



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
 Steamed BBQ pork bun
 Sashimi of market fish, shoyu wasabi dressing
 Xiao Long Bao (pork & hot soup dumpling)
 Prawn san choi bao, green beans, almonds
 Twice-cooked crispy half chicken
 Massaman curry of wagyu beef shin, roast peanuts
 Seasonal greens, ginger, eschalot
 Jasmine rice

ADD DESSERT \$3 PER PERSON

Sago, seasonal fruit, spiced cherries

\$80PP//

Togarashi 7 spices edamame
 Mixed steamed dumpling basket
 Five spice duck pancakes w hoisin, shallot & cucumber
 Prawn san choi bao, green beans, almonds
 Steamed market fish, infused soy, ginger, shallot
 Singapore chilli mud crab
 Peking roast duck
 Seasonal greens, ginger, eschalot
 Jasmine Rice
 Sago, seasonal fruits, spiced cherries

2 days minimum notice required

\$65PP//

Prawn crackers
 Prawn & black fungi wontons, black chilli, vinegar
 Sashimi of market fish, shoyu wasabi dressing
 Xiao Long Bao (pork & hot soup dumpling)
 Prawn san choi bao, green beans, almonds
 White cut chicken, ginger, shallot
 Steamed market fish, shaoxing & soy
 Chilli caramel pork belly
 Seasonal greens, ginger, eschalot
 Jasmine rice

ADD DESSERT \$3 PER PERSON

Sago, seasonal fruit, spiced cherries

\$44PP // PLANT-BASED//

Lotus root crisps (gf)
 Shanghainese chopped salad
 Five spice tofu & daikon spring rolls
 Heavenly 8 jade dumpling (gf)
 Vegetarian san choi bao (gf*)
 Stir-fry Asian mushrooms, sugar snaps
 & cucumber (gf)
 Cauliflower, mapo tofu
 Seasonal greens, ginger, eschalot (gf)
 Jasmine rice (gf)

ADD DESSERT \$3 PER PERSON

Sago, seasonal fruit, spiced cherries



*Menu subject to seasonal change | All pricing excludes room hire fees, service charge, credit card surcharges

(gf) gluten free // (gf*) gluten-free on request

COCKTAIL PARTY PACKAGES //

1 HOUR COCKTAIL RECEPTION \$25PP//

4 Canapés
Standard Beverage Package
Service of Food & Beverage
Minimum 50 guests
UPGRADE Premium Beverage Package \$35pp

2 HOUR COCKTAIL RECEPTION \$55PP//

8 Canapés
Standard Beverage Package
Service of Food and Beverage
Minimum 50 guests
UPGRADE Premium Beverage Package \$65pp

3 HOUR COCKTAIL RECEPTION \$70PP//

10 Canapés
Standard Beverage Package
Service of Food and Beverage
Minimum 50 guests
UPGRADE Premium Beverage Package \$85pp

4 HOUR COCKTAIL RECEPTION \$80PP//

8 Canapés & 2 Substantial canapes
Standard Beverage Package
Service of Food and Beverage
Minimum 50 guests
UPGRADE Premium Beverage Package \$110pp

CANAPÉ SELECTION (SAMPLE)//

Prawn Crackers
Lotus Crisps
BBQ pork bun
Jade dumpling
Har gow
Chicken Shumai
Chiko roll
Daikon spring roll
San choi bao, veg or pork
Shanghaiese chopped salad on lotus root crisp
Prawn & sesame puff
Cumin lamb ribs
Duck pancake with the trimmings
Bao, crispy pork belly or teriyaki tofu
Crispy squid, sriracha mayonnaise, prawn cracker
White cut chicken, ginger & shallot dressing on wonton crisps

SUBSTANTIAL CANAPÉS (+\$3PP)

Fried rice, vegetarian or prawn
Buckwheat noodles
Dan Dan noodles
Salmon & shiitake in lotus leaf

DESSERT CANAPÉS

Available on Request



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(gf) gluten free // (gf*) gluten-free on request

FUNCTION BEVERAGE PACKAGES//

Minimum 15 guests

\$25 PER PERSON // 2 HOUR DURATION

Amanti Prosecco
Growers Gate Rosé
Growers Gate Pinot Grigio
Tatachilla Shiraz, Cabernet
Draught Beer

\$35 PER PERSON // 2 HOUR DURATION

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

ADD SPIRITS // \$18 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 **49**
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 //

75-79 HALL ST, BONDI

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E INFO@CHINADINER.COM.AU

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你好
CHINA DINER

DOUBLE BAY //

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E DOUBLEBAY@CHINADINER.COM.AU

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A 10% service charge applies to all groups of 10 or more.
Credit card transaction fee of 1.5% on all credit & debit cards

