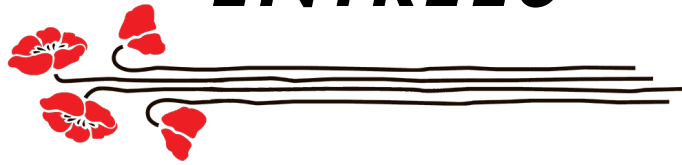


# ***ENTREES***





# ROASTED CAULIFLOWER, SHAWARMA SPICES, ALMONDS, CURRANTS, SAGE BROWN BUTTER

## Ingredients

1. Cauliflower
2. Puree
3. Butter
4. Almond & Sage
5. Current and lemon Juice

## Instructions

- Pre heat oven 180 degrees
- Bake cauliflower in oven for 10 mins
- Heat 2 (puree) in microwave (to warm)
- Heat pan add 3 (butter) when butter is melted
- Add 4 (almond and sage)
- When butter turns brown
- Add 5 (current and lemon juice)

## Serving

- Spread puree onto serving plate
- Add roasted cauliflower
- Top up cauliflower with sauce

**Bon Appetit!**

*Please share your takeaway experience with us on Facebook or Instagram  
tag us @brownsugarbondi*

# SOUTH AUSTRALIAN MUSSELS, CHILLI, TOMATO



## Ingredients

1. Garlic & Chili
2. Cooking wine
3. Sauce
4. Mussels
5. Garnish
6. (Toast in paper bag)

## Instructions

Warm a small to medium size pot on stove  
Add 1 (garlic & chili) to pot - when garlic is golden  
Add 2 (cooking wine) – cook for 20 secs  
Add 3 (sauce) – when sauce begins to simmer  
Add 4 (mussels) – cover for 3 mins  
Check that all mussels have opened

Toast your bread in toaster

## Serving

Add mussels & sauce to bowl  
Add 5 (garnish) and toast on the side

**Bon Appetit!**

*Please share your take home experience with us on Facebook and Instagram*

*Tag us @brownsugarbondi*

## DOUBLE BAKED COMTE CHEESE SOUFFLE, BITTER LEAVES, SPICED WALNUTS

### Ingredients

1. Cheese Souffle
2. Cream
3. Cheese
4. Garnish (Spiced walnut)
5. Bitter leaves

### Instructions

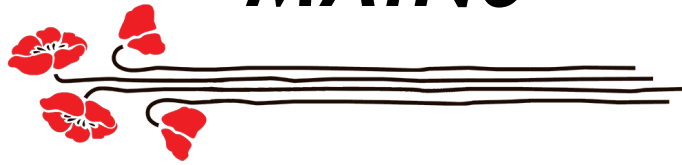
- Heat oven to 190 degrees
- Add 1 (cheese souffle) to foil oven dish
- Add 2 (cream) & 3 (cheese) to top of the cheese souffle and season to taste
- Put cheese souffle in oven for 15 mins or until puffed up
- Remove from oven and transfer to plate
- Add 4 Garnish (spiced walnut) & 5 (bitter leaves) around the souffle

**Bon Appetit!**

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***MAINS***



# FISH PIE WITH PARIS MASH



## **Ingredients**

1. Fish Pie in traditional white ceramic dish
2. Egg Wash
3. Garnish
4. Mash

## **Instructions**

Pre-heat your oven to 180°  
Egg wash the top of the pie  
Put the Fish Pie into the oven

Note: The total cooking time for the Fish Pie is 30mins.

Put 1 (Fish pie) in oven for 20mins at 180°  
After 20mins turn the temperature of your oven down to 165° and continue baking the Fish pie for another 10 minutes (total cooking time 30mins)

## **Serving**

Heat 4 (mash) in microwave and add to the side of your plate  
Remove pie from oven and garnish

## **How to eat a Fish Pie!**

With the back of your spoon break the top of the pastry of the pie  
Scoop mash into pie

## **Bon Appetit!**

\*Fish Pie Ramekin can be return to the Brown Sugar "Safe Zone drop off" up to 14 days between 4pm - 8pm Wednesday to Saturday (to receive your \$10 deposit refund)  
After the 14 day period we will assume that you have discovered the secret recipe to our signature Fish Pie dish and that you will be needing to keep the white ceramic dish 🤔

*Please share your takeaway experience with us on Instagram – tag us @brownsugarbondi  
#brownsugarbondi #fishpie*



# SQUID INK PASTA, SPANNER CRAB, SEMI-SUNDRIED TOMATO, CHILLI, SAFFRON

## **Ingredients**

1. Zucchini and garlic
2. Crab sauce & cherry tomato
3. Squid ink pasta
4. Diced butter & shallots
5. Garnish - bread crumb & gremolata
6. Chili (optional)

