF	
30g House marinated trout roe caviar	38
30g Tasmanian sea urchin roe	48
10g Siberian Osetra caviar	115

Kindly refer to our team for the \$80PP tasting menu
(Minimum of two guests up to four)



GF: Gluten Free | DF: Dairy Free | VG: Vegetarian

For any dietary requirements, please consult your waiter for alternative menu options. A surcharge of 15% applies on Public Holidays. Please be advised any group of 8 and above will incur a 10% surcharge when dining at CHUUKA. Please note a 1% surcharge will apply to all credit card transactions (including where you select the "credit" option when using a debit card). Are you a member of The Star Club? Simply present your card to enjoy generous discounts (Silver 10%, Gold 20%, Platinum 30%). Plus use your card to accrue Tier Points and earn and redeem Casino Dollars. Not a member? Visit The Star Club Desk to join today. Guests must be aged 18 years or over to enter the casino. Think! About your choices. Call Gambling Help 1800 858 858 www.gamblinghelp.nsw.gov.au

RAW

Pacific oyster, bonito soy yuzu, spring onion oil GF DF	5 ea
Salmon, roasted macadamia, heirloom tomato, ume plum dressing DF	19
Sashimi of scallop & tuna, cucumber, infused soy, pickled sansho DF	22
Hiramasa kingfish, white fungi, radish, burnt garlic, spring onion & white soy cream	24
Wagyu beef tartare, pine nut, nashi pear, cured yolk, wasabi, toasted seaweed GF DF	22

SMALL DISHES

Chawanmushi, steamed foie gras custard, blue swimmer crab, carrot & ginger sauce, shellfish essence GF	13 ea
'Bang Bang Chicken' silken chicken, yuzu kosho, shiso salad, peanuts, aromatic Sichuan chilli oil DF	18
Pipis in nori butter sauce, puffed bread, crispy seaweed, green chilli, coriander	28

MEDIUM DISHES

Stir-fried new season Chinese greens, caramelized umeboshi sauce, crispy kale DF VG	18
Wok fried king brown mushrooms, rolled rice noodles, garlic chives, asparagus & superior dark soy DF VG	26
Chase's 'Tempura Yuzu Chicken', dried chilli, sweet & sour yuzu sauce DF	24
Charred wagyu intercostal, stir-fried with green chilli, garlic stems, coriander DF	39
CHUUKA 'Ebi Chilli', stir-fried prawn, chilli miso butter, Japanese milk buns	42
Sweet miso glazed glacier 51 toothfish, sweet & sour bullhorn chilli	59

MAINS

CHUUKA Ma Po tofu DF VG	28
Char siu glazed kurobuta pork belly, green onion and yuzu, cucumber, pancakes DF	45
Wagyu short rib, carrot kimchi, sweet miso, baby cos lettuce, ginger & spring onion relish GF DF	59
CHUUKA fried rice, black olive & mustard leaves, edamame, furikake GF VG	15
Tenshindon style blue swimmer crab & scallop fried rice, Japanese XO sauce DF	35
Sichuan eggplant, puffed chickpeas, crispy garlic, fried wonton skins, white miso & sesame dressing DF VG	28

SIDES

Garlic cucumbers, aged black vinegar & aromatic chilli oil DF VG	8
Chinese potato salad, green & red peppers, garlic white soy & vinegar dressing DF VG	12
Hokkaido steamed rice GF DF VG	5