



## **‘CHINA BEACH’S STYLE’ \$35 BANQUET MENU**

### **STARTERS**

Steamed scallops with ginger, lemongrass & soy sauce  
Chinese 5 spice crispy prawns with toasted chilli & lemon  
San Choy Bau with pork, green beans, celery & peanuts (v, g)

### **MAINS**

Flat rice noodle stir fry with pork, prawn, Chinese broccoli & bean sprout  
Crispy chicken with Chinese spices, honey, soy & black vinegar sauce  
Massaman wagyu shin curry with mild coconut, peanuts & roasted kumera  
Steamed jasmine rice

### **BEVERAGE**

PLEASE SELECT ONE OF THE FOLLOWING COMPEMETRY BOTTLES OF WINE OR COCKTAIL  
JUG. 1 BOTTLE OR JUG PER FOUR GUESTS ONLY.

The Duchess NV Cuvee, Hunter Valley/Murray Street Riesling 2009, SA  
Benchmark Pinot Grigio 2010, SA/El Prado Tempranillo 2010, SPAIN  
Howling Wolves Shiraz 2008, WA or Absolute cocktail jug

### **MINIMUM 4 GUESTS**

With respect to diners with allergies, we cannot guarantee dishes will be completely free of nuts or shellfish residue.  
The 'V' symbol indicates a vegetarian option of this dish is available.  
The 'G' symbol indicates a gluten free option of this dish is available.  
If you have any allergies such as gluten, nut or garlic, please inform your waiter.



## **\$35 VEGETARIAN BANQUET MENU**

### **Starters**

Vegetarian Betel leaf with grilled eggplant & green chilli Nam Jim (G)

Crispy tofu with teriyaki sauce (V)

Vegetarian curry puff with chilli sauce & cucumber yoghurt (V)

### **Main**

Vegetarian Massaman curry with mild coconut, peanuts, snake beans & roasted kumera (V)

Stir fried Phong Gari spices with tofu, baby corn & curry leaf (V)

Steamed Asian vegetables with oyster sauce, ginger, mushroom soy and sesame oil (G, V)

Steamed jasmine rice

**MINIMUM 2 GUESTS**

With respect to diners with allergies, we cannot guarantee dishes will be completely free of nuts or shellfish residue.

The 'V' symbol indicates a vegetarian option of this dish is available.

The 'G' symbol indicates a gluten free option of this dish is available.

If you have any allergies such as gluten, nut or garlic, please inform your waiter.



## **‘CHINA BEACH’S FLAVOUR’ \$45 BANQUET MENU**

### **Starters**

Betel leaf with house smoked trout, grilled eggplant and green chilli Nam Jim (G)

Sichuan spiced squid with lemon dipping sauce (G)

Vegetarian curry puff with chilli sauce and cucumber yoghurt (V)

Steamed prawn Sui Mai with water chestnut, sweet corn and plum, red vinegar

### **Main**

Steamed fish fillet with black bean paste, lemon, Chinese cabbage and chilli oil (G)

Roasted pork belly stir fried with mama’s curry paste, snake bean, lime leaf and basil (G)

Massaman wagyu shin curry with mild coconut, peanuts and roasted kumera

Steamed Asian vegetables with oyster sauce, ginger, mushroom soy and sesame oil (G, V)

Steamed jasmine rice

**MINIMUM 2 GUESTS**

With respect to diners with allergies, we cannot guarantee dishes will be completely free of nuts or shellfish residue.

The ‘V’ symbol indicates a vegetarian option of this dish is available.

The ‘G’ symbol indicates a gluten free option of this dish is available.

If you have any allergies such as gluten, nut or garlic, please inform your waiter.