



# LES BISTRONOMES

## - pour les groupes -

Les Bistronomes can cater for groups from 8 to 65 guests. Semi-private spaces are available, as well as whole-restaurant bookings for groups over 40 guests requiring complete privacy. French, Michelin-star trained Executive Chef Clément Chauvin has designed menus fit to be shared or enjoyed individually. The menus evolve throughout the year.

In this document are sample menus, and Les Bistronomes can confirm your function's menu 4 weeks before the event.

Beverage packages and wine matching are available for your group as well, from \$40pp. They are listed at the end of this document, and can be curated to you specifically, should you have any special request.

*Final numbers and dietary needs are required 7 days before the booking date.*

*Minimum spends apply. Credit card details are required to secure the booking with a pre authorisation (you will not be charged until the night)*

*Cancellation policy:*

- You may cancel the booking up to 7 days before the event without any charge or cost;*
- Within 7 days and up to 48 hours, a cancellation fee of 50% of the total cost of the event will be charged.*
- Final numbers are requested 48 hours before the event. The number of guests confirmed at this time will be the number of guests charged on the night, regardless of the number of guests in attendance on the day.*
- Within 48 hours, if your booking is cancelled, a cancellation fee of a minimum of \$105 per guest supposed to attend the event will be charged.*
- Please note all group bookings over 10 people will incur a 10% service charge*