## **Instructions**

- Heat pan and add a tablespoon of olive oil to pan
- Add 1 (zucchini & garlic)
- As soon as garlic is golden (add chili flakes if you want it spicy)
- Add 2 (crab sauce & cherry tomato) to pan
- While crab sauce is warming, bring a pot of water to boil
- Add 3 (squid ink pasta) to a pot of boiling water for 3 mins
- Strain pasta
- When crab sauce begins to simmer add to pasta sauce
- Then add 4 (diced butter & shallots) crab sauce & pasta – gently mix through
- Your crab pasta is ready to serve into your bowl
- Top up your dish with 5 (bread crumb & gremolata)

**Bon Appetit!**

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# HOME MADE CAVATELLI, NAPOLITANA SAUCE, GREMOLATA & PARMESAN

## Ingredients

1. Garlic & Oil
2. Napolitana sauce & cherry tomato
3. Homemade cavatelli pasta
4. Garnish – Gremolata & Parmesan

## Instructions

- Heat pan and Add 1 (garlic & olive oil)
- Add 2 (napolitana sauce & cherry tomato) to pan
- Add 3 (pasta) to a pot of boiling water until you see the pasta float to the top of the water
- Drain pasta and add pasta to sauce
- Your dish is now ready to serve

## Serving

- Place pasta and sauce to plate
- Top up your dish with 4 – Garnish (Gremolata & Parmesan)

**Bon Appetit!**

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# BEEF CHEEK, CELERIAC PUREE, ROASTED ONION, RED WINE JUS

## **Ingredients**

1. Beef Cheek – leave in bag to cook
2. Celeriac Puree
3. Roasted onions
4. Red wine Jus
5. Garnish

## **Instructions**

Boil a pot of water

Add 1 (Beef Cheek in bag) to water and simmer for 10mins

Heat 2 (Celeriac puree) & 3 (roasted onion) & 4 (red wine jus) warm in microwave for 1 min

## **Serving**

Place the celeriac puree around the base of your bowl

Open up your beef cheek and top up the puree with the Beef Cheek

Top up Beef Cheek with 4 (red wine jus)

Place the onion petals around the Beef Cheek

Sprinkle top with 5 (garnish)

**Bon appetit!**

*Please share your takeaway experience with us on Instagram – tag us @brownsugarbondi  
#brownsugarbondi #beefcheek*

# ***SIDES***



## SHAVED CABBAGE, RED APPLE, HAZELNUT, CHIVES



### **Ingredients**

1. Horseradish & Dressing
2. Cabbage
3. Apple
4. Herbs
5. Hazelnut

### **Instructions**

- Add 1 (horseradish & dressing) to your bowl
- Add salt and pepper
- Add 2 (cabbage) & 3 (Apple) mix through
- Add 4 (herbs)
- Mix all ingredients together
- Garnish with 5 (Hazelnut)

**Bon Appetit!**

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# CRISPY BABY CHAT POTATOES, BURNT ROSEMARY & AIOLI



## Ingredients

1. Potatoes
2. Confit echalotte, Garlic & Salt
3. Garnish
4. Aioli

## Instructions

- Heat oven to 190 degrees
- Add 1 (potatoes) to an oven proof dish with a splash of olive oil
- Put potatoes in oven for 10mins
- Remove potatoes from oven and place in bowl
- Add 2 confit echalotte, garlic and salt to potatoes and toss – coating potatoes
- Sprinkle garnish on potatoes and serve with 4 (rosemary aioli)

**Bon Appetit!**

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## SAUTEED WILD GREENS, CHILLI, PEPITAS



### Ingredients

1. Greens
2. Garlic & Chili
3. Garnish (Pepitas)

### Instructions

- Heat pan and add a tablespoon of olive oil to pan
- Add 1 (greens) to the pan
- Sautee the greens until they start to change colour
- Add 2 (garlic & chili) and Sautee for 30 more seconds
- Season with salt and pepper to your liking
- Add 3 Garnish (pepitas)

**Bon Appetit!**

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# ***DESSERT***



# HAZELNUT CHOCOLATE FONDANT, PEAR SORBET, CHOCOLATE SOIL



## **Ingredients**

1. Hazelnut fondant
2. Pear Sorbet
3. Chocolate soil & Hazelnut

## **Instructions**

Pre-heat your oven to 180°  
Put fondant dish into oven and bake for 10mins

## **Serving**

Sprinkle garnish around edge of plate  
Remove fondant from oven and place on bench  
Using a tea towel wrapped around the fondant (be careful – it is hot) flip the fondant onto center of plate  
Add sorbet to side of plate

**Bon Appetit!**

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