



insider.

Chop Chop Chang's

WHERE 185 Boundary St, West End, Brisbane, Qld, (07) 3846 7746.

WHO Consultant chef Paul Blain (ex-The Tamarind), who is renowned for Thai food with a contemporary edge, and owner Brett Nolan, have assembled a cast of talented young guns, including chef Shauna Stockwell.

THE BUZZ Located in the heart of the edgy and ethnically diverse West End, the communal tables are massive and everything is designed to be shared.

THE MENU It's vast, paying homage to the hawker markets and temple stalls of Asia. Woks and barbecues are overflowing with local seafood and exotic herbs, spices and chillies.

THE DRINKS Drunken iced teas and Asian punches come in jugs, there's a range of Asian beers and cocktails like Tom Yum Collins, and wines are chosen to complement Asian flavours.

MUST EAT The mussel omelette with bean shoots, shallots and sriracha is sweet, spicy and sublime.

Flying high

Chop Chop Chang's, named after the first chimpanzee in space, is carving out a captive audience for pan-Asian food in Brisbane.

prawn, cuttlefish & green mango salad

Serves 4

- 1 cup coriander leaves, plus 1 root, cleaned
- 1 garlic clove, chopped
- 1 small red chilli, chopped, plus extra to serve
- 2 tbs lime juice
- 1½ tbs fish sauce
- 2 tsp caster sugar
- 300g cleaned cuttlefish tubes, halved, scored, cut into 4cm strips
- 12 cooked prawns, peeled (tails intact), deveined
- 2 green mangoes*, cut into thin matchsticks
- 1 cup mint leaves

- 2 eschalots, thinly sliced
- 1 lemongrass stalk (inner core only), finely grated
- 4 spring onions, finely sliced on an angle

To make the dressing, using a mortar and pestle, pound the coriander root, garlic and chilli to a paste. Add the lime juice, fish sauce and sugar, then stir to combine. Set aside.

Bring a saucepan of water to the boil over medium heat. Add the cuttlefish and cook for 1 minute or until tender. Drain and set aside to cool.

Combine all remaining ingredients and cuttlefish in a bowl, drizzle with dressing and scatter with extra chilli to serve.

* Green mango is available from Asian food shops and selected greengrocers.