



BISTRO MONCUR

WOOLLAHRA



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GROUP DINING AND EVENTS AT BISTRO MONCUR

Group dining is available at Bistro Moncur restaurant for groups of 10 to 14 guests. We offer two menu options for groups including a 2 or 3 course limited selection menu starting at \$95 or a Three Course French Feasting Menu designed to share for \$120 per person.

For groups of 14 to 40 guests seated or up to 80 guests or a cocktail style function, we offer a Bistro Moncur Experience in The Queen Street Lounge upstairs in Woollahra Hotel. This option provides you with a spacious private function room offering you the Bistro Moncur menu, wine, and service.

The Queen Street Lounge also features a private entrance, private bar, private bathrooms, in-house surround sound system and AV capabilities.

Minimum spends start at \$5,000 + 10% service charge. We offer a 4 hour service for private functions between 12pm and 5pm for lunch and between 5:30pm and 11:00pm for dinner with a hour each side for set up and pack down.

Beverages are charged on consumption and bespoke beverage packages are available on request.

We also offer exclusive use of Bistro Moncur on the rare occasion. The restaurant seats a maximum of 80 guests.



FRENCH FEASTING

Sample Menu

Three Courses to Share \$120

ENTREE

FRENCH ONION SOUFFLE GRATIN

BAROSSA CHICKEN LIVER PATE, APPLE & CALVADOS CHUTNEY,
CORNICHONS & BRIOCHE

HOUSE-MADE FROMAGE BLANC, WITH ZUCCHINI FLOWER, GREEN
BEAN, RADISH SALAD AND CROUTONS

CONFIT SAIKOU SALMON (NZ) WITH SMOKED CAVIAR, PICKLED FENNEL
& VERJUS DRESSING

MAIN

ROASTED GRASS FED O'CONNOR CHATEAUBRIAND
WITH CAFE DE PARIS

LE POISSON DU JOUR WITH CAPERS, LEMON AND A VERJUS DRESSING

ROASTED HUNTER VALLEY CHICKEN WITH SAGE
& PISTACHIO STUFFING, JUS GRAS

SIDES

FRIES

MARKET VEGETABLE

LEAF SALAD

DESSERT

APPLE TARTE TATIN, CALVADOS CRÈME ANGLAISE

CHOCOLATE & VANILLA BOMBE ALASKA
WITH COCONUT DACQUOISE AND MACADAMIA CRUMB



BISTRO MONCUR SET MENU

Limited Selection Menu

2 COURSE \$95

3 COURSE \$120

CHOICE OF ENTREE

FRENCH ONION SOUFFLE GRATIN

BAROSSA CHICKEN LIVER PATE, FIG JAM, CORNICHONS & BRIOCHE

CONFIT SAIKOU SALMON (NZ) WITH SMOKED CAVIAR, VERJUS DRESSING & SOURDOUGH

VINE RIPENED TOMATO SALAD

CHOICE OF MAIN

POTATO & RICOTTA GNOCCHI WITH OYSTER MUSHROOM, PEAS, BABY ZUCCHINI, STRACCIATELLA & SAGE BUTTER

PAN-ROASTED FILLET OF CONE BAY BARRAMUNDI, CRUSHED POTATO, BLISTERED TOMATO, CONFIT FENNEL & DIJON VINAIGRETTE

DRY AGED PORK CUTLET, POMMES PUREES, CRACKLING AND GREEN PEPPERCORN JUS

GRILLED SIRLOIN, CAFE DE PARIS, FRIES

TO SHARE

GREEN SALAD

CHOICE OF DESSERT

VANILLA CREME BRULEE, LEMON THINS

RASPBERRY & PRICKLY PEAR BOMBE ALASKA WITH FRESH RASPBERRIES AND CARAMEL PEARLS

SALTED CARAMEL, WHITE CHOCOLATE & HAZELNUT DELICE WITH MILK CHOCOLATE FEUILLETINE AND TONKA BEAN ICE CREAM

BISTRO MONCUR HOUSE MADE ICE CREAMS AND SORBETS



ADDITIONAL ADD ONS

TO START ON THE TABLE

SYDNEY ROCK OYSTERS WITH CABERNET SAUVIGNON MIGNONETTE

ADDITIONAL \$13PP

BEFORE DESSERT

A SELECTION OF EUROPEAN & AUSTRALIAN CHEESES WITH HOUSE MADE LAVOSH AND PRESERVES

ADDITIONAL \$13PP



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Custom Made Cakes



VALRHONA CHOCOLATE LAYER CAKE

OR RED VELVET LAYER CAKE OFFERED IN A RANGE OF SIZES SERVING BETWEEN 6 TO 40 GUESTS

TAKEAWAY FROM \$60 TO \$400

DINING IN FROM \$85 TO \$550

CAN BE NUT FREE



HEART ENTREMET

SERVES 6 – 8 GUESTS

OFFERED IN A RANGE OF FLAVOURS

TAKEAWAY \$100

DINING IN \$140

CAN BE GLUTEN-FREE AND OR NUT FREE



BOMBE ALASKA

SERVES 16 GUESTS 2 FLAVOURS AVAILABLE FROM THE CURRENT ICE CREAM AND SORBET SELECTION

TAKEAWAY \$100

DINING IN \$140

CAN BE GLUTEN FREE, DAIRY FREE AND NUT FREE



BISTRO BESPOKE ENTREMET

OFFERED IN A RANGE OF FLAVOURS AND SIZES

SIZES VARY TO SERVE BETWEEN 6 TO 24 GUESTS

TAKEAWAY FROM \$80 TO \$240

DINING IN FROM \$110 TO \$330

CAN BE GLUTEN FREE AND OR NUT FREE

FOR CAKE ORDER ENQUIRIES PLEASE CONTACT
RESERVATIONS@BISTROMONCUR.COM.AU

WE REQUIRE ONE WEEK'S NOTICE
FOR ALL CAKE ORDERS



Canapes

MINIMUM ORDER 20 PER CANAPE

COLD

SYDNEY ROCK OYSTERS, CABERNET SAUVIGNON MIGNONETTE 6.5
WHITE STURGEON CAVIAR, POTATO GALETTE & CREME FRAICHE 22
STEAK TARTARE, SOURDOUGH TOAST & TARRAGON 9
CRAB, LEMON AIOLI, & PARSLEY CRACKER 9
MONCUR SALMON TARTLET, FROMAGE BLANC & VERJUS DRESSING 7
CHICKEN LIVER PATE, ONION JAM & BRIOCHE 7
TUNA TARTARE, PICKLED CHILLI AIOLI & SESAME CRACKER 8
FRENCH ONION CONFIT TART & GOATS CURD 7

HOT

SEARED SCALLOP, BOUDIN NOIR & CALVADOS CARAMELISED APPLE 11
BRAISED BEEF CROQUETTE, PARMESAN & SALSA VERDE AIOLI 9
FEUILLETTE SAUCISSE, MUSTARD EMULSION 7
TOMATO FARCI, WHIPPED RICOTTA, BASIL 7

SUBSTANTIAL

GRAIN-FED BEEF BURGER, GRUYERE, MONCUR SAUCE & PICKLES 14
PORK BELLY, CAULIFLOWER PUREE & CRISP ESCHALOT 12
PAN-SEARED SNAPPER, CRUSHED POTATO & SAUCE VIERGE 14
POTATO & RICOTTA GNOCCHI, STRACCIATELLA & SAGE BUTTER 12

DESSERT

MADELEINES, LEMON CURD 5
MACARONS 4
PETITS FOURS 4





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WOOLLAHRA

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Woollahra, NSW 2025

