

CHINCHIN EVENTS

LEVEL 1, 125 FLINDERS LANE, MELBOURNE
WWW.CHINCHINRESTAURANT.COM.AU

PH. 03 9223 7330
EVENTS@CHINCHINRESTAURANT.COM.AU

SEATED BANQUET MENUS

\$89 FEED ME #1

KINGFISH SASHIMI

LIME, CHILLI, COCONUT & THAI BASIL

CORN & CORIANDER FRITTERS

W. LETTUCE CUPS, CHILLI JAM, GINGER & MINT

MIANG OF YELLOWFIN TUNA

POMELO, CHILLI, COCONUT & LIME

CARAMELISED STICKY PORK

SOUR HERB SALAD & CHILLI VINEGAR

TUMERIC & GARLIC SPICED PRAWNS

W. LEMONGRASS, CABBAGE, CORIANDER,
THAI BASIL & NOUC CHAM

BUTTER CHICKEN CURRY

YOGHURT & GREEN CHILLI

STIR FRIED GREEN BEANS

COCONUT, BURNT CHILLI & CASHEW SAMBAL

JASMINE RICE & ROTI

CHIN CHIN'S ICE CREAM SUNDAE



\$115 FEED ME #2

KINGFISH SASHIMI

LIME, CHILLI, COCONUT & THAI BASIL

COLD SMOKED SALMON

SAMBAL OLEK, SESAME CRACKERS

CHIN CHIN 'PORK ROLL UPS'

SLOW COOKED PULLED PORK, PANCAKES,
SLAW & PLUM SAUCE

VIETNAMESE CHICKEN SALAD

LYCHEE GINGER DRESSING & PRAWN CRACKERS

BRAISED WAGYU BEEF PAD SEUW

GAI LAN, RICE NOODLES & CRISPY SHALLOTS

GREEN CURRY OF WHITE FISH

APPLE EGGPLANT, KRACHAI & THAI BASIL

CRISPY DUCK

BLOOD PLUM NAHM JIM JAEW, SPRING ONION
& GINGER

JASMINE RICE & ROTI

CHOCOLATE PANNA COTTA

SPICED CHERRY, COCONUT, SESAME

ARRIVAL CANAPES AVAILABLE
FROM \$18 PER GUEST SERVED FOR 30
MINUTES PRIOR TO BANQUET SERVICE



SEATED BANQUET MENUS

\$140 FEED ME #3

KINGFISH SASHIMI

LIME, CHILLI, COCONUT & THAI BASIL

MIANG OF SMOKED TROUT

POMELO, CHILLI, COCONUT & LIME

BEEF TARTARE

SRIRACHA CARAMEL, SWEET SOY,
SESAME CRACKERS

TWICE-COOKED DUCK

CHILLI JAM, PANCAKES & SLAW

HOUSE-SMOKED BRISKET

SWEET SOY GLAZE, CHILLI VINEGAR & CRISPY
RICE

RED CURRY OF KING PRAWNS

ENOKI MUSHROOM, THAI BASIL

STIR-FRIED ASIAN GREENS

SILKEN TOFU, BLACK PEPPER SOY

JASMINE RICE & ROTI

BANANA FRITTER

NUTELLA, CASHEW PRALINE, COCONUT SORBET



\$140 STILL HUNGRY FEED ME

(INCLUDES COOKBOOK*)

*INCLUDES 1 COPY OF THE LATEST CHIN CHIN
STILL HUNGRY COOKBOOK PER GUEST

KINGFISH SASHIMI

LIME, CHILLI, COCONUT & THAI BASIL

CORN & CORIANDER FRITTERS

W. LETTUCE CUPS, CHILLI JAM,
GINGER & MINT

SCALLOP

CHILLI JAM BUTTER, CURRIED CAULIFLOWER

CITRUS CHICKEN SALAD

POMELO, CHILLI JAM DRESSING, CRISPY RICE

RED CURRY PRAWNS

STRAW MUSHROOM, KAFFIR LIME

PORK RIB EYE

TOMATO NAHM JIM, ROASTED EGGPLANT

TOMATO, SHISO & TOFU SALAD

JASMINE RICE

CHOCOLATE SAGO

W. BANANA & COCONUT ICE-CREAM

SEATED BANQUET MENUS

\$175 FEED ME #4

KINGFISH SASHIMI

LIME, CHILLI, COCONUT & THAI BASIL

GRILLED TURMERIC GARLIC SPICED TIGER PRAWNS

W. SWEET FISH SAUCE & LIME

TWICE COOKED DUCK

W. CHILLI JAM, PANCAKES & SLAW

LAAB OF ASIAN EXOTIC MUSHROOMS

CRISPY PORK, THAI BASIL, CORIANDER,
LIME & COS LETTUCE

CHAR-GRILLED ROST BIFF

SPRING ONION, NAHM JIM JAEW & CORIANDER

COCONUT POACHED CHICKEN

SPANNER CRAB, MINT, LEMONGRASS, CASHEWS,
COCONUT & GREEN NAHM JIM

YELLOW CURRY OF COCONUT STEAMED LOBSTER

CHERRY TOMATOES, SNAKEBEANS & THAI BASIL

STIR FRIED BROCCOLINI

KING BROWN MUSHROOM, CHIVES &
CRISPY SALT BUSH

JASMINE RICE & ROTI

CONDENSED MILK ICE CREAM

VIETNAMESE COFFEE, CHOCOLATE, SALTED PEANUT



\$250 FEED ME FEAST #5

WAVE 1

(SERVED AS CANAPES OR SEATED)

