

GROUP BOOKINGS

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

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

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

All Group Menus require a 24-hour preparation notice.

\$10/person cancelation fee applies when there's a last minute cancelation 2 hours before the booking time.

20% Deposit is required to secure your booking.

Our alfresco deck can be hired out for functions and private events: minimum spend of

Lunch: \$500 Mon-Fri; \$700 Sat-Sun

Afternoon: \$400 Mon-Fri; \$600 Sat-Sun

Dinner: \$800 Mon-Thurs; \$1100 Fri-Sun

Deck: seats maximum 35 people and stands maximum 50 people (cocktail)

Indoor - seats maximum 22 people and stands maximum 30 people (cocktail)

If you wish to book out our entire venue, please email us.

Please contact us via email: ssbistrobne@gmail.com

Menu A - \$35pp

Duck Fat Roasted Fries DF
bulgogi & garlic aioli

Sweet Potato Chips GF DF VE
lemon & miso aioli

Crumbed Carrots GF DF VE
spiced honey and caper aioli

**Lemongrass & Ginger Flame
Grilled Chicken Thigh** GF DF
asian herb rice salad, edamame and cucumber

Suan Cai Chicken Meatballs & Chorizo GF DF
tom yum & tomato sugo and steamed rice

Zaatar Roasted Vegetables GF VE
confit garlic yoghurt and pesto

Baked Camembert VE
cherry & five spice compote, kinako
and roasted flatbread

Duck Maryland
gruyere, black pudding, polenta crumbs
and chilli crisp oil

GF - gluten free | DF - dairy free | VE - vegetarian

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Menu B - \$48pp

Sesame & Prawn Toast	GF
Sweet Potato Chips lemon & miso aioli	GF DF VE
Halloumi star anise, cinnamon and rosemary honey	GF VE
Cold Smoked Pork Belly pickled chilli, confit garlic and crushed garlic	GF DF
Gnocchi tomato, mixed mushrooms, tamarind and ginger	GF DF VE
Laksa Braised Pumpkin miso, ginger and tahini; coriander & ginger salsa verde; chickpeas and date salad	GF DF VE
Fried Cumin Lamb Ribs smoked daikon & tofu puree, coriander & ginger salsa verde	GF DF
Brisket coffee and sumac rubbed w/ wasabi slaw and soybean and sesame puree	GF DF
Chilli Bean Sauce & Ginger Pork Ribs tomato and bonito salsa	GF

GF - gluten free | DF - dairy free | VE - vegetarian

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Menu C - \$60pp

Sweet Potato Chips lemon aioli	GF DF VE
Kimchi Roast Potatoes kewpie mayo	GF DF VE
Coffee and Sumac Roasted Beef Brisket coriander & ginger salsa verde	GF DF
Char Grilled Rice Cakes soy & sake glaze and bonito butter	GF
Cumin & Sesame Crumbed Carrots caper aioli and spiced honey	GF DF VE
Jjamppong Seafood Arancini garlic & bulgogi aioli	GF DF
Lemongrass & Ginger Flame Grilled Chicken Thigh coconut, edamame & cucumber rice salad	GF DF
Grilled Pork Belly lychee salad; coconut & sweet chilli sauce	GF DF
Char Grilled Tuna Belly Bowl marinated w/ yuzu, salted chilli & ginger; scorched rice, edamame, wakame, nori & sesame, bonito flakes and yuzu mayo	GF DF
Harissa Spiced Pork Shoulder mexican green rice	GF DF
Tofu & Mushroom Fritters shichimi togarashi mayo	GF DF VE

GF - gluten free | DF - dairy free | VE - vegetarian

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Add Ons

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

DESSERT PACKAGE

\$15pp

Platters to Share

Please contact us for more details

BYO CAKE

\$1pp - self serve

\$5pp - cut & served with ice cream