

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 \$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, \$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 truite au Champagne

Confit trout and scallop mousse terrine, Swiss chard,
Champagne sauce

Main

L'agneau des Pyrénées

White Pyrénées lamb duo, roasted rump,
Braised shoulder-filled zucchini flower, cumin jus

Le poisson du jour

Fresh market fish of the day,
cooked how chef feels

Le pithivier de betteraves et lentilles

Beetroot and puy lentil pithivier, spring vegetables,
Beetroot puree

Dessert

La crème brûlée flambée au cointreau

Cointreau flamed vanilla crème brûlée

La marquise au chocolat

Dark chocolate mousse, génoise,
Opaline, roasted wattle seed ice cream

Le soufflé a la passion

Passion fruit soufflé, chilli explosion
Coconut and kaffir lime sorbet



Option B – Banquet

\$105 per person

Banquet menu – all food is shared

Entrée

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



Option C – Dégustation

\$140 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 melon jambon

Rock melon soup, duo of compressed melon, prosciutto

Le tartare de thon à la niçoise

Tuna tartare, classic niçoise condiments, quail egg

La rilette de canard

Tathra Place confit duck leg roll,
pistachio, raspberry, duck jus

La ballotine de volaille

Smoked free range chicken ballotine,
corn three ways, tarragon jus

Le pré-dessert

Palate cleanser of the day

Le soufflé à la passion

Passion fruit soufflé, chilli explosion
Coconut and kaffir lime sorbet

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

Goat cheese boursin, beetroot macaron
Duck liver parfait, brioche toast & 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 \$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

Fils de Pomme Pear 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, Fr

Famille Hugel Gentil "Hugel" Alsace, Fr

Gewürztraminer, Riesling, Pinot Gris

Rosé

Domaine Gavoty "La Cigale" Grenache,

Carignan, Cinsault

Rosé Cuvée, Provence Fr

Red

2021 Clément & Florian Berthier "L'instant"

Pinot Noir

Loire Valley, 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

