

Stir fried rice with pork, Kimchi, seaweed flakes Gim,

Assorted gourmet lettuce Ssam, and Ssamjang

and a sunny side up egg

SSAM vg, cgf

FEED ME \$50 per person

Can't decide? Just say "Feed me"
Tell us what you like. You'll have a bellyful.

(2 Person minimum, or All table members must take part)

TASTE "JAN CHI" | Choose 5 dishes to share | \$32pp lunch | \$37pp dinner

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HWAYO CURED SALMON cgf 18 Tasmanian salmon, Chojang, Yuja vinaigrette, puffed	EDAMAME <i>vg, gf</i> 6 Charred spicy edamame
wild sushi rice, and mandarin segments JEJU GREEN TEA SMOKED DUCK cgf Duck breast, Jeju Island green tea, Ssamjang, beetroot salad, and black sesame dressing	KIMCHI TRIO v, gf Baechu, cucumber and Fuji apple Kimchi CHEESY CORN v, gf 2PC 9
STICKY LAMB RIBS 4PC 19 Sticky soy and honey glazed lamb ribs <i>galbi</i> , coriander, and fresh chilli	Grilled sweet corn cob, chilli butter, <i>Yuja</i> sour cream, melted cheese, and Asian herbs GOURMET MUSHROOMS JAPCHAE vg, cgf 19 Stir fried glass noodles with shiitake, black and white
KIMCHI PRAWN MANDU 4PC 14 House made boiled dumplings filled with prawn, pork,	fungus, enoki, shimeji, baby and king oyster mushroom, and Tuscan kale
Kimchi, and soy chilli vinegar sauce BRAISED BEEF SHORT RIB 19 12 Hour braised boneless Angus beef short rib with Fuji	PAN FRIED RICE CAKE cvg Tubular rice cake, Gochujang, Tuscan kale, shredded cheese, and crispy shallots
apple and <i>Nashi</i> pear soy sauce FUJI APPLE COLESLAW <i>vg</i> , <i>cgf</i> Wombok, cabbage, Asian herbs, and <i>Fuj</i> i apple dressing	KABOCHA BAO BUN <i>v</i> 2PC 14 Crunch <i>Kabocha</i> croquette, house made pickles, and spicy aioli
PORK BELLY KIMCHI ARANCINI BALLS 4PC 15 Pork, <i>Kimchi</i> , mozzarella, spicy aioli, <i>Gochujang</i> onion jam, and <i>Gim</i>	KIMCHI FRIES Loaded fries w. Sautéed <i>Kimchi</i> , bacon, melted cheese, and <i>Yuja</i> sour cream
GRILLED BEEF FLANK STEAK <i>cgf</i> 19 Grilled Angus beef <i>Bulgogi</i> flank steak, <i>Ssam</i> , and green chilli chimichurri	CHILLI SALT & PEPPER SQUID Crispy chilli salt & pepper squid, garlic chive and wombok salad, and Chojang
BOSSAM cgf 19 Twice cooked pork belly, pickled daikon and red onion,	ASIAN GREEN VEGETABLES <i>vg, cgf</i> 13 Pan fried Asian green vegetables in garlic sauce
Ssam and Ssamjang K.F.C. BAO BUN 2PC 14 Korean Fried Chicken, Korean slaw, house made pickles, and Yum Yum sauce	MUSHROOM FRIED RICE cvg, cgf 15 Stir fried rice with shiitake, black and white fungus, enoki, shimeji, baby and king oyster mushroom, and kale
BOSSAM BAO BUN Twice cooked pork belly, Korean slaw, house made pickles, daikon, and sweet <i>Ssamjang</i>	KOREAN FRIED CHICKEN Serves with house made pickles. BONELESS
BRAISED BRISKET BAO BUN Slow cooked Angus beef brisket, Korean slaw, house made pickles, Kimchi, and sweet Ssamjang	Original 15 Sweet and spicy yum yum w. chilli, peanuts 17 Sweet soy and garlic w. garlic chips, peanuts 17
PORK & KIMCHI FRIED RICE 16	DRUMMETTES & WINGETTES

6

Original

Sweet and spicy yum yum w. chilli, peanuts

Sweet soy and garlic w. garlic chips, peanuts

13

15

15



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BURGER | BAO BUN | & MORE

BULGOGI STEAK CHEESE BURGER

17

Korean Fried Chicken, Gochujang aioli, house made pickles, and Korean slaw on a brioche bun

brioche bun

2PC | 16

Twice cooked pork belly, Korean coleslaw, house made pickles, daikon and sweet Ssamjang

Grilled Angus beef flank steak, Gochujang onion jam,

house made pickles, cheese, and fresh lettuce on a

BRAISED BRISKET BAO BUN

BOSSAM BAO BUN

2PC | 16

Slow cooked Angus beef brisket, Korean slaw, house made pickles, Kimchi and sweet Ssamjang

Loaded fries w. Sautéed Kimchi, bacon, melted cheese,

K.F.C. BAO BUN

K.F.C. BURGER

2PC | 14

15

Korean Fried Chicken, Korean slaw, house made pickles, and Yum Yum sauce

KABOCHA BAO BUN V

2PC | 14

Crunch Kabocha croquette, house made pickles, and spicy aioli

ADD MORE?

SHOESTRING FRIES cvg, gf with spicy aioli

SWEET POTATO FRIES cvg, gf with spicy aioli 6

KIMCHI FRIES

and Yuja sour cream

CHEESY CORN v. qf

Grilled sweet corn cob, chilli butter, sour cream, melted cheese, and Asian herbs

CHILLI SALT & PEPPER SOUID

16

Crispy chilli salt & pepper squid, garlic chive and wombok salad, and Chojang

STEAMED RICE vg, gf

3

DESSERT & TEA

HOUSE MADE YUJA SORBET vg, gf

Korean citrus fruit Yuja, and Yuja marmalade

HOUSE MADE MATCHA ICE CREAM

cv=can be vegetarian

11

11

Korean green tea Nok cha ice cream

HOUSE MADE PURPLE BERRY SORBET vg, gf 11

GENMAI CHA Roasted rice green tea POT | 4

Korean black raspberry Bokbunja, and mixed berry

with marshmallows, and vanilla ice cream

FUDGE CHOCOLATE BROWNIE

YUJA CHA

POT | 4

Korean citrus Yuja & Honey tea

LOOKING FOR A VENUE HIRE TO CELEBRATE ...?

JAN CHI can cater for groups of 20-35 people in canapé style cocktail party events. Perfect for birthdays, hen's nights, and any other occasions with contemporary Korean canape style dishes. Contact enjoy@janchi.com.au for more info.

PLEASE NOTE:

All dishes may contain traces of nuts and shellfish. Please inform your waitperson if you have any dietary requirements or allergies. A 1.5% payment processing fee will apply to all credit card transactions. All bills will incur a 10% surcharge on Public holidays.

Allergic? Vg=vegan cvg= can be vegan v = vegetarian gf = gluten free cgf = can be gluten free