

JAN CHI TAKE AWAY

SMALL

EDAMAME v, gf	6
Charred spicy edamame	
CHEESY CORN (2pcs) v, gf	9
Grilled seasonal sweet corn cob, chilli butter, sour cream, cheese and Asian herbs	
KIMCHI PRAWN MANDU (4pcs)	14
House made boiled dumplings filled with prawn, pork, <i>Kimchi</i> , and soy chili vinegar sauce	
PORK BELLY KIMCHI ARANCINI BALLS	15
Pork and <i>Kimchi</i> arancini, mozzarella, burnt <i>Kimchi</i> aioli, <i>Gochujang</i> onion jam, and <i>Gim</i>	
PAN FRIED RICE CAKE v	14
Pan fried tubular rice cake w. hot and spicy <i>Gochujang</i> , tuscan kale, shredded cheese and crispy shallots	
KIMCHI FRIES	15
Potato chips with Sautéed <i>Kimchi</i> , bacon, melted cheese, and <i>Yuja</i> sour cream	

BURGER

BULGOGI STEAK CHEESE BURGER	17
Grilled Angus beef flank steak, <i>Gochujang</i> onion jam, house made pickles, cheese, and fresh lettuce on a brioche bun	
K.F.C. BURGER	15
Korean Fried Chicken, <i>Gochujang</i> aioli, house made pickles, and Korean slaw on a brioche bunz	

NOODLE & FRIED RICE

STIR FRIED GOURMET MUSHROOMS JAPCHAE v, cgf	19
Stir fried glass noodles with shiitake, black and white fungus, enoki, shimeji, oyster mushroom, and tuscan kale	
PORK BELLY & KIMCHI FRIED RICE	16
Stir fried rice with pork belly, <i>Kimchi</i> , seaweed flakes <i>Gim</i> , and a sunny side up egg	
GOURMET MUSHROOM FRIED RICE v, cgf	15
Stir fried rice with shiitake, shimeji, enoki, oyster mushroom, black and white fungus, and sesame oil	

KOREAN FRIED CHICKEN

DRUMMETTES & WINGETTES (6pcs)	
Original	13
Sweet and spicy Yum Yum sauce w. crushed peanuts	15
Sweet soy and garlic sauce w. crushed peanuts	15
BONELESS (250g)	
Original	15
Sweet and spicy Yum Yum sauce w. crushed peanuts	17
Sweet soy and garlic sauce w. crushed peanuts	17

BAO BUNS

BOSSAM BUN (2pcs)	16
Twice cooked pork belly, house made pickles, and sweet <i>Ssamjang</i>	
BRAISED BRISKET BUN (2pcs)	16
24 hour slow cooked Angus beef brisket, <i>Kimchi</i> , and sweet <i>Ssamjang</i>	
K.F.C. BUN (2pcs)	14
Korean Fried Chicken, house made pickles, Korean slaw and <i>Yum Yum</i> sauce	
KABOCHA BAO BUN (2pcs) v	14
Crunch <i>Kabocha</i> croquette, house made pickles, and spicy aioli	

RICE BOWL (LUNCH TIME ONLY)

FLANK STEAK cgf	16
Grilled <i>Angus beef flank steak</i> , <i>Fuji</i> apple and <i>Nashi</i> pear <i>Bulgogi</i> soy sauce, cucumber and daikon salad, and green chili chimichurri	
PORK BELLY BOSSAM cgf	16
Twice cooked <i>pork belly</i> , house made pickles, shredded lettuce, and <i>Ssamjang</i>	
TASMANIAN SALMON gf	15
Poached <i>Tasmanian Salmon</i> flakes, house made pickles, and <i>Yuja</i> vinaigrette	
GOURMET MUSHROOMS v, cgf	15
Sautéed <i>gourmet mushrooms</i> – <i>shimeji</i> , <i>shiitake</i> , <i>enoki</i> , oyster mushroom and black and white fungus mushroom	

SIDES

SHOESTRING FRIES v, gf	6
SWEET POTATO FRIES v, gf	6
KIMCHI TRIO v, gf	8
<i>Baechu</i> , Cucumber and <i>Fuji</i> Apple <i>Kimchi</i>	
ASIAN GREEN VEGETABLES v, cgf	11
Pan fried Asian green vegetables in garlic sauce	
BAECHU COLESLAW v, cgf	11
White and red cabbage, and <i>Fuji</i> apple dressing	
RICE v, gf	3
Steamed rice	

KOREAN DRINKS

CRUSHED PEAR	3
Korean crushed pear drink	
SAC SAC ORANGE	3
Korean orange juice	
MILKIS	5
Milky carbonated lemonade	

OTHERS

TWO BOYS KOMBUCHA COKE	7.5
DIET COKE	4
COKE ZERO	4
LEMONADE	4
GINGER BEER	4
SODA/ TONIC WATER	4
CAPI MINERAL WATER	8

Allergic? v= vegetarian cv=can be vegetarian gf = gluten free cgf = can be gluten free
Please inform your waitperson if you have any dietary requirements or allergies.
A payment processing fee will apply to all card transactions. 10% Public holiday surcharge applies.