

NEW YEARS EVE MENU 2017

Canapés on arrival

Kingfish ceviche, corn, crisp rice

Sydney rock Oysters, pickled fennel, tarragon

Bloody Mary sorbet, celery, shallot

Entree

Roasted shawarma cauliflower, currants, sage, brown butter

King Prawn ravioli, young zucchini, basil, butter sauce

Beef tartare, angel air fries, smoked mayo, Baby herbs

Scallops, taramasalata, black olive, chervil, salmon roe

Main

fish pie, leeks, truffle oil

Roasted Duck breast, radicchio, beetroot, macadamia cream, jus

Rack of Lamb, burnt zucchini, figs, hazelnut, Saba jus

Char grilled Scotch fillet, roasted apple and parsnips, porcini butter, watercress

Cone Bay barramundi, fennel purée, clams vinaigrette, baby herbs salad

Green papardelle, mint pesto, leeks, cherry tomato, fetta, pine nuts

Dessert

Chocolate fondant, salted butterscotch & pear sorbet

Roasted yellow peach millefeuille, prosecco sabayon, candied pecans

Coconut and pineapple snow ball, lime , halva and pistachio crumb

Cheese plate, brown sugar oatcakes, fresh apple

Reservation Details

Price \$70 for 2 course menu available for early sittings at 6pm or 6.30pm, \$85 for 3 course menu for all tables from 7pm onwards. Includes canapés, 3 course choice menu & petit fours

Beverages Optional 3 course wine match \$39. No BYO.

Dietary Requirements Please email 48 hours prior to info@brownsugarbondi.com.au

Credit card details are required to secure your reservation.

Final numbers & cancellation policy: Final numbers are to be confirmed 24 hours in advance. Any spaces that are not filled due to no shows on the evening will be charged at 75% of the set menu price. We will notify you of any cancellation fees applied.