


GROUP RESERVATIONS



For groups of 10 and above we offer a Function Menu – this is a Reduced Menu (designed by you) offering a limited choice, and is purely to ensure a smooth service and the best possible experience for all. Your guests still choose on the night, from a small menu that you've selected. This menu is personalized for your group and printed for each place at the table.

2 course menu: Includes bread, olives & labneh on arrival, choice of 4 entrees and 4 mains, coffee or tea, petit fours & 1 glass of wine or sparkling on arrival.

cost: \$60 + service charge (see booking details)

3 course menu: Includes bread, olives & labneh on arrival, choice of 4 entrees, 4 mains, 4 desserts, coffee or tea, petit fours & 1 glass of wine or sparkling on arrival.

cost: \$70 + service charge (see booking details)

BEVERAGES

Beverages poured on arrival are our Baby Doll Sauvignon Blanc, Marlborough, NZ, Willespie Merlot, Cabernet, Margaret River, WA or NV Tenuta, Ca'vescovo, Prosecco, Italy.

Brown Sugar is not BYO wine for groups of 10 or more people. Our complete wine list is available upon request.

BOOKING DETAILS

Menu Selection

Please select your entrees, mains and desserts from our current dinner menu on page 2 and email to info@brownsugarbondi.com.au (minimum 72 hours in advance). Sides are not included & may be ordered in addition to your menu selection.

Service Charge

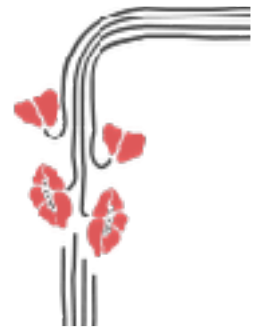
A discretionary 8% service fee is applied to the final bill for parties of 10 or more.

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. Final numbers are to be confirmed 24 hours in advance. 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

homemade charcuterie board, pickled vegetables
South Australian mussels, chilli tomato, chargrilled sourdough
double baked goats cheese soufflé, golden beetroot, spiced walnuts, bresaola
scallops, pumpkin hummus, hazelnut dukkah, chervil
roasted cauliflower, shawarma spices, pine nuts, currants, sage brown butter
grilled haloumi, quinoa tabouleh, pistachios, citrus, mint
chargrilled octopus, pear, sobrassada, xo vinegar, mâche, almonds

MAIN

fish pie, leeks, truffle oil
grilled scotch fillet, porcini butter, Swiss brown mushroom, watercress, jus
lamb rump, Jerusalem artichoke, baby onions, olive tapenade, jus
pink snapper, provencal broth, fennel, samphire, purple basil
rye cavatelli, butternut, brussels sprouts, sage, mozzarella, hazelnut
squid ink pasta, spanner crab, semi-dried tomato, chilli, saffron

SIDE

shaved cabbage, red apple, hazelnut, chives 10
figs, butter lettuce salad, fourme d'ambert, walnuts 14
asparagus, broccolini, macadamia, rocket, ranch 14
green beans, pine nuts 10
crispy herb potatoes or paris mash 8

DESSERT

hazelnut chocolate fondant, burnt fig ice cream, port caramel
pain perdu, dates, sheeps yoghurt, persimmon, pomegranates
kadaifi mille-feuille, poached quince, cointreau mascarpone, macadamias
dark chocolate creme brûlée, lemon sorbet, cocoa nibs
frangelico affogato, fig biscotti
sorbet & gelato, salted caramel, roasted coconut
3 cheese selection, apple, dried fruit, quince, lavosh