



### **GROUP DINING AND EVENTS AT BISTRO MONCUR**

Group dining is available in the Bistro itself, for groups of 10 to 14 guests. We offer two menu options for groups including:

Two or three course limited selection menu starting at \$95pp Three Course French Feasting Menu designed to share for \$120pp.

For groups of 14 to 40 seated guests or up to 80 guests standing for 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. We offer a four (4) hour service for private functions between 12pm and 5pm for lunch and between 5:30pm and II:00pm for dinner.

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.

For a special and unique experience, the new Wine Room at Moncur Cellars is available for initimate occasions for 10 - 16 guests.





## The Queen Street Lounge

Located upstairs at Woollahra Hotel, this space can accommodate up to 40 guests seated on one long table or 80 guests standing for a cocktail & canapé party. Features include:

**♥** Private entrance

**♥** Private bar

**♥** Private bathrooms

♥ In-house surround sound system and AV capabilities

♥ We bring the signature Bistro Moncur food, wine, and service to you.

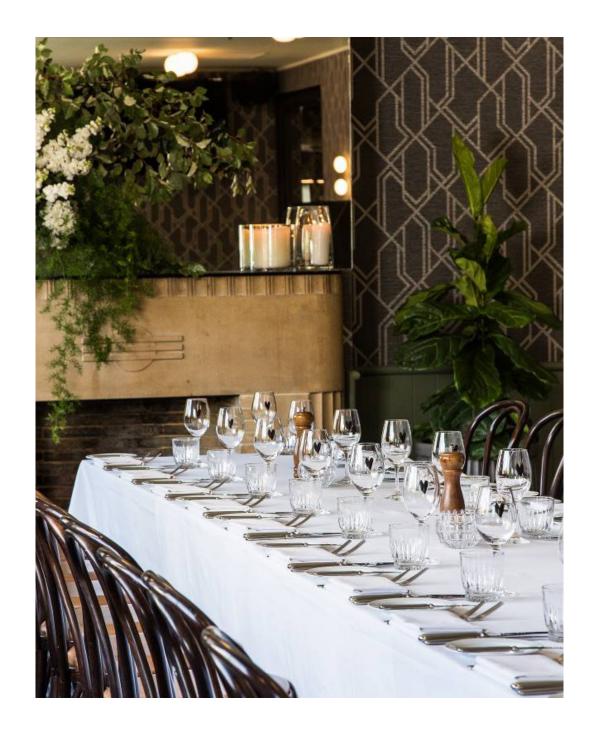
The minimum spends start at \$4,000, plus a 10% service charge.

Discover our menus below -

**♥** Sample Set Menu

♥ Sample Feast Menu

♥ Sample Canapé Menu





# The Wine Room at Moncur Cellars

An intimate and elegant private dining space for 10 to 16 guests, surrounded by wine-lined walls.

Either enjoy the room as a private space where we bring Bistro Moncur food, wine & service to you for \$300 per person + 10% service charge.

A four course feasting menu is also available, with access to all of our Cellars products, at retail price, including a Wine expert from Moncur Cellars itself for \$300 per person + retails beverage.

Discover our menus below -

Sample Set Menu

♥ Sample Feast Menu





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 II
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 5
PETITS FOURS 5



### **BISTRO MONCUR SET 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

### 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 VERJUS DRESSING

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

#### **SIDES**

**FRIES** 

MARKET VEGETABLE

LEAF SALAD

#### **DESSERT**

A SELECTION OF BISTRO MONCUR PETITS FOURS.





**WOOLLAHRA** 

## 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 BOMBE ALASKA 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

## **BISTRO À LA MAISON**

## Sample Menu

#### CANAPÉS - \$15pp

INCLUDES SELECTION OF 6 CANAPES (10 PIECES PER PERSON)
ALL ADDITIONAL ITEMS ARE CHARGED PER PERSON AT THE MARKED RATE

SYDNEY ROCK OYSTERS, CABERNET SAUVIGNON MIGNONETTE STEAK TARTARE, SOURDOUGH TOAST, TARRAGON WA SPANNER CRAB, LEMON AIOLI, PARSLEY, CRACKER MONCUR SALMON TARTLET (NZ) HORSERADISH DRESSING CHICKEN LIVER PATE, MIRABELLE PLUM JAM, BRIOCHE TUNA TARTARE (NSW) PICKLED CHILLI, AIOLI, SESAME CRACKER

TOMATO FARCI, WHIPPED RICOTTA, BASIL

CONFIT ONION TART, GOAT'S CURD

BRAISED O'CONNOR BEEF CROQUETTE, PARMESAN, SALSA VERDE AIOLI

TRUFFLE & PORK SAUSAGE ROLL, MUSTARD MAYONNAISE

FRENCH ONION SOUFFLE GRATIN

#### SUBSTANTIAL \$20 pp

HUNGERFORD MEATS DRY AGED BEEF BURGER, GRUYERE, MONCUR SAUCE, PICKLES

SPRING PEA RISOTTO, ASPARAGUS, BROAD BEAN, PRESERVED LEMON

BORROWDALE PORK BELLY, APPLE & FENNEL PUREE, CRISP ESCHALOT

PAN-SEARED BARRAMUNDI, CHERRY TOMATOES, CONFIT FENNEL, ZUCCHINI, PISTACHIO & BASIL PISTOU

PEA & RICOTTA TORTELLINI, OREGANO BEURRE NOISETTE
CHAR-GRILLED SIRLOIN MBS5+, POMMES PUREE, CAFE DE PARIS



#### CAVIAR COQUILLE \$750 (serves 20)

BLACK OSCIETRA CAVIAR 250g, CREME FRAICHE, SHALLOT, CHIVE, CAPERS, BLINIS

#### AFTER DINNER \$12pp

**PETITS FOURS** 

A SELECTION OF AUSTRALIAN & EUROPEAN CHEESE, TRADITIONAL ACCOMPANIMENTS



(02) 9327 9713

116A Queen Street Woollahra, NSW 2025

