



LES BISTRONOMES

- pour les groupes-

2026

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 \$50pp. 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 \$80 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

3 courses, 3 choices, \$120 per person

Choose your own entrée, main & dessert

Entrée

Le tartare de boeuf

Traditional steak tartare, egg yolk, brick pastry
Cornichon, parsley, onion, capers

Le Tian

Chilled tomato consommé, méditerranéen terrine,
Black olive tuile, basil

La salade de crabe

Blue swimmer crab salad, saffron potato,
pickled cucumber,
Crustacean oil, crème fraiche dressing

Main

Le poulet aux figues

Tathra Place Chicken breast, Maryland terrine,
Fig salad bay leaf jus

Le poisson du jour

Market fish à la grenobloise, fioretto,
Spinach and parsley purée

Le soufflé au fromage

Goats cheese and Comté soufflé, beetroot and fennel salad,
candied walnuts

Dessert

La crème brûlée flambée au cointreau

Cointreau flamed vanilla crème brûlée

La pêche Melba

Meringue cup filled with rosé poached peach,
Vanilla bean ice-cream, fresh peach, raspberry



Les fromages

Selection of French cheeses,
Croutons, dried fruit

Option B – Banquet

\$110 per person

Banquet menu – all food is shared

Entrée

House-made pork rillettes

Goat's cheese boursin, saffron macaron

Duck liver parfait tartlette & pickled cherry

Charcuterie

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: \$55pp

Pommes frites

Braised peas, onion, speck

Additional side \$14ea

Dessert

La tarte tatin

Upside down caramelised apple tart, vanilla ice cream

Additional dessert off the menu: \$25pp

Additional cheese platter: \$20pp



Option C – Dégustation

\$150 per person

6-course degustation menu as selected by the Chef.

Le trio d'amuse-bouche

Smoked trout mousse, lemon gel, fish skin cracker

Goat's cheese boursin, saffron macaron

Duck liver parfait tartlette, cherry gel

Le Tian

Chilled tomato consommé, méditerranéen terrine,

Black olive tuile, basil

La salade de crabe

Blue swimmer crab salad, saffron potato, pickled cucumber,

Crustacean oil, crème fraiche dressing

Le tartare de bœuf

Traditional steak tartare, confit egg yolk, pickles,

Brick pastry tuile

Le canard à l'orange

Tathra place free range roasted duck breast,

Pickled cabbage, citrus sweet and sour jus

Optional- Le souffle de chèvre

Beetroot and goat's cheese souffle, seeded cracker

Le pré-dessert

Palate cleanser of the day

La pêche Melba

Meringue cup filled with rosé poached peach,

Vanilla bean ice-cream, fresh peach, raspberry

Optional cheese course before dessert - \$20pp



Matching wines - \$90pp
Premium matching wines - \$130pp

Lunch only Option
\$85 per person
Banquet menu – all food is shared
Available for lunch only, Tuesday to Friday.

Entrée

Goat cheese boursin, saffron macaron
Duck liver parfait tartlette & pickled cherry gel
Escargots in garlic parsley butter

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 \$55pp
Additional side \$14pp
Cheese platter \$20pp
Additional dessert \$25pp

Beverage Packages 2-hour
Australian - \$50pp
Pick 3 wines
Additional hour + \$15pp

2-hour French - \$60pp
Pick 3 wines
Additional hour + \$20pp

Sparkling
NV Farriers Cottage Brut, SE Australia

White
Clonakilla Riesling, ACT
Xavier Wines 'PAPA' Pinot Gris, VIC
Kosciuszko High Altitude Chardonnay,
ACT

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

Included:

Stone & Wood Pacific Ale
Fils de Pomme Apple Cider, France
Fils de Pomme Pear Cider, France

Sparkling
NV Domaine André Delorme
Blanc de Blancs, Burgundy

White
Château Thieuley "Bordeaux Blanc"
Semillon, Sauvignon Blanc, Fr

Vieil Armand "Expression" Riesling
Alsace, Fr

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

Red
2021 Maison Marigny Pinot Noir
Burgundy, Fr

Maison Bouachon Syrah, Grenache,
Mourvèdre, Côtes du Rhône

Château L'église Cabernet Sauvignon,
Merlot, Cabernet Franc
Bordeaux, Fr

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