



## 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 \$4,000 + 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

CHICKEN LIVER PATE, BLOOD PLUM CONFITURE, CORNICHONS & BRIOCHE

HEIRLOOM TOMATO AND YELLOW PEACH SALAD, BASIL AND CHAMPAGNE VINAIGRETTE

MONCUR BEETROOT & KING ORA SALMON GRAVLAX (NZ) HORSERADISH CREME FRAICHE, CAPERS AND SOURDOUGH

#### MAIN

ROASTED GRASS FED O'CONNOR CHATEAUBRIAND, CAFE DE PARIS
WHOLE OVEN ROASTED MARKET FISH, CHARGRILLED LEMON ALMONDINE
PAN-ROASTED SPATCHCOCK, PERIGORD TRUFFLE JUS

#### **SIDES**

FRIES MARKET VEGETABLE LEAF SALAD

#### **DESSERT**

APPLE TARTE TATIN, CALVADOS CRÈME ANGLAISE BOMBE ALASKA, PEACH, PLUM AND GINGERBREAD





### **BISTRO MONCUR SET MENU**

### Limited Selection Menu

2 COURSE \$95

3 COURSE \$120

#### CHOICE OF ENTREE

FRENCH ONION SOUFFLE GRATIN

CHICKEN LIVER PATE BLOOD PLUM CONFITURE, CORNICHONS & BRIOCHE

ORA KING SALMON & BEETROOT GRAVLAX (NZ) CAPERS, HORSERADISH CREME FRAICHE AND TOASTED SOURDOUGH

HEIRLOOM TOMATO AND PEACH SALAD CHAMPAGNE VINAIGRETTE AND BASIL

#### CHOICE OF MAIN

PICKLED BABY BEETROOT TARTE TATIN LOCAL CHESTNUT MUSHROOMS, WHIPPED GOAT'S CURD AND HAZELNUTS

PAN-ROASTED CONE BAY BARRAMUNDI, LEEK FONDUE & CORN WITH BEURRE BLANC AND BASIL

PAN-ROASTED SPATCHCOCK PERSILLADE SPRING VEGETABLES AND LEMON THYME JUS

GRILLED SIRLOIN, CAFE DE PARIS, FRIES

#### TO SHARE

**GREEN SALAD** 

#### CHOICE OF DESSERT

VANILLA CREME BRULEE, LEMON THINS

SUMMER BERRY PAVLOVA
BERRY COMPOTE, FRESH RASPBERRIES, VANILLA CHANTILLY AND
STRAWBERRY SORBET

VALRHONA CHOCOLATE TORTE APRICOT CONFITURE AND SALTED CARAMEL ICE CREAM

PASSIONFRUIT SOUFFLE WHITE CHOCOLATE & MACADAMIA PRALINE ICE CREAM



### **ADDITIONAL ADD ONS**

#### TO START ON THE TABLE

SYDNEY ROCK OYSTERS WITH CABERNET SAUVIGNON MIGNONETTE ADDITIONAL \$ 13PP

#### **CHEESE COURSE**

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

ADDITIONAL \$13PP





## 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 12 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

SYDNEY ROCK OYSTERS, CABERNET SAUVIGNON MIGNONETTE 6.5

#### COLD

WHITE STURGEON CAVIAR, POTATO GALETTE & CREME FRAICHE 22

STEAK TARTARE, SOURDOUGH TOAST & TARRAGON 9

CRAB, LEMON AIOLI, & PARSLEY CRACKER 9

CHICKEN LIVER PATE, ONION JAM & BRIOCHE 7

TUNA TARTARE, PICKLED CHILLI AIOLI & SESAME CRACKER 8

FRENCH ONION CONFIT TART & GOATS CURD 7

DUCK RILLETTES, BLOOD PLUM CONFITURE, TOASTED SOURDOUGH 7

TOMATO FARCI, WHIPPED RICOTTA AND BASIL 7

MONCUR SALMON GRAVLAX (NZ) CAPERS, HORSERADISH CREME FRAICHE, TOASTED SOURDOUGH 9

#### HOT

PORK BELLY, CAULIFLOWER PUREE & CRISP ESCHALOT 12

SEARED SCALLOP, JERUSALEM ARTICHOKE PUREE AND SEA ASPARAGUS 12

BEEF CROQUETTE, SALSA VERDE AIOLI, SALTED RICOTTA 12

PORK & TRUFFLE SAUSAGE ROLL, PORCINI MAYO 12

RAVIOLES DU DAUPHINE, SPRING PEAS AND PANGRATTATO 14

CHAR-GRILLED BLUE EYE COD, CRUSHED POTATO AND SAUCE VIERGE 18

GRAIN-FED BEEF BURGER, GRUYERE, MONCUR SAUCE & PICKLES 14

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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