KINGFISH

GREEN CHILLI, COCONUT, RICE CUP

YELLOW FIN TUNA

BETEL LEAF, JUNGLE SPICE

ROASTED HERVEY BAY SCALLOP

CURRIED CAULIFLOWER, SALMON CAVIAR

WAVE 2

WAGYU BEEF

SRIRACHA, SOY, SESAME CRACKER

CHICKEN, SPANNER CRAB

SNOWPEA, CORIANDER, BLACK VINEGAR

WAVE 3

QUAIL

PINEAPPLE HOT SAUCE, FENNEL

PORK LOIN

SMOKED EGGPLANT, TOMATO NAHM JIM

WAVE 4

LOBSTER YELLOW CURRY

BABY CORN, OYSTER MUSHROOM

HEIRLOOM TOMATOES

SILKEN TOFU, YELLOW BEAN DRESSING

DESSERT

CHOCOLATE PANNA COTTA

SPICED CHERRY, COCONUT, SESAME

INTERACTIVE STATIONS & ADD ONS

DUMPLING BAR \$25PP

STEAMED DUMPLINGS

STEAMED DUMPLINGS SERVED
FROM OUR DUMPLING CART

MIXED MUSHROOM DUMPLING

CHICKEN SAMBAL DUMPLING

PRAWN HARGOW

PORK LEMONGRASS SHUMAI

MINIMUM 50 GUESTS

*SAMPLE MENU



OYSTER BAR \$30PP

FRESHLY SHUCKED OYSTERS

SEASONAL OYSTERS
SERVED WITH:

GREEN NAHM JIM

SOY VINEGAR

TAMARIND GRANITA

LEMON CHEEKS & LIME WEDGES

MINIMUM 25 GUESTS



DESSERT BAR \$18PP

A SELECTION OF 3 DESSERTS

SERVED FROM OUR
DESSERT CART:

CHIN CHIN MAGNUM

CHOCOLATE & COCONUT TRUFFLE

PASSIONFRUIT CURD TART
TOASTED MERINGUE

CUSTARD APPLE ETON MESS

COCONUT SAGO
DRAGON FRUIT & PUFFED RICE

MINIMUM 25 GUESTS



BANQUET ADD ONS

\$18PP

ARRIVAL CANAPES

3 SMALL BITES SERVED 30 MINUTES
PRIOR TO BANQUET SERVICE

\$12.5PP

KING PRAWN

FERMENTED CHILLI, COCONUT, LIME

\$16PP

WAGYU ROST BIFF

HEIRLOOM TOMATO, GREEN NAHM JIM

\$16PP

CRAYFISH

EGG NOODLES, BLACK PEPPER
SNOW PEAS

\$13.50PP

HERVEY BAY SCALLOP

CURRY-ROASTED CORN, THAI BASIL,
LIME

\$7PP

SYDNEY ROCK OYSTER

SOY VINEGAR DRESSING

ELEVATE YOUR FEED ME AND WOW YOUR
GUESTS BY INCLUDING OUR PREMIUM
ADD-ON OPTIONS TO YOUR BANQUET



CANAPÉS COCKTAIL MENU

OUR CANAPES MENUS HAVE BEEN DESIGNED OUR CHEF'S TO SHOWCASE CHIN CHIN'S FAVOURITE DISHES, ALL SERVED ROVING STYLE.

