



ASIAN INTRODUCTION

Unlike many well-travelled West End people, I have not yet savoured the delights of food markets in Asia.

LUCKILY, CHOP CHOP Chang's on Boundary Street brings the flavours from the east to Brisbane, all in the one place. This hot spot is convenient for locals making their way home from work or a night out, or those visiting from afar. The upbeat, friendly staff gladly guide their patrons around Asia with their menu, one of the many delights of West End. Diners can try out a range of options, from Hawker-style bar snacks with a cold beer, all the way through the hearty menu to late-night cocktails after dinner with a luscious dessert.

Brett Nolan is the owner of Chop Chop Chang's, and often tends the prominent bar, which is well-stocked and makes the restaurant feel casual and fast-paced. Brett grew up in West End, attended Brisbane State High School, and his father has run a business in West End for more than 30 years. He adores the area, noting the vibrancy and sense of identity which makes the 4101 unique. Brett says he chose the location for Chop Chop Chang's because, "I knew that the people in West End would be more open to communal tables and embrace the atmosphere of a dining experience rather than just settling for being fed."

The bottle of Sriracha on each table is evidence that Chop Chop Chang's is serious about what they do, and sets the tone for the style and flavour of the cuisine. It is very popular every night of the week – the stylish share tables adorned with bearded hipsters, suited corporates, and everyone in between. Although the majority of establishments along the strip have a charming retro vibe, Chop Chop Chang's is clean-cut, sharp, and chic –

applying an attractive black, white and yellow palette.

Recently I tried the Good Dinner Under \$30 menu, a special devised for the Good Food Month festival. We started our journey in Japan with an exciting take on edamame: dipping into a bowl of master stock then into zingy spices – pairing the exotic, cultured flavours of the master stock and the spices. Next was a wholesome karaage ginger and garlic chicken, then the main course of green papaya salad with twice-cooked sticky beef ribs. The thinly-sliced papaya makes a meaty salad, and chilli takes it to the next level, best enjoyed with a mouthful of the tender pork, falling off the bone into a syrupy brown sauce. Chop Chop Chang's are to be commended for the generous use of fresh greens on each plate – a satisfying touch sometimes missed in other restaurants. I picked pandanus from a special range of icecreams to team with our dessert: fried apple dumplings. The sumptuous dumplings are as chewy as a decent calzone, and like a calzone or a pizza, I ate way too many of these without regret.

Chop Chop Chang's are doing a sterling job of sampling typical offerings from Asian street markets, presented with striking inner-city style and attention to detail. For people like me, it is a diving off point into a set of rich cultures, much like West End itself.

www.chopchopchang.com.au

■ More images can be viewed at our online magazine – www.westendmagazine.com

BY CHRIS HASSALL



1 & 2. Implements of your choice
3. The street view of Chop Chop Chang's
4. East meets West End. IMAGES
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