



你好

CHINA
DINER

FUNCTIONS
and
EVENTS

CHINADINER.COM.AU

WELCOME //

**CHINA DINER REPRESENTS A CONTEMPORARY
APPROACH TO ASIAN DINING, IN A STYLISH VENUE INSPIRED
BY 1930S SHANGHAI.**

Our menu features an eclectic mix of both traditional & modern dishes, influenced by China and South East Asia. Our venues offer flexibility to accommodate a range of events, from intimate dinners to larger exclusive or cocktail events.

Should you require something a little more bespoke, our events team are more than happy to tailor a package to suit your individual requirements.



BANQUET MENUS //

\$50PP//

Prawn crackers
 Sashimi of market fish, shoyu wasabi dressing
 Xiao Long Bao (pork & hot soup dumpling)
 Prawn san choi bao, green beans, almonds
 Crispy twice cooked chicken, ginger, shallot
 Massaman curry of wagyu beef shin, roast peanuts
 Woked market greens, ginger, garlic
 Jasmine rice
ADD DESSERT \$3 PER PERSON
 Sago, seasonal fruit, spiced cherries

\$80PP//

Togarashi 7 spices edamame
 Harvey Bay scallops w Vietnamese shallot dressing
 Mixed steamed dumpling basket
 Five spice duck pancakes w hoisin, shallot & cucumberer
 Prawn san choi bao, green beans, almonds
 Steamed market fish, infused soy, ginger, shallot
 Singapore chilli mud crab
 Peking roast duck
 Woked market greens, ginger, garlic
 Jasmine Rice
 Sago, seasonal fruits, spiced cherries
2 days minimum notice required

\$65PP//

Prawn crackers
 Harvey bay scallops, shallot dressing
 Sashimi of market fish, shoyu wasabi dressing
 Xiao Long Bao (pork & hot soup dumpling)
 Prawn san choi bao, green beans, almonds
 China salad bowl, white cut chicken
 Steamed market fish, infused soy, ginger, shallot
 Masterstock pork belly w chilli, caramel & lime
 Woked market greens, ginger, garlic
 Jasmine rice
ADD DESSERT \$3 PER PERSON
 Sago, seasonal fruit, spiced cherries

\$50PP// VEGAN//

Vegetable pickles, ginger, sesame
 Heavenly 8 green jade dumplings
 Vegan san choi bao
 Steamed silken tofu, black vinegar sesame dressing
 Broccoli, baby corn, asparagus in ginger shallot
 Woked market greens, ginger, garlic
 Vegan fried rice, corn, green beans
ADD DESSERT \$3 PER PERSON
 Sago, seasonal fruit, spiced cherries



*MENU SUBJECT TO SEASONAL CHANGE

FUNCTION BEVERAGE PACKAGES//

Minimum 15 guests

\$25 PER PERSON // 2 HOUR DURATION

Amanti Prosecco
Growers Gate Rosé
Growers Gate Pinot Grigio
Tatachilla Shiraz, Cabernet
Peroni

\$35 PER PERSON // 2 HOUR DURATION

Amanti Prosecco
Swinging Bridge Pinot Gris
El Pawn Desperado Rosé
Bull Ant Shiraz
Peroni

ADD SPIRITS // \$12 PER PERSON (2 HOUR DURATION)

Wyborowa Vodka
Beefeater London Dry Gin
Havana Club 3 Años
Bulleit Bourbon



FUNCTION WINE LIST//

Charged on consumption

SPARKLING

Amanti Prosecco, Italy 57
Pike & Joyce Sparkling Rosé 69
Mumm 'Blanc De Blanc' 98

ROSÉ

Growers Gate Rosé, Riverland SA 38
The Pawn El Desperado Rosé, SA 49
Chateau Les Mesclanes Rosé, France 78

WHITE

Growers Gate Pinot Grigio, Riverland SA 38
Swinging Bridge Pinot Gris, NSW 54
Earths End Sauvignon Blanc, NZ 57
Domain Naturalist Chardonnay, WA 63

RED

Tatachilla Shiraz, Cabernet, McLaren Vale SA 40
Momo Pinot Noir, NZ 59
Bull Ant Shiraz, SA 57

ADDITIONS//

ADD AN ARRIVAL DRINK OR POST DINNER TREAT WITH ONE OF OUR SIGNATURE COCKTAILS.

COCKTAILS & MOCKTAILS//

Chin Chin White pepper poached strawberries, prosecco **13**

Yuzu Spritz Aperol, Yuzu sake, ruby grapefruit, prosecco **16**

Blushing Rosie Beefeater gin, Aperol, Yuzu sake & rosé wine **17**

Aloe Aloe? Wyborowa vodka, St Germain, apple, lychee, aloe vera soda **17**

Tea Time Beefeater gin, earl grey tea, Becherovka, lemon, egg white **18**

Wu Tang Sailor Sailor Jerry spiced rum, umeshu, Amaro Montenegro, palm sugar, ginger beer **19**

Spicy Lover Chilli infused Olmeca Altos plata, Campari, passionfruit, lemon, agave **18**

Lemongrass & Coconut Sour lemongrass infused Wyborowa vodka, citrus, coconut foam **18**

Bearded Lady Havana 7 rum, Del Maguey Vida mezcal, muscat, lapsang souchong **19**

Smokey Joe Chivas 12 yrs, chestnut, apple, Chinese 5 spice, smoke **21**

SHARE COCKTAILS//

China Rosé Lillet Rosé, Plymouth Sloe Gin, white wine, lychees, lemonade **36**

Red Sun Spritz Aperol, St Germain Elderflower liqueur, grapefruit, prosecco **36**

Samurai Pimms Mutemuka Sake, Pimms, mint, strawberry, orange, dry ginger ale **36**

MOCKTAILS//

Jasmine & Elderflower Iced-Tea jasmine tea, elderflower, cranberries, lemon, mint **8**

Laughing Leopard apple, lemon juice, passionfruit, lemonade **8**

Aloe & Ginger Fizz aloe vera, apple, Kaffir lime, ginger **8**

Ruby Rose lychee, apple juice, mint, rose syrup, cranberry soda **8**



CONTACT//

CHINA DINER OFFERS THE IDEAL LOCATION FOR YOUR NEXT FUNCTION, BIRTHDAY, SPECIAL OCCASION OR EVENT.

Contact our reservations team to find out more

你好
CHINA DINER

BONDI//

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