


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.
\$60 per head

3 course menu: Includes 4 entrees, 4 mains and 4 desserts, coffee or tea and petit fours.
\$70 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

Seared scallops, caviar lentils, speck, tarragon and lettuce

Comté cheese soufflé, baby leaves, hazelnut, chives

South Australian mussels, chilli, tomato, chargrilled sourdough

Crispy pork belly, boudin noir, parsnip, apple, celery, jus

Jap pumpkin & ricotta ravioli, amaretto, parmesan

Hand cut steak tartare, wild mushrooms, yolk, potato gaufrette

Main

Gold band Snapper, roasted broccoli, almonds, lemon, caper brown butter

Charred eggplant, crispy furikake rice, green tea dashi, shimeji

Squid ink pasta, spanner crab, semi-dried tomato, chilli, saffron

Fish pie, leeks, truffle oil

Slow braised lamb shoulder, parsnip & date puree, parsley, pomegranate salad

Chargrilled flat iron steak, parsnip, watercress, mushroom

Sides

Pomme puree, crisp herb potatoes 9.5

Wild greens, chilli, confit garlic, pepitas 12

Beetroot, persimmon, spinach, walnut & goats cheese salad 14

Shaved cabbage, red apple, hazelnut, chives 12

Roasted carrots, baby onions, pistachio, sunflower sprouts 12

Dessert

Coconut black rice, pineapple & ginger sorbet, passionfruit

Bread n' butter pudding, spiced rum & raisin ice-cream, toasted almonds

Hazelnut chocolate fondant, salted butterscotch & vanilla gelato

Affogato, vanilla gelato, frangelico

Sorbet or gelato

Cheese plate, brown sugar oatcakes, fresh apple