



LES BISTRONOMES

- pour les groupes -

Les Bistronomes can cater for groups from 8 to 60 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.

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 \$98 per guest supposed to attend the event will be charged.



Option A – Mon choix (sample menu)

\$98 per person

Choose your own entrée, main & dessert

Entrée

La soup du Jour

Seasonal soup of the day

La truite à l'escabèche

Cured Jindabyne rainbow trout,
pickled vegetables, leek, mustard dressing

La terrine de volaille

Quail and foie gras terrine, smoked duck breast
raspberry dressing, pickled rhubarb

Main

Le bœuf bourguignon

Braised beef cheeks in burgundy wine,
Paris mash, dutch carrot

Le poisson du jour

Fresh market fish of the day,
Cooked how chef feels

La raviole au chèvre

beetroot and goat's cheese raviole,
Dupuy lentil, sticky beetroot, horseradish, snow pea tendrils

Dessert

La crème brûlée flambée au cointreau

Cointreau Flame vanilla crème brûlée

Le dessert du jour

Our chef's inspiration of the day

La tarte au chocolat

"Mi-cuit" chocolate tart, Disaronno, raspberry sorbet

Additional cheese platter : \$10pp



Option B – Laissez-Faire

\$98 per person

Banquet menu – all food is shared

Entrée

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

Goat's cheese boursin, beetroot crackers

Duck liver parfait, brioche toast & pickled cherry

Additional entree off the menu : \$20pp

Main

Duck, sour cherries, fig purée, beetroot

Black Angus beef Chateaubriand, béarnaise sauce

Additional main off the menu : \$45pp

Pommes frites

Braised peas, onion, speck

Additional side \$10pp

Dessert

La Piña-Alaska

Piña-colada flavoured bombe Alaska,
coconut and pineapple sorbet, rum flambé

Additional dessert off the menu : \$15pp

Additional cheese platter : \$10pp

Matching wines - \$80pp

Premium matching wines - \$120pp



Option C – Le choix du Chef

\$120 per person

6-course degustation menu as selected by the Chef.

Sample Menu

Le trio d'amuse-bouche

Spanner crab rillettes tart
Goat's cheese boursin, beetroot macaron
Duck liver parfait, cherry gel

Le consommé de melon

Rockmelon consommé,
trio of melons, prosciutto

Le cou farci

Duck neck sausage terrine,
pistacchio, raspberry, duck jus

L'agneau des Pyrénées

White Pyrenees lamb duo,
braised shoulder and barbecued rump,
nectarine carpaccio, liquorice gel

Le trou normand

Today's palate cleanser

Le vacherin

Mango-filled meringue,
white chocolate mousse, verbena sorbet

Additional cheese platter : \$10pp

Matching wines - \$80pp

Premium matching wines - \$120pp



Beverage Packages

2 hour Australian - \$40pp

Pick 3 wines

Additional hour + \$15pp

Sparkling

NV Farriers Cottage Brut, SE Australia

White

Domaine Naturaliste "Sauvage"
Sauvignon Blanc, WA

Yarrh Wine Riesling, ACT

Kosciuszko High Altitude Chardonnay, ACT

Red

Kosciuszko High Altitude Pinot Noir, ACT

Capital Wines "Leader of The House"
Shiraz, Viognier, ACT

Liebich « Leveret » Shiraz, Barossa, SA

Included :

Capital Brewing Coast 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

Domaine Delsol Picpoul Blanc, Languedoc

Domaine Font du Vent Cotes du Rhône,
Viognier, Grenache Blanc, Roussanne

Domaine de l'Arjolle Chardonnay, Languedoc

Red

Clément & Florian Berthier « L'instant »
Pinot Noir, Loire Valley

Maison Bouachon Syrah, Grenache,
Mourvèdre, Cotes du Rhône

Château l'église Cabernet Sauvignon,
Merlot, Cabernet Franc, Bordeaux

Included :

1664 Kronenbourg, France

Fils de Pomme Apple or Pear Cider, France

La Parisienne Petite Bière 3%, France



Beverage Packages

2 hour Champagne - \$80pp

Pick 4 wines

Additional hour + \$35pp

Sparkling

Frerejean Frères Premier Cru
NV Brut, Champagne

White

Charles Frey 'Granite'
Riesling, Alsace

Domaine Tabordet Puilly Fumé
Sauvignon Blanc, Loire Valley

Jean-Luc Jamet 'Couzou'
Marsanne, Roussanne, Viognier,
Côtes-du-Rhône

Marc Rougeot-Dupin 'Bourgogne Blanc'
Chardonnay, Burgundy

Red

Domaine des Terres de Velle
'Bourgogne Rouge', Pinot Noir, Burgundy

Domaine Clavel 'Bonne Pioche'
Syrah, Mourvèdre, Grenache, Languedoc

Château l'Isle Fort 'Cuvée Précieuse'
Merlot, Cabernet Sauvignon, Cabernet Franc,
Bordeaux

Châteaueu Croisille 'Les Croisillons'
Malbec, Cahors

Included : beers, ciders, soft drinks

Cocktails on arrival

Select up to 3 cocktails

1 cocktail per guest \$20pp

2 cocktails per guest \$36pp

Kir Royal

Negroni

Rose Sour

French 75

Old Fashioned

Mojito

American