



## 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](mailto: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

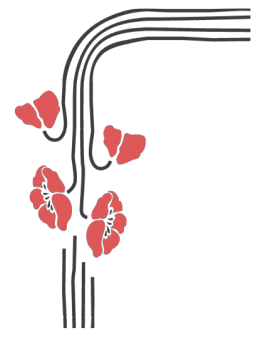
A discretionary 8% service fee is applied to the final bill for parties of 10 or more.

### 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

grilled sardines, skordalia, pomegranate, mint, zucchini salad  
roasted cauliflower, shawarma spices, almonds, currants, sage brown butter  
scallops, pumpkin hummus, hazelnut dukkah, chervil  
South Australian mussels, chilli, tomato, chargrilled sourdough  
coffee beef carpaccio, garlic chips, raw beet salad, horseradish  
homemade charcuterie, pickled vegetables, spiced apple chutney  
glazed bonito, enoki mushroom, mixed cucumber salad

### main

veal and pork ragu, porcini, green pasta, taleggio, vincotto  
spelt cavatelli, pumpkin, brussels sprouts, sage, hazelnuts, mozzarella  
squid ink pasta, spanner crab, semi-dried tomato, chilli, saffron  
fish pie, leeks, truffle oil  
silver dory, crushed peas, carrot and ginger nage, parsnip crisps  
spiced lamb rump, grilled red onions, baba ganoush, spelt, zucchini  
scotch fillet served w watercress, chive and shaved mushroom salad, sherry vinaigrette  
& choice of: homemade tarragon mustard, bordelaise sauce, porcini butter, aged balsamic,  
EVOO and lemon

### sides

pomme puree, crisp herb potatoes 8.8  
sautéed sugar snaps, black vinegar, red banana chilli, garlic chives 9.9  
shaved cabbage, red apple, hazelnut, chives 12  
red beetroot salad, cara oranges, shallot, basil, merlot vinegar 14  
chantenay carrots, smoked chilli, cashew cream, pistachio basil oil, sunflower sprouts 12

### dessert

citrus fruit, passionfruit curd, young coconut chia, cacao mint crisps (DF)  
yoghurt parfait, roasted strawberries, balsamic, kaffir lime, baby basil  
chocolate fondant, salted butterscotch & pear sorbet  
affogato, vanilla gelato, frangelico  
sorbet or gelato  
cheese plate, brown sugar oatcakes, fresh apple