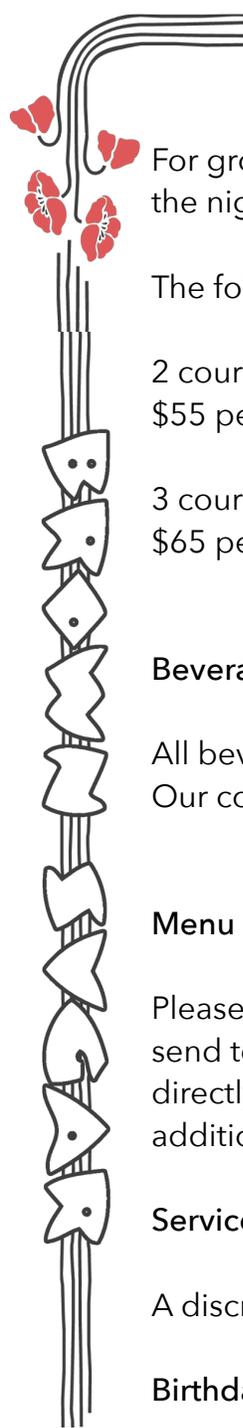


Group Reservations for 10-48 guests



For groups of 10 and above we offer a reduced menu (designed by you). Your guests choose on the night, from a small menu that you've selected.

The following options are available:

2 course menu: Includes 4 entrees and 4 mains, coffee or tea and petit fours.
\$55 per head

3 course menu: Includes 4 entrees, 4 mains and 4 desserts, coffee or tea and petit fours.
\$65 per head

Beverages

All beverages will be charged on consumption. We're not BYO wine for groups of 10 or more. Our complete wine list is available upon request.

Menu Selection

Please select your entrees, mains and desserts from our current dinner menu (see page 2) and send to info@brownsugarbondi.com.au, 72 hours prior to your booking. Please contact us directly to discuss any specific dietary requirements. Sides are not included & may be ordered in addition to your menu selection.

Service Charge

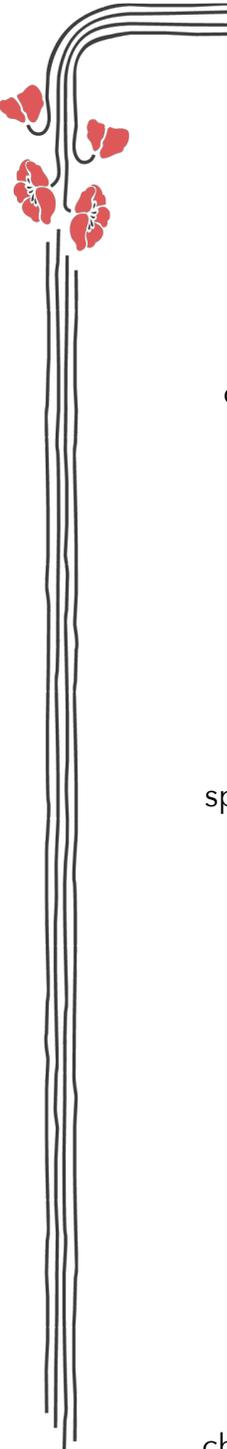
A discretionary 8% service fee is applied to the final bill for parties of 10 or more.

Birthday cakes

If you would like to bring your own cake, cakeage is \$5/per person. Your cake will be garnished with fresh fruit and home-made ice-cream. If you would like us to bake your cake, please place your order at least 48 hours prior to your function. Our complete cake and ice-cream cake selection is available upon request.

Final numbers & cancellation policy

Credit card details are required at time of booking to secure your reservation. Please confirm your final numbers, 24 hours prior your booking. 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.



entree

roasted cauliflower, shawarma spices, almonds, currants, sage brown butter
smoked Spanish mackerel, mushroom broth, cucumber, pickled baby onions

South Australian mussels, chilli, tomato, chargrilled sourdough
double baked comte soufflé, watercress, chives, hazelnut salad
chargrilled portobello mushroom, Jerusalem artichoke, macadamia, baby herbs
homemade charcuterie, pickled vegetables, smoked tomato compote
roasted haloumi, parsnip, pear, witlof, spiced walnuts, frisée

main

coq au vin rouge, celeriac puree, mushroom, spek, baby onions, jus
spelt and thyme cavatelli, wild mushrooms, butternut pumpkin, sage, gorgonzola dolce
squid ink pasta, spanner crab, semi-dried tomato, chilli, saffron

fish pie, leeks, truffle oil

jewfish, kohlrabi, grilled radicchio, pine nuts, currants, brown butter
chargrilled flat iron steak, Jerusalem artichoke, watercress, mushroom jus

sides

pomme purée or crisp herb potatoes 9.5
sautéed wild greens, chilli, garlic, pepitas 12
beetroots, red apple, spinach, parsley, pomegranates, merlot dressing 12
shaved cabbage, red apple, hazelnut, chives 12
chantenay carrots, smoked chilli, cashew cream, pistachio basil oil, sunflower sprouts 12

dessert

quince and persimmon millefeuille, kataifi, cointreau mascarpone
passion fruit crème brûlée, pineapple sorbet, quinoa cracker
hazelnut chocolate fondant, salted butterscotch & pear sorbet
affogato, vanilla gelato, frangelico
sorbet or gelato
cheese plate, brown sugar oatcakes, fresh apple