\$89 CANAPÉ FEED ME #1

SMALL BITES

KINGFISH CEVICHE, RICE CUP

SMOKED TROUT ON CASSAVA, BEETROOT & BURNT CHILLI

CHICKEN & PEANUT SATAY SKEWERS

BBQ TIGER PRAWN W. RED NAHM JIM

CORN FRITTERS, LETTUCE CUPS & CHILLI JAM

THAI BEEF SAUSAGE ROLLS W. SPICED TOMATO

A LITTLE MORE

SPICED CAULIFLOWER & SESAME TOAST
W. SRIRACHA

PORK & FENNEL BAHN MI, DEATH SAUCE MAYO,
SLAW

BOWLS

BUTTER CHICKEN CURRY, YOGHURT &
GREEN CHILLI

SALT & PEPPER SILKEN TOFU, GAI LAAN,
OYSTER MUSHROOM, PICKLED TURMERIC

SWEET

COCONUT SAGO, DRAGONFRUIT, PUFFED RICE



\$110 CANAPÉ FEED ME #2

SMALL BITES

KINGFISH CEVICHE RICE CUP

CORN FRITTERS, LETTUCE CUPS & CHILLI JAM

STEAMED HERVEY BAY SCALLOP
W. CURRIED CAULIFLOWER, SALMON CAVIAR

SPICED PUMPKIN TARTLET
W. PUMPKIN SEED PRALINE

BBQ TIGER PRAWN W. RED NAHM JIM

CHICKEN & PEANUT SATAY SKEWERS

BA LA LOT OF WAGYU, BETEL LEAF &
LEMONGRASS W. NAHM JIM JAEW

A LITTLE MORE

SPANNER CRAB SANDWICH, MAYO,
COCONUT FLESH, CURRY SPICED COCONUT

TOFU & ASIAN MUSHROOM SAN CHOI BAO,
ICEBERG LETTUCE

BOWLS

PENANG CURRY OF BEEF, CHILLI & PEANUTS,
JASMINE RICE

CARAMELISED STICKY PORK, SOUR HERB SALAD
& CHILLI VINEGAR

STIR FRY PRAWN, EGG NOODLE, GARLIC CHIVE
& HELLFIRE CHILLI OIL

SWEET

CHIN CHIN MAGNUM

CANAPÉS COCKTAIL MENU

SMALL BITES (SMALL) KINGFISH CEVICHE RICE CUP SMOKED TROUT ON CASSAVA, BEETROOT & BURNT CHILLI CHICKEN & PEANUT SATAY SKEWERS SPICED PUMPKIN TARTLET W. PUMPKIN SEED PRALINE CORN FRITTERS, LETTUCE CUPS & CHILLI JAM THAI BEEF SAUSAGE ROLLS W. SPICED TOMATO SILKEN TOFU TART, TOM YUM JAM MIANG OF TUNA, COCONUT & POMELO PREMIUM SMALL BITES (SMALL) ADDITIONAL \$3PP SYDNEY ROCK OYSTERS, SOY VINEGAR DRESSING BBQ TIGER PRAWN W. RED NAHM JIM BA LA LOT OF WAGYU, BETEL LEAF & LEMONGRASS W. NAHM JIM JAEW STEAMED HERVEY BAY SCALLOP W. CURRIED CAULIFLOWER, SALMON CAVIAR TARTARE OF SALMON W. SAMBAL OLEK MIANG OF SPANNER CRAB, COCONUT & POMELO	★ <i>CREATE YOUR OWN</i> ★ OPTION \$100PP 6 SMALL + 2 MEDIUM + 2 LARGE + 1 SWEET OPTION \$122 PP 7 SMALL + 2 MEDIUM + 3 LARGE + 1 SWEET <table><tr><td> A LITTLE MORE (MEDIUM) SHREDDED POACHED CHICKEN RICE PAPER ROLL W. NOUC CHAM BBQ TIGER PRAWN RICE PAPER ROLL W. NOUC CHAM YELLOW BEAN SPICED TOFU RICE PAPER ROLL W. PEANUT NOUC CHAM SPANNER CRAB SANDWICH, MAYO, COCONUT FLESH, CURRY SPICED COCONUT PORK & FENNEL BAHN MI, DEATH SAUCE MAYO, SLAW SPICED CAULIFLOWER & SESAME TOAST W. SRIRACHA TOFU & ASIAN MUSHROOM SAN CHOI BAO, ICEBERG LETTUCE BUTTER CHICKEN PIE W. CUCUMBER RAITA YELLOW CURRY PIE W. ROASTED SWEET POTATO </td><td> BOWLS (LARGE) BANANA BLOSSOM SALAD, GRILLED PRAWNS BARBEQUED CAULIFLOWER CURRY SPICED COCONUT CREAM, CURRY LEAF & CHILLI SALT & PEPPER SILKEN TOFU, GAI LAN, PICKLED TURMERIC CURRY (LARGE) BUTTER CHICKEN CURRY, YOGHURT & GREEN CHILLI RENDANG CURRY OF BEEF, CUMIN, CORIANDER & TOASTED COCONUT MASSAMAN CURRY BRAISED BRISKET, KIPFLER POTATOES, PEANUTS & SHALLOTS PENANG CURRY ROAST & GRILLED EGGPLANT, COCONUT CREAM, CHILLI & PEANUTS </td></tr></table>	A LITTLE MORE (MEDIUM) SHREDDED POACHED CHICKEN RICE PAPER ROLL W. NOUC CHAM BBQ TIGER PRAWN RICE PAPER ROLL W. NOUC CHAM YELLOW BEAN SPICED TOFU RICE PAPER ROLL W. PEANUT NOUC CHAM SPANNER CRAB SANDWICH, MAYO, COCONUT FLESH, CURRY SPICED COCONUT PORK & FENNEL BAHN MI, DEATH SAUCE MAYO, SLAW SPICED CAULIFLOWER & SESAME TOAST W. SRIRACHA TOFU & ASIAN MUSHROOM SAN CHOI BAO, ICEBERG LETTUCE BUTTER CHICKEN PIE W. CUCUMBER RAITA YELLOW CURRY PIE W. ROASTED SWEET POTATO	BOWLS (LARGE) BANANA BLOSSOM SALAD, GRILLED PRAWNS BARBEQUED CAULIFLOWER CURRY SPICED COCONUT CREAM, CURRY LEAF & CHILLI SALT & PEPPER SILKEN TOFU, GAI LAN, PICKLED TURMERIC CURRY (LARGE) BUTTER CHICKEN CURRY, YOGHURT & GREEN CHILLI RENDANG CURRY OF BEEF, CUMIN, CORIANDER & TOASTED COCONUT MASSAMAN CURRY BRAISED BRISKET, KIPFLER POTATOES, PEANUTS & SHALLOTS PENANG CURRY ROAST & GRILLED EGGPLANT, COCONUT CREAM, CHILLI & PEANUTS	STIR FRY, RICE & NOODLES (LARGE) STIR FRY PRAWN W. EGG NOODLE, GARLIC CHIVE & HELLFIRE CHILLI OIL CRAB FRIED RICE W. TOM YUM SPICE & PINEAPPLE RENDANG SPICED MUSHROOMS & TOASTED COCONUT BBQ & ROTISSERIE BBQ KING SALMON W. COCONUT RED CURRY & COCONUT RICE BBQ LAMB, TURMERIC SPICED BUTTER BEANS, ASIAN CELERY SALAD CARAMELISED STICKY PORK, SOUR HERB SALAD & CHILLI VINEGAR SWEETS CHIN CHIN MAGNUM CHOCOLATE & COCONUT TRUFFLE COCONUT SAGO W. DRAGON FRUIT & PUFFED RICE PASSIONFRUIT CURD TART W. TOASTED MERINGUE CHIN CHIN ICE CREAM SUNDAE
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BEVERAGE PACKAGES

