



# FUNCTION INFO

We offer a share-style menu to ensure that all guests can enjoy and dine together.

All group menus can be customised to suit your liking, dietary needs or a higher budget, simply drop us a message via email.

All Group Menus require a 24-hour preparation notice.

Our alfresco deck and indoor space can be hired out for functions and private events; please see table below for the required minimum spend amount for both spaces.

	DECK	INDOOR	DECK	INDOOR
LUNCH	<b>\$500</b> Mon - Fri	<b>\$300</b> Mon - Fri	<b>\$600</b> Sat - Sun	<b>\$450</b> Sat - Sun
AFTERNOON (2-5pm)	<b>\$400</b> Mon - Fri	---	<b>\$700</b> Sat - Sun	<b>\$350</b> Sat - Sun
DINNER	<b>\$800</b> Mon - Thurs	<b>\$600</b> Mon - Thurs	<b>\$1100</b> Fri - Sun	<b>\$900</b> Fri - Sun

If you wish to book our entire venue or to host breakfast events, please contact us via email [ssbistrobne@gmail.com](mailto:ssbistrobne@gmail.com)



# FUNCTION INFO

We can cater to both sit-down and cocktail style events

	Maximum Seats	Maximum Standing
DECK	35	50
INDOOR	20	30

20% Deposit is required to secure your booking.

\$10/person cancellation fee applies when there's a last minute cancellation 3 hours before the booking time.

Please advise us of any food allergies or dietary requirements prior confirming the booking. We cannot guarantee that our kitchen are completely allergen free.

We also offer meal box catering, onsite personal chef or if you wish to host other types of events, please don't hesitate to contact us to arrange an one-on-one meeting.

Our email - [ssbistrobne@gmail.com](mailto:ssbistrobne@gmail.com)

# GROUP MENUS

FOR GROUPS OF 10 OR MORE

## MENU A \$40PP

<b>Fries</b> pho broth aioli	<i>df</i>
<b>Sweet Potato Chips</b> lemon & miso aioli	<i>gf df ve</i>
<b>Scorched Rice</b> tonkatsu sauce, kewpie mayo and bonito flakes	<i>gf df veo</i>
<b>Eggplant &amp; Laoganma Parmigiana</b>	<i>gf</i>
<b>Chilli Con Carne Arancini</b> paprika labneh and herb emulsion	<i>gf</i>
<b>Lamb Kofta</b> pea puree, cucumber, garlic yoghurt, spiced honey	<i>gf</i>
<b>Thai Basil &amp; Garlic Chicken Maryland</b> carrot & maple puree, salted chilli butter	<i>gf</i>
<b>Salted Chilli, Yuzu and Beer Braised Beef</b> rosemary plums, parsley potato salad and roasted flatbread	<i>df</i>
<b>Watermelon &amp; Paprika Smoked Orange Salad</b> nahm jim dressing	<i>gf df ve</i>

## MENU B \$50PP

<b>Pommes Dauphine</b> lemongrass and mint emulsion	<i>gf</i>
<b>Sweet Potato Chips</b> lemon & miso aioli	<i>gf df ve</i>
<b>Scorched Rice</b> tonkatsu sauce, kewpie mayo a nd bonito flakes	<i>gf df veo</i>
<b>Chorizo and Charred Cuttlefish,</b> prosecco purée, sugo and polenta	<i>gf</i>
<b>Charred Pork Belly</b> lychee, shiitake, kimchi, coconut and chilli jam salad	<i>gf df</i>
<b>Barramundi Yellow Curry</b> steamed rice and marinated fried eggplant	<i>gf df</i>
<b>Braised Lamb Ribs</b> balsamic & cumin glaze; apple, celery & yuzu kosho slaw	<i>gf df</i>
<b>Salted Chilli, Yuzu and Beer Braised Beef</b> rosemary plums, parsley potato salad and roasted flatbread	<i>df</i>
<b>Watermelon &amp; Paprika Smoked Orange Salad</b> nahm jim dressing	<i>gf df ve</i>

*gf - gluten free*  
*df - dairy free*  
*ve - vegetarian*  
*o - option*



# ADD ONS

MAKE IT FANCIER

## DESSERT PLATTER \$8PP

Chocolate & Almond brownie  
Cheesecake Semifreddo  
Chocolate & Cherry Torte  
Cointreau & Ricotta Fritters  
Butterscotch Ice Cream

## BEVERAGE PACKAGE 3 HOURS \$35PP

### Beer (bottled)

Corona  
Coopers Light Beer  
Sapporo  
Asahi

### White Wine

Mato Bay Sauvignon Blanc

### Red Wine

George Wyndham Bin 555 Shiraz

### Sparkling

Cleanskin No.36 King Valley Prosecco

### Soft Drinks

Coke  
Lemonade  
Lemon, Lime & Bitters

## BYO CAKE

**\$1PP**

self serve with plates and spoon provided

**\$5PP**

cut and served with ice cream

## BYO WINE

**\$4PP** ONE TYPE OF WINE

**NO BYO BEER & SPIRITS**

