



BISTRO MONCUR

WOOLLAHRA



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GROUP DINING AND EVENTS AT BISTRO MONCUR

Group dining is available in the Bistro itself, for groups of 10 to 20 guests. We offer two menu options for groups including:

- ♥ Two or three course limited selection menu starting at \$100pp
- ♥ Three Course French Feasting Menu designed to share for \$150pp.

For groups of 20 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.

We offer a four (4) hour service for private functions between 12pm and 5pm for lunch and between 5:30pm and 10:30pm 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.





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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.

Discover our menus below -

- ♥ Sample Set Menu
- ♥ Sample Feast Menu
- ♥ Sample Canapé Menu





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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 \$350 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 \$350 per person + retail beverage.

Discover our menus below -

- ♥ Sample Set Menu
- ♥ Sample Feast Menu



Canapés

MINIMUM ORDER 25 PER CANAPÉ

COLD

SYDNEY ROCK OYSTERS, CABERNET SAUVIGNON MIGNONETTE 7
WHITE STURGEON CAVIAR, POTATO GALETTE & CREME FRAICHE 22
STEAK TARTARE, SOURDOUGH TOAST & TARRAGON 9
WA SPANNER CRAB, LEMON AIOLI, & PARSLEY CRACKER 9
MONCUR SALMON TARTLET, FROMAGE BLANC & VERJUS DRESSING 7
CHICKEN LIVER PATE, MIRABELLE PLUM JAM & BRIOCHE 7
TUNA TARTARE, PICKLED CHILLI AIOLI & SESAME CRACKER 8
TOMATO FARCI, WHIPPED RICOTTA, BASIL 7

HOT

FRENCH ONION CONFIT TART & GOATS CURD 7
SEARED SCALLOP, CAULIFLOWER PUREE, PUFFED BUCKWHEAT 11
BRAISED BEEF CROQUETTE, PARMESAN & SALSA VERDE AIOLI 9
TRUFFLE & PORK SAUSAGE ROLL, MUSTARD MAYONNAISE 7

SUBSTANTIAL

HUNGERFORD MEATS DRY AGED BEEF BURGER, GRUYERE, MONCUR SAUCE & PICKLES 14
PORK BELLY, APPLE PUREE & CRISP ESCHALOT 12
PAN-SEARED SNAPPER, CRUSHED POTATO & SAUCE VIERGE 14
BUTTERNUT PUMPKIN TORTELLINI, PETITAS & SAGE BEURRE NOISETTE 12

DESSERT

MADELEINES, LEMON CURD 5
MACARONS 4
PETITS FOURS 5



Sample Menu

ENTREE

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

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

FRIES | MARKET VEGETABLES | LEAF SALAD

A SELECTION OF BISTRO MONCUR BESPOKE PETITS FOURS



BISTRO MONCUR SET MENU

Limited Selection Sample Menu

2 COURSE \$100 3 COURSE \$125

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

CHEESE COURSE

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





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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

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

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

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



Bespoke Beverage Package

2HR \$140 | 3HR \$195 | 4HR \$250

SELECT 2 X WHITE | 1 X ROSE AND 2 X RED

CHAMPAGNE

Charles Heidsieck NV Brut Champagne

WHITE

Jim Barry Florita Riesling, Clare Valley SA
Tyrrell's Vat 1 Semillon, Hunter Valley NSW
Pierro L.T.C Sem Sauv Chard, Margaret River WA
Domaine Delaporte Sancerre, Loire FRA
Greywacke Sauvignon Blanc, Marlborough NZ
Pieropan Soave Classico, Verona ITA
Paul Kubler Les Combes Pinot Gris, Alsace FRA
Bernard Fouquet Cuvee de Silex Vouvray, Loire FRA
Villa Sparina Gavi, Piedmont ITA
Domaine Laroche, Petit Chablis FRA
Shaw & Smith M3 Chardonnay, Adelaide Hills SA
Domaine Talmard Chardonnay, Macon Burgundy FRA

ROSE

Chateau De L'Aumerade Marie-Christine Rose, Cotes De Provence, FRA
Cave D'Esclans Whispering Angel Rose, Cotes De Provence, FRA

RED

Domaine de Bel-Air Fleurie, Beaujolais-Villages FRA
Ten Minutes By Tractor 10X Pinot Noir, Mornington Peninsula VIC
Two Paddocks Picnic Pinot Noir, Central Otago NZ
Louis Jadot Pinot Noir, Cote D'Or Burgundy FRA
Paolo Scavino Langhe Nebbiolo, Piedmont ITA
Paralian Marmont Vineyard Grenache, McLaren Vale SA
Domaine Charvin Cotes Du Rhone, Rhone Valley FRA
Clos De La Coutale Malbec, Cahors FRA
Wines of Merritt Syrah, Margaret River WA
John Duval Entity Shiraz, Barossa Valley SA
Balnaves Cabernet Sauvignon, Coonawarra SA
Chateau Lestage-Darquier Grand Poujeaux, Moulis-en Medoc Bordeaux FRA

Selection of House Spirits

Selection of Soft Drinks

Selection of Tap Beer





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Woollahra, NSW 2025