PACKAGE #1

2HR \$50PP	3HR \$60PP	4HR \$70PP	5HR \$80PP
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BRIGHT LAGER
STOMPING GROUND HAZY PALE ALE

VILLA MARIA EARTHGARDEN SAUVIGNON BLANC

TAR & ROSES PINOT GRIGIO

NOSTRO PINOT NOIR

PACKAGE #2

2HR \$70PP	3HR \$80PP	4HR \$95PP	5HR \$105PP
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BRIGHT LAGER
STOMPING GROUND HAZY PALE ALE
ASAHI 3.5%
HOP NATION 'MIND YA HEAD' XPA 0%

TAR & ROSES PROSECCO

PIKES CLARE HILLS RIESLING
TAR & ROSES PINOT GRIGIO

LITTLE SAINT PINOT NOIR
PIKES CLARE HILLS SHIRAZ

PACKAGE #3

2HR \$95PP	3HR \$115PP	4HR \$135PP	5HR \$155PP
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BRIGHT LAGER
STOMPING GROUND HAZY PALE ALE
ASAHI 3.5%
HOP NATION 'MIND YA HEAD' XPA 0%
NAPOLEONE PEAR CIDER

JANSZ BRUT NV

PEWSEY VALE RIESLING
OTHER VOICES CHARDONNAY

MARQUIS DE PENNAUTIER ROSÉ

LEVANT BY LEVANTINE HILL PINOT NOIR
NOSTRO SHIRAZ



PARTY PACKAGE

2HR \$85PP	3HR \$95PP	4HR \$105PP	5HR \$115PP
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BRIGHT LAGER
STOMPING GROUND HAZY PALE ALE
ASAHI 3.5%
HOP NATION 'MIND YA HEAD' XPA 0%

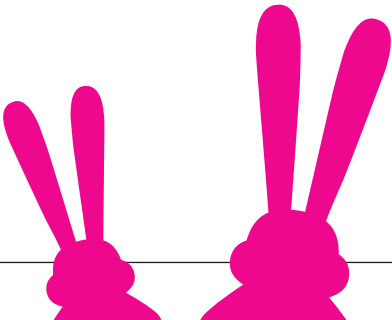
TAR & ROSES PROSECCO

PIKES CLARE HILLS RIESLING

OTHER VOICES ROSÉ

NOSTRO PINOT NOIR

ONE CHIN CHIN COCKTAIL PER PERSON OF YOUR
CHOICE SERVED ON ARRIVAL OR WITH DESSERT*



JUICES & SOFT DRINKS ARE INCLUDED IN ALL PACKAGES. CUSTOM COCKTAILS AVAILABLE UPON REQUEST.



EVENT EXTRAS

CHAMPAGNE TOWER

THE ULTIMATE SHOW STOPPER!
#FEELINGBUBBLY

TOWER 1	TOWER 2	TOWER 3
30 GLASSES	55 GLASSES	91 GLASSES
4 TIERS	5 TIERS	6 TIERS
FROM \$580	FROM \$1,000	FROM \$1,720

PROSECCO INCLUDED IN COST PRICE



AUDIO & VISUAL

CHIN CHIN 60" TV
\$450

AVAILABLE FOR EXCLUSIVE VENUE HIRE ONLY

LED UPLIGHTING
MAKE YOUR EVENT GLOW!
\$175

CHIN CHIN NEON DJ BOOTH
\$200

WIRELESS MICROPHONES
\$50 EACH
AVAILABLE FOR EXCLUSIVE VENUE HIRE ONLY

CHIN CHIN PROJECTOR (CHIN 2)
\$150
AVAILABLE FOR EXCLUSIVE VENUE HIRE ONLY
PROJECTED ONTO CHIN 2 WALL
NO SOUND CAPABILITIES



CUSTOM MENUS & PRINTING

INCLUDE A PERSONAL TOUCH TO YOUR
CHIN CHIN MENUS WITH GUEST NAMES,
A LOGO OR SPECIAL PHRASE
\$2.50 EACH

CHIN CHIN COOKBOOK
PERFECT GIFT FOR YOUR BELOVED
BUNNIES

THE BOOK \$49.50
FEED ME \$49.50
STILL HUNGRY \$55





ON CONSUMPTION BEVERAGE LIST

CHIN CHIN COCKTAILS

SEADRAGON SPRITZ TEQUILA, LIMONCELLO, APPLE, MEZCAL, CUCUMBER SODA	25.5
BACCARA GIMLET THAI GIN, LIME LEAF, SUDACHI, LIME, CHARTREUSE	25.5
COWBOY MARGARITA BLANCO TEQUILA, JALAPENO, NAHM JIM AGAVE, CHILLI LIQUEUR, LIME	25.5
COCKATOO COLLINS GIN, LYCHEE, NIGORI SAKE, STRAWBERRY YUZU-SHU, YUZU SHERBET, SHISO	25.5
RED DRAGON TOMMYS TEQUILA, DRAGON FRUIT AGAVE, MEZCAL, BITTER CITRUS, LIME	25.5
SPANKY'S MARTINI VODKA, PASSIONFRUIT, SHOCHU, UMESHU, CALPICO, FINO, LEMONGRASS	25.5
SUGARBABY STICKY RICE MANGO, RAICILLA, WHITE CHOCOLATE, TOASTED RICE, PANDAN	25.5
ROCK HARD OLD-FASHIONED WHISKY, BROOKIES MAC, COGNAC, TAMARIND, MAPLE, PX	25.5

