



GROUP RESERVATIONS

Brown Sugar offers a 2 or 3 course set menu for any group bookings of 10 or more.

Please find details as below:

MENU

2 course menu: choice of 3 entrees, 4 mains, coffee or tea, petit fours & 2 glasses of house wine
cost: \$60 + service charge (please refer to booking conditions below)

3 course menu: choice of 3 entrees, 4 mains, 3 desserts, coffee or tea, petit fours & 2 glasses of house wine
cost: \$70 + service charge (please refer to booking conditions below)

Entrees, mains and desserts may be selected from our current dinner menu on **Page 2**.

please note:

- * please send through your selection 72 hours in advance to info@brownsugarbondi.com.au
- * this is a selection of our current dishes & the choice may change at our discretion due to the availability of produce or suitability of a dish to a group booking.
- * side dishes are not included & must be ordered in addition to the menu selection.

BEVERAGES

Wines included in the set menu are our house wines, Baby Doll Sauvignon Blanc, Marlborough, NZ & Willespie Merlot, Cabernet, Margaret River, WA.

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

BOOKING CONDITIONS

Minimum numbers: To be confirmed 48 hours in advance.
Cancellations/no shows: Will be charged at 50% of the set menu price.
We will notify you of any cancellation fees applied.
Service Fee: A discretionary 8% service fee is applied to the final bill for groups or 10 or more.

MENU

ENTREE

CHICKEN LIVER PATE w PEAR SALSA

SOUTH AUSTRALIAN MUSSELS w WHITE WINE & TOMATO

SPINACH, ROAST BEETROOT, GOAT'S CHEESE & WALNUT SALAD

CRISPY FRIED SCHOOL PRAWNS w SAFFRON AIOLI

GRUYERE SOUFFLE w GREEN ASPARAGUS & FRISEE SALAD

SEARED LOCAL SCALLOPS w CAULIFLOWER PUREE, DUKKAH & BLOOD ORANGE

TEMPURA OF ZUCCHINI FLOWERS FILLED w RICOTTA & MOZZARELLA
SERVED w SALAD OF PUMPKIN, PINE-NUTS & BASIL

MAINS

FISH PIE w LEEK & TRUFFLE OIL

BARRAMUNDI w WHITE BEAN PUREE, SWEET CORN, RED CAPSICUM, CAPERS & LIME

EYE FILLET w PORCINI BUTTER, THYME ROSTI & SUGAR SNAPS

ROAST LAMB RUMP w EGGPLANTS, SWISS BROWNS, SHIITAKE, ENOKI & SALSA VERDE

CRISPY PORK BELLY w CARROT PUREE, MUSTARD CRESS & BLACK LENTILS

RICOTTA CAVATELLI w ROASTED CAULIFLOWER, WALNUTS, CAVALO & PECORINO

SQUID INK RAG PASTA w CRAB, SEMI-DRIED TOMATO, CHILLI & SAFFRON

SIDES

SHAVED CABBAGE, RED APPLE & HAZELNUT SALAD w FRESH HORSE RADISH \$9

GREEN BEANS w PINE NUT BUTTER \$9

DESSERT

CINNAMON PANNA COTTA, RHUBARB SALSA, CRUSHED AMARETTI & GREEN APPLE SORBET

PEDRO XIMENEX SEMI FREDDO w BLOOD ORANGE & PISTACHIO

CHOCOLATE FONDANT w MAPLE ESPRESSO ICE-CREAM

BROWN SUGAR TIRA MI SU

FRANGELICO AFFOGATO

SELECTION OF CHEESE w FRUIT & HONEYCOMB