



GROUP RESERVATIONS FOR 10+

For groups of 10 and above we offer a reduced menu designed by you. Your guests choose on the night from a special 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.
\$65 per head

3 course menu: Includes 4 entrees, 4 mains and 4 desserts, coffee or tea and petit fours.
\$75 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 contact@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.



DINNER MENU SELECTION

Entree

Roasted cauliflower, shawarma spices, almonds, currants, sage brown butter

Seared scallops, pea & ginger puree, artichoke chips, baby herb salad

Heirloom tomato salad, grilled haloumi, green rella, grilled Italian greens, warm grapes, chilli oil

South Australian mussels, chilli, tomato, chargrilled sourdough

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

Pan fried marinated sardines, tahini yoghurt, pine nuts tarator, melba toast

Main

Cone Bay barramundi, baby corn, snow pea, lemongrass nage, black sesame

King brown mushroom, charred cabbage, edamame beans, miso cured yolk

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

Fish pie, leeks, truffle oil

Dijon marinated lamb rump, asparagus & pea salad, hazelnut, lamb jus

Tajima Wagyu rump, smoked eggplant, farro, green shallot, chimmichuri

Sides

Pomme purée, crisp herb potatoes 9.5

Wild greens, chilli, confit garlic, pepitas 12

Beetroot, pear, radicchio, walnut & goats cheese salad 14

Shaved cabbage, red apple, hazelnut, chives 12

Roasted carrots, baby onions, pistachio, sunflower spouts 12

Dessert

Mango & Pistachio sorbet sandwich, dried strawberry, lemon balm

Variety of stone fruits, cultured cream, almonds and orange crumbed

Hazelnut chocolate fondant, salted butterscotch & pear sorbet

Affogato, vanilla gelato, frangelico, fig biscotti

Sorbet or gelato

Goats Cheese, charred fruit bread, mustard fig relish