NON-ALCOHOLIC

BADA BING TROPICAL PUNCH MANGO, COCONUT, FRESH PINEAPPLE, DRAGON FRUIT, LIME"	14.5
BILLBOARD PALOMA PASSIONFRUIT, APPLE, LIME LEAF, LEMONGRASS, GRAPEFRUIT SODA	14.5

CLASSIC COCKTAILS

APEROL SPRITZ APEROL, PROSECCO & SODA	21
LYCHEE MARTINI VODKA, LYCHEE & LEMON	22
ESPRESSO MARTINI VODKA, COFFEE LIQUEUR, SALTED CARAMEL & COLD BREW COFFEE	25.5
MARGARITA TEQUILA, TRIPLE SEC & LIME	25.5
SOUTHSIDE GIN, LIME & MINT	22
AMARETTO SOUR AMARETTO, LEMON, BITTERS & WHITES	23
NEGRONI GIN, CAMPARI & SWEET VERMOUTH	25.5
OLD FASHIONED BOURBON, BITTERS & SUGAR	24
WHISKEY SOUR BOURBON, LEMON, BITTERS & WHITES	25.5



ON CONSUMPTION BEVERAGE LIST

BEER & CIDER

ON TAP (370ML)

BRIGHT BREWING LAGER	BRIGHT, VIC	13.5
STOMPING GROUND HAZY PALE ALE	COLLINGWOOD, VIC	14.5

CHIN TINS & STUBS

SINGHA LAGER, 330ML	THAILAND	13.5
SAPPORO LAGER, 500ML	SAPPORO, JP	19
KAIJU KRUSH TROPICAL PALE ALE, 375ML	HUNTINGTON, VIC	15
TWO BAYS PALE ALE (GLUTEN FREE) 4.5% 375ML	DORMANA, VIC	16
ASAHI SUPER DRY 3.5%, 330ML	TOKYO, JP	13.5
HOP NATION 'MIND YA HEAD' XPA 0%, 375ML	FOOTSCRAY, VIC	12

CIDER & SELTZER

MATSOS GINGER BEER, 330ML	BROOME, WA	16
NAPOLEONE PEAR CIDER, 330ML	YARRA VALLEY, VIC	14
MOONDOG SOUR WATERMELON SELTZER 300ML	PRESTON, VIC	14



ON CONSUMPTION BEVERAGE LIST

SPARKLING WINE & CHAMPAGNE			
TAR & ROSES PROSECCO	NV, KING VALLEY, VIC		79
JANSZ PREMIUM CUVÉE BRUT	NV PIPERS BROOK, TAS		95
CHANDON SPECIAL EDITION BLANC DE BLANC	NV YARRA VALLEY, VIC		105
PIPER-HEIDSIECK CUVÉE BRUT	NV CHAMPAGNE, FRANCE		165
VEUVE CLICQUOT YELLOW LABEL BRUT	NV CHAMPAGNE, FRANCE		240
BOLLINGER SPECIAL CUVEÉ BRUT	NV CHAMPAGNE, FRANCE		255
RUINART BLANC DE BLANC	NV CHAMPAGNE, FRANCE		370
CHANDON VINTAGE BRUT ROSE	2015 YARRA VALLEY, VIC		115
ROSÉ			
OTHER VOICES ROSÉ	2019 HEATHCOTE, VIC		70
VASSE FELIX 'CLASSIC DRY' ROSÉ	2025 MARGARET RIVER, WA		75
NOSTRO ROSÉ	2023 HEATHCOTE, VIC		80
GIANT STEPS ROSÉ	2024 YARRA VALLEY, VIC		95
MARQUIS DE PENNAUTIER ROSÉ	2021 LANGUEDOC, FRANCE		82
WHISPERING ANGEL ROSÉ	2023 PROVENCE, FRANCE		135
SWEET WINE			
GROWERS GATE MOSCATO	2023 MULTI-REGIONAL, SA		65



ON CONSUMPTION BEVERAGE LIST

WHITE WINE

AROMATIC & CRISP WHITES

CLARE HILLS RIESLING (BY PIKES)	2022 CLARE VALLEY, SA	70
PEWSEY VALE RIESLING	2024 EDEN VALLEY, SA	85
HENSCHKE PEGGYS HILL RIESLING	2025 EDEN VALLEY, SA	99
PIKES TRADITIONALE RIESLING MUSEUM	2018 CLARE VALLEY, SA	90
LIMEFINGER WATERVALE RIESLING	2022 CLARE VALLEY, SA	130
LEEWIN ESTATE ART SERIES RIESLING	2018 MARGARET RIVER, WA	110
THREE ELMS GEWURZTRAMINER	2022 FRANKLAND RIVER, WA	80
HAHNDORF GRUNER VELTLINER	2023 ADELAIDE HILLS, SA	90
TAR & ROSES PINOT GRIGIO	2024 STRATHBOGIE RANGES, VIC	80
TOLLO ROCCA VENTOSA PINOT GRIGIO	2024 TUSCANY, ITALY	90
COLLE CORVIANO PINOT GRIGIO	2024 ABRUZZO, ITALY	105
BAIE WINES SAUVIGNON BLANC	2022 GEELONG, VIC	95
THE LANE SAUVIGNON BLANC	2024 ADELAIDE HILLS, SA	80
SHAW & SMITH SAUVIGNON BLANC	2024 ADELAIDE HILLS, SA	115
TE MATA SAUVIGNON BLANC	2023 HAWKES BAY, NZ	85
VILLA MARIA EARTHGARDEN SAUVIGNON BLANC	2024 MARLBOROUGH, NZ	79
CLOUDY BAY SAUVIGNON BLANC	2023 MARLBOROUGH, NZ	135
DOMAINE DE LA CHEZATTE SANCERRE BLANC	2024 LOIRE VALLEY, FRANCE	99
GRIVOT GOISOT SAUVIGNON BLANC ST BRIS	2022 BURGUNDY, FRANCE	110
LA CHABLISIENNE PETIT CHABLIS	2023 CHABLIS, FRANCE	130
POMMIER CHABLIS TROESMES 1ER	2020 CHABLIS, FRANCE	160