## Option A – A La Carte

\$105 per person

*Choose your own entrée, main & dessert*

### Entrée

#### Le tartare de boeuf

Traditional steak tartare, egg yolk, brick pastry

#### La soupe du Jour

Seasonal soup of the day

#### La langue au Champagne

Steamed Ling fillet, sautéed spinach, Champagne velouté

### Main

#### La joue de boeuf

Slow cooked beef cheeks in red wine  
broccoli, sour cream, capers

#### Le poisson du jour

Fresh market fish of the day,  
cooked how chef feels

#### Le pithivier

Roasted mushroom and pumpkin pithivier,  
pickled pumpkin and beurre noisette

### Dessert

#### La crème brûlée flambée au cointreau

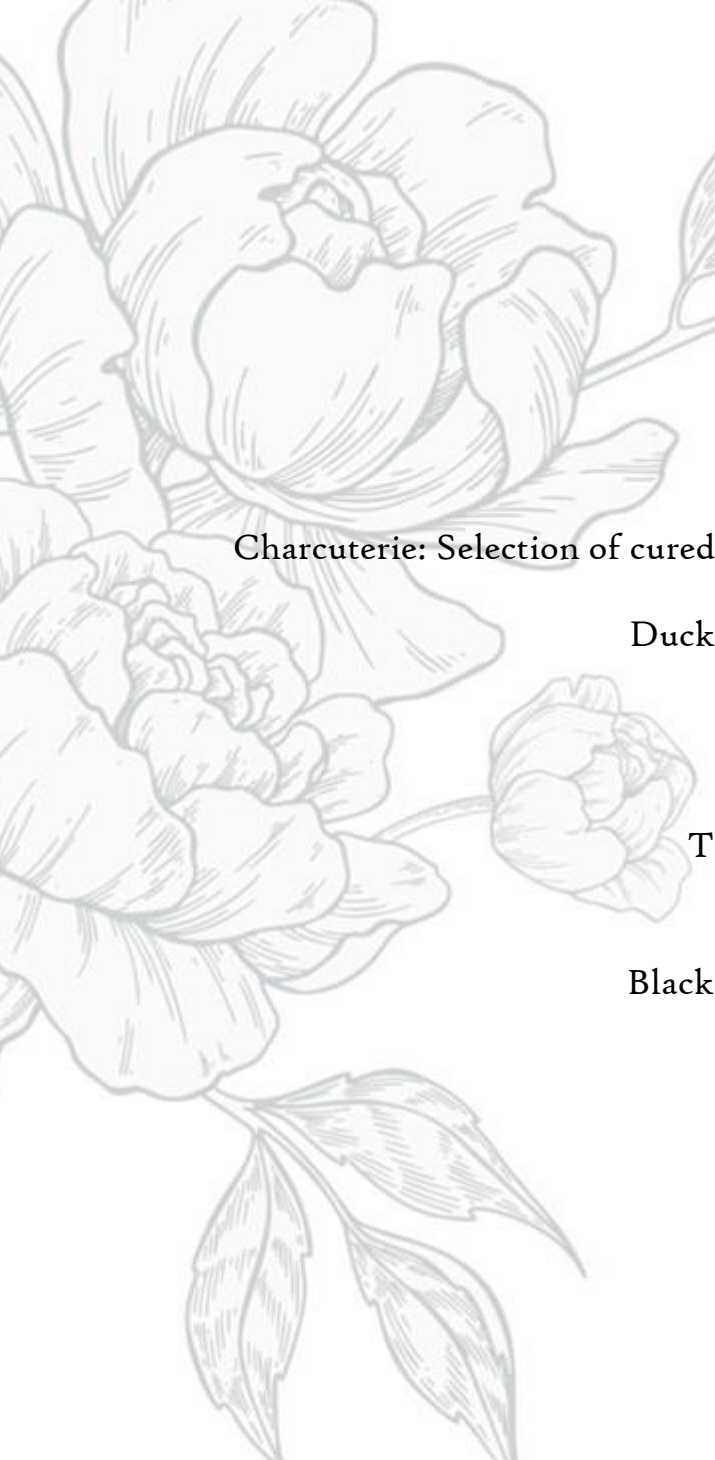
Cointreau flamed vanilla crème brûlée

#### La dame blanche

White chocolate mousse, prune and Pedro ximenez,  
Dark chocolate tuille

#### Le citron

Lemon and rosemary mousse, curd,



Almond crumb, verbena meringue

## Option B – Banquet

*\$105 per person*

*Banquet menu – all food is shared*

### Entrée

Charcuterie: Selection of cured meats, saucisson, house-made pork rillettes

Goat's cheese boursin, beetroot macaron

Duck liver parfait, brioche toast & pickled cherry

*Additional entree off the menu: \$30pp*

### Main

Tathra Place's roasted free range duck crown,

Pickled cabbage, citrus sweet and sour jus

Black Angus beef Chateaubriand, béarnaise sauce

*Additional main off the menu: \$50pp*

Pommes frites

Braised peas, onion, speck

*Additional side \$12pp*

### Dessert

#### La tarte tatin

Upside down caramelised apple tart, vanilla ice cream

*Additional dessert off the menu: \$25pp*

*Additional cheese platter: \$15pp*

Matching wines - \$80pp

Premium matching wines - \$120pp



## Option C – Dégustation

*\$130 per person*

*6-course degustation menu as selected by the Chef.*

### Le trio d’amuse-bouche

Smoked trout mousse, lemon gel, tartelette  
Goat’s cheese boursin, beetroot macaron  
Duck liver parfait, cherry gel, grilled brioche

### La soupe à l’oignon

Caramelised onion consommé,  
Comté foam, onion tart tatin

### La langue au Champagne

Steamed Ling fillet, sautéed spinach, Champagne velouté  
Transmontanus Caviar from Kaviari

### La joue de bœuf

Slow cooked beef cheeks in red wine,  
Broccoli, sour cream, capers

### Le pré-dessert

Palate cleanser of the day

### Le Citron

Lemon and rosemary mousse, curd,  
Almond crumb, verbena meringue

*Additional cheese course before dessert - \$15pp*

*Matching wines - \$80pp*

*Premium matching wines - \$120pp*



## Lunch only Option

*\$75 per person*

*Banquet menu – all food is shared*

*Available for lunch only, Tuesday to Friday.*

### Entrée

Charcuterie: Selection of cured meats, saucisson, house-made pork rillettes  
Goat cheese boursin, beetroot macaron  
Duck liver parfait, brioche toast & pickled cherry

### Main

Tathra Place's roasted free range duck crown,  
Pickled cabbage, citrus sweet and sour jus

Black Angus beef Chateaubriand, béarnaise sauce

Pommes frites  
Braised peas, onion, speck

### For a bespoke menu:

Additional entree off the menu \$30pp

Additional main off the menu \$50pp

Additional side \$12pp

Cheese platter \$15pp

Additional dessert \$25pp



**Beverage Packages 2-hour**  
**Australian - \$40pp**  
**Pick 3 wines**  
***Additional hour + \$15pp***

**Sparkling**

NV Farriers Cottage Brut, SE Australia

**White**

Yarrh Wine Riesling, ACT  
Smith & Hooper Pinot Grigio, SA  
Kosciuszko High Altitude Chardonnay,  
ACT

**Red**

Linear Wines "Tumbarumba" Gamay Noir,  
Canberra District  
Capital Wines "Leader of The House"  
Shiraz, Viognier, ACT  
Liebich « Leveret » Shiraz, Barossa, SA

**Included:**

Ale Mary Brewing Co. Pagan Ale, ACT  
Fils de Pomme Apple Cider, France

**2-hour French - \$50pp**  
**Pick 3 wines**  
***Additional hour + \$20pp***

**Sparkling**

NV Domaine André Delorme  
Blanc de Blancs, Burgundy

**White**

Château Thieuley "Bordeaux Blanc"  
Semillon, Sauvignon Blanc  
Famille Hugel Gentil "Hugel" Alsace, Fr  
Gewürztraminer, Riesling, Pinot Gris

**Rosé**

Domaine Gavoty "La Cigale" Grenache,  
Carignan, Cinsault  
Rosé Cuvée, Provence Fr

**Red**

Maison Trénel "Morgon" Gamay,  
Beaujolais Fr  
Maison Bouachon Syrah, Grenache,  
Mourvèdre, Côtes du Rhône  
Château l'église Cabernet Sauvignon,  
Merlot, Cabernet Franc, Bordeaux

**Included:**

1664 Kronenbourg, France  
Fils de Pomme Apple or Pear Cider, France