MEDIUM BODIED & TEXTURED WHITES

OTHER VOICES PINOT GRIS BLEND	2019 MORNINGTON PEN, VIC	79
CRITTENDEN ESTATE PINOT GRIS	2023 MORNINGTON PEN, VIC	95
IRVINE SPRINGHILL PINOT GRIS	2024 EVEN VALLEY, SA	85
PJ CHARTERIS LE FAUVE PINOT GRIS	2023 ORANGE, NSW	110
BROKENWOOD PINOT GRIS	2024 BEECHWORTH, VIC	90
VIA CONDOTTO VERDICCHIO CLASSICO	2022 MARCHE, ITALY	90
OTHER VOICES CHARDONNAY	2019 MORNINGTON PEN, VIC	75
MARNONG CHARDONNAY	2022 SUNBURY, VIC	90
GIANT STEPS YV CHARDONNAY	2024 YARRA VALLEY, VIC	100
MEDHURST YV CHARDONNAY	2021 YARRA VALLEY, VIC	110
ROB DOLAN SIGNATURE CHARDONNAY	2017 YARRA VALLEY, VIC	125
HEGGIES 'CLOUDLINE' CHARDONNAY	2023 EDEN VALLEY, SA	90
LEEWIN ESTATE PRELUDE CHARDONNAY	2023 MARGARET RIVER, WA	110
DOMAINE NATURALISTE CHARDONNAY	2023 MARGARET RIVER, WA	85
PIERRO FIRE GULLY CHARDONNAY	2024 MARGARET RIVER, WA	145
BICHERON MACON PERONNE BLANC	2020 BURGUNDY, FRANCE	100
DOM CREUZE NOIRE BOURGOGNE BLANC	2023 BURGUNDY, FRANCE	115
ARNAUD BAILLOT BOURGOGNE BLANC	2020 BURGUNDY, FRANCE	150
DOMAINE MATHIAS POUILLY FUISSE VV	2023 BURGUNDY, FRANCE	145

ON CONSUMPTION BEVERAGE LIST

RED WINE

FRAGRANT & LIGHTER REDS

CALA CALA NERO D'AVOLA (CHILLED RED)	2022 SICILY, ITALY	90
NOSTRO PINOT NOIR	2024 MORNINGTON PEN, VIC	85
SCORPO NOIRIEN PINOT NOIR	2024 MORNINGTON PEN, VIC	120
YABBY LAKE SV PINOT NOIR	2023 MORNINGTON PEN, VIC	185
10 MINUTES TRACTOR ESTATE PN DOWN HILL	2023 MORNINGTON PEN, VIC	165
LEVANT BY LEVANTINE HILL PINOT NOIR	2024 YARRA VALLEY, VIC	95
GIANT STEPS YV PINOT NOIR	2023 YARRA VALLEY, VIC	100
MEDHURST PINOT NOIR	2022 YARRA VALLEY, VIC	105
ROB HALL PINOT NOIR	2022 YARRA VALLEY, VIC	110
ROB DOLAN WHITE LABEL PINOT NOIR	2012 YARRA VALLEY, VIC	155
DALRYMPLE PINOT NOIR	2022 COAL RIVER VALLEY, TAS	105
STRELLEY FARM PINOT NOIR	2023 COAL RIVER, TAS	115
SIDEWOOD PINOT NOIR	2023 ADELAIDE HILLS, SA	105
WILD EARTH PINOT NOIR	2022 CENTRAL OTAGO, NZ	110
BURN COTTAGE MOONLIGHT RACE PINOT NOIR	2022 CENTRAL OTAGO, NZ	185
PROSPER MAUFOUX BOURGOGNE ROUGE	2022 BURGUNDY, FRANCE	125
PUNT ROAD GAMAY	2022 YARRA VALLEY, VIC	105
DOMAINE DE LA CREUZE NOIRE ST-AMOUR	2023 BEAUJOLAIS, FRANCE	95

MEDIUM TO FULL BODIED REDS

STEFANI BELARADAH SANGIOVESE	2021 YARRA VALLEY, VIC	80
NOSTRO NEBBIOLO	2023 HEATHCOTE, VIC	85
WILLUNGA 100 TEMPRANILLO	2016 MCLAREN VALE, SA	115
BONACCHI CHIANTI CLASSICO	2022 TUSCANY, ITALY	90
JOHN DUVAL CONCILLO GRENACHE SHIRAZ	2022 BAROSSA VALLEY, SA	95
ROCKFORD 'FRUGAL FARMER' GM	2022 BAROSSA VALLEY, SA	120
TORBRECK 'STEADING' GSM	2018 BAROSSA VALLEY, SA	125
CRUDO SHIRAZ	2024 YARRA VALLEY, VIC	105
NOSTRO SHIRAZ	2021 HEATHCOTE, VIC	80
SYRAHMI DEMI SHIRAZ	2023 HEATHCOTE, VIC	115
HEATHCOTE ESTATE SINGLE VINEYARD SHIRAZ	2022 HEATHCOTE, VIC	125
DOMAINE CLARENDON SYRAH	2021 MCLAREN VALE, SA	100
CLARE HILLS SHIRAZ (BY PIKES)	2021 CLARE VALLEY, SA	80
GREENOCK CREEK SHIRAZ	2021 BAROSSA VALLEY, SA	95
YALUMBA 'SIGNATURE' CABERNET SHIRAZ	2022 BAROSSA VALLEY, SA	170
PAXTON QUANDONG FARM SHIRAZ	2022 MCLAREN VALE, SA	115
CLONAKILLA O'RIADA SHIRAZ	2023 MURRUMBATEMAN, NSW	130
DOMAINE DE LA VERQUIERE COTE DU RHONE	2023 SOUTHERN RHONE, FRANCE	90
DOMINIQUE PORTET FONTAINE CAB SAUV	2024 YARRA VALLEY, VIC	85
NATURALISTE DISCOVERY CABERNET SAUVIGNON	2021 MARGARET RIVER, WA	95
CADET DE BLANZAC CASTILLON	2018 BORDEAUX, FRANCE	95

ON CONSUMPTION BEVERAGE LIST

SPIRITS

GIN

FOUR PILLARS DRY	YARRA VALLEY, VIC	15
FOUR PILLARS BLOODY SHIRAZ	YARRA VALLEY, VIC	19
ARCHIE ROSE GIN	SYDNEY, NSW	16
NEVER NEVER 'TRIPLE JUNIPER'	MCLAREN VALE, SA	16
NEVER NEVER 'DARK SERIES' OYSTER SHELL GIN	MCLAREN VALE, SA	14
ROKU	JAPAN	13
LIND & LIME	SCOTLAND	15
HENDRICKS	SCOTLAND	19
THE BOTINAST GIN	SCOTLAND	16
HAYMANS SLOE GIN	ENGLAND	15
GIN MARE MEDITARRANEAN	SPAIN	15

VODKA

BELVEDERE	POLAND	14
HAKU VODKA	JAPAN	12

TEQUILA & MEZCAL

HERRADURA BLANCO	LOWLANDS	15
EL JIMADOR BLANCO	LOWLANDS	13
FORTALEZA BLANCO	LOWLANDS	20
DON JULIO REPOSADO	HIGHLANDS	19
FORTALEZA REPOSADO	LOWLANDS	24
CLASE AZUL REPOSADO	HIGHLANDS	48
DON JULIO 1942	HIGHLANDS	37
HERRADURA ULTRA ANEJO	LOWLANDS	23
1800 COCONUT TEQUILA	LOWLANDS	15
PELTON MEZCAL	OAXACA	15

RUM

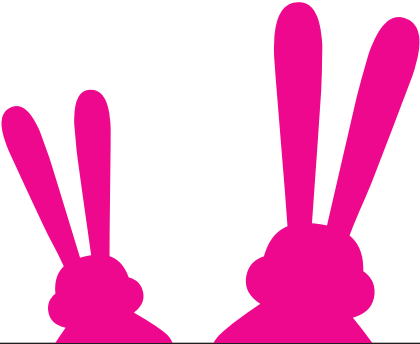
FLOR DE CANA 4YO	NICARAGUA	13
FLOR DE CANA 7YO	NICARAGUA	12
APPLETON 12 YEAR OLD	JAMAICA	15
RON ZACAPA XO	GUATEMALA	40
RON ZACAPA 23	GUATEMALA	21
SAILOR JERRY SPICED RUM	BRITISH VIRGIN ISLANDS	14

AUSTRALIAN WHISKY

STARWARD TWO FOLD	VICTORIA	14
KINGLAKE 'O'GRADY'S STAND' SINGLE MALT	VICTORIA	18
LARK CLASSIC	TASMANIA	33

WORLD WHISKY

JAMESON	IRELAND	14
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ON CONSUMPTION BEVERAGE LIST

SPIRITS

JAPANESE WHISKY

TOKI	JAPAN	15
HAKUSHU DISTILLERS RESERVE	JAPAN	24
HAKUSHU 12 YEAR OLD	JAPAN	33
HAKUSHU 18 YEAR OLD	JAPAN	91
YAMAZAKI DISTILLERS RESERVE	JAPAN	27
YAMAZAKI 12 YEAR OLD	JAPAN	44
YAMAZAKI 18 YEAR OLD	JAPAN	205
HIBIKI HARMONY	JAPAN	30
NIKKA COFFEY GRAIN	JAPAN	21
NIKKA FROM THE BARREL	JAPAN	23
NIKKA MIYAGIKYO	JAPAN	25

SCOTCH SINGLE MALT WHISKY

JOHNNIE WALKER BLACK LABEL	SCOTLAND	13
OBAN 14 YEAR OLD	HIGHLANDS	22
GLENMORANGIE QUINTA RUBAN PORT CASK	HIGHLANDS	21
GLENMORANGIE 18 YEAR OLD	HIGHLANDS	25
GLENMORANGIE SIGNET	HIGHLANDS	31
BENRIACH 10 YEAR OLD	SPEYSIDE	15
BALVENIE DOUBLEWOOD 12 YEAR OLD	SPEYSIDE	22
MACALLAN 12 YEAR OLD SHERRY OAK	SPEYSIDE	27
MACALLAN 18 YEAR OLD DOUBLE CASK	SPEYSIDE	60
LAPHROAIG QUARTER CASK	ISLAY	22
ARBEG 'WEE BEASTY' 5 YEAR OLD	ISLAY	15
ARBEG CORRYVRECKAN	ISLAY	26
TALISKER 10 YEAR OLD	ISLE OF SKYE	20

AMERICAN WHISKEY

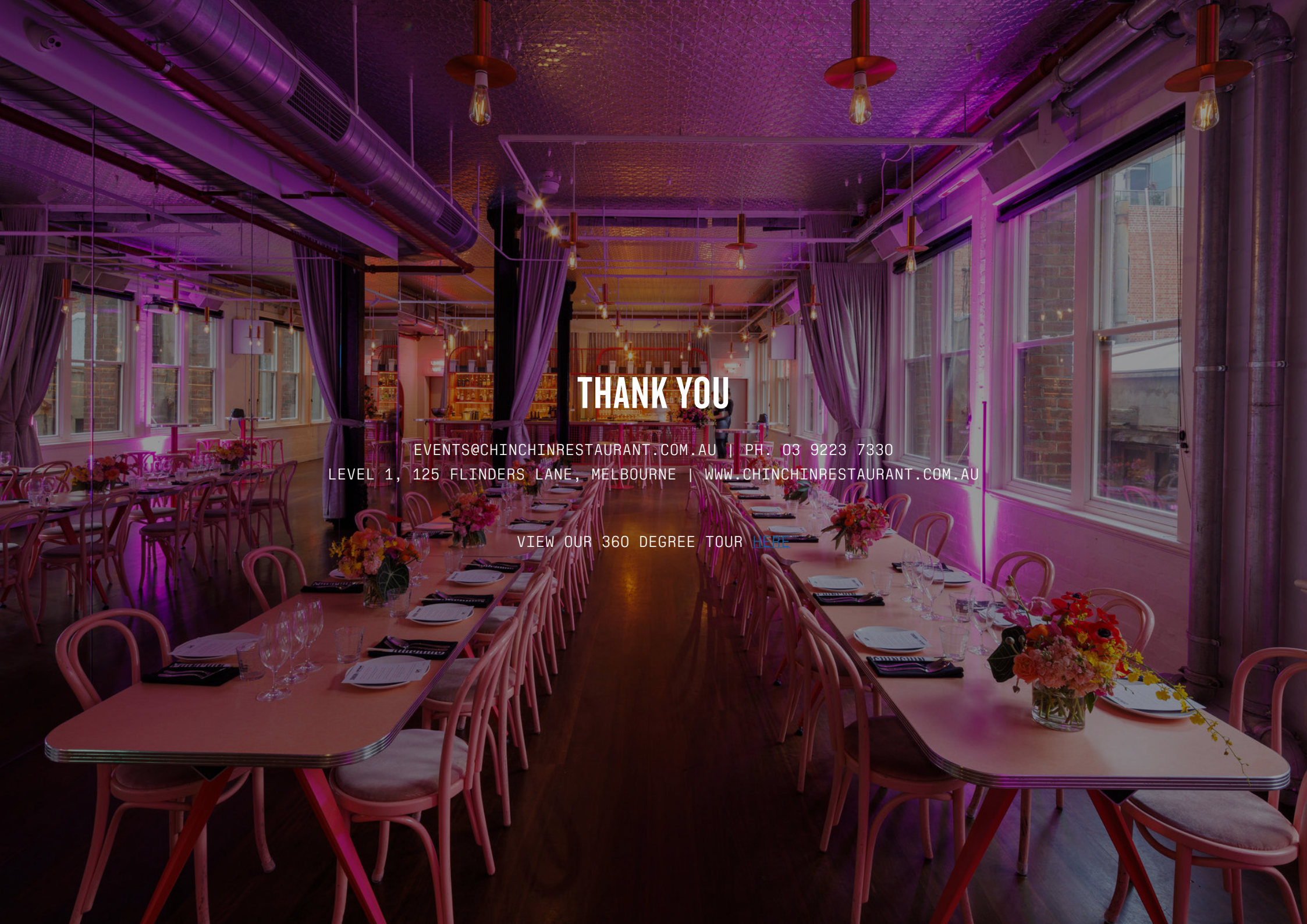
WOODFORD RESERVE	KENTUCKY	13
MAKERS MARK 46	KENTUCKY	17
JACK DANIEL'S NO. 7	TENNESSEE	14
CANADIAN CLUB	CANADA	14
WILD TURKEY RYE	KENTUCKY	12

BRANDY

HENNESSY VS COGNAC	FRANCE	15
HENNESSY XO COGNAC	FRANCE	29

APERITIFS, DIGESTIVES & LIQUEURS

APEROL	ITALY	11
CAMPARI	ITALY	13
CHARTREUSE YELLOW	FRANCE	13
CHARTREUSE GREEN	FRANCE	14
AMARO MONTENEGRO	ITALY	15
PIMMS	ENGLAND	12
DISARONNO AMARETTO	ITALY	12
STACHE HOUSE COFFEE LIQUEUR	AUSTRALIA	10

The image shows the interior of a restaurant with a modern, industrial aesthetic. Long, light-colored wooden tables are arranged in rows, surrounded by light pink wooden chairs. Each table is set with white plates, glasses, and small floral centerpieces. The ceiling is exposed brick with visible pipes and several pendant lights with Edison-style bulbs. Large windows on the right side offer a view of the outside. The overall lighting is warm and ambient.

THANK YOU

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