

FUNCTIONS

AT BISTRO MOSMAN

Bistro Mosman

The French have a saying...

"Life is too short to drink bad wine", and we whole heartedly agree.

By day, Bistro Mosman feels worlds away from the pub it shares its walls with. Filled with greenery, and with sunlight filtering in through the glass ceiling and walls, Bistro Mosman is a brilliant space for celebrating special occasions.

By night, this space takes on a moody, warmly-lit persona promising great food, amazing service and candlelit conversations. Bistro Mosman by night carries an elegance that is suited for anything from date night through to corporate functions.

The French love the finer things, and with an intimate location, exquisite seasonal French cuisine, premium service and stylish furnishings, Bistro Mosman emanates grandeur. Let us create the most memorable experience for you and your guests.

With an experience events team in our corner, let us help you set the scene for your next event with Bistro Mosman.



SPACES

AT BISTRO MOSMAN

Bistro Mosman



PROVENÇAL COURTYARD

Surrounded by greenery, plush banquette seating and fairy lights, our Provençal Courtyard is perfect for intimate occasions. Fit with a retractable roof, choose to either bask in the sunshine, mingle under the stars or keep cosy. Separated from the main dining room by huge French windows, this space can be hired out exclusively for either sit down dining experiences or cocktail and canape gatherings. In cooler months, the open fire adds an extra touch of warmth and charm to this charismatic space.

- Seats up to 32 people
- Standing up to 60 people



SEMI-PRIVATE DINING ROOM

A little nook that offers the best of both worlds (bustling restaurant vibe and privacy), the semi-private dining room features a beautiful, large, round marble table and creates the perfect environment for lively conversation. Fit for meetings through to celebrations, this space offers the perfect combination of vibrancy and seclusion which is sure to support productive and entertaining discussions.

- Seats up to 10 people



MAIN DINING ROOM

Featuring a spectacular glass atrium, the expansive dining space at Bistro Mosman creates a sophisticated and elegant resort-style feeling that one might find on the Cote d'Azur. Flexible table layouts, private sound system (with microphones if required) and the ability to install screens allows you the freedom to transform the space to suit your needs.

- Seats up to 60 people
- Standing up to 100 people

FUNCTIONS

AT JUNIPER LANE

JUNIPER
BISTRO *Lane* MOSMAN

Our little secret...

Tucked to the rear of our bustling restaurant lies Juniper Lane, a bespoke gin and whiskey bar. Take a trip around the world with our carefully curated spirit menu, featuring local and international favourites and hidden gems. Accompanied by a cocktail list that is second-to-none, and premium wines, let your hair down and have some fun in our hidden corner.

Dark (and dare we say) sexy, Juniper Lane hosts its own private entrance, and allows guests to seclude themselves behind the veil of heavy gossamer curtains. For added warmth in the cooler months, cosy up by our fireplace. A cosy, candlelit space featuring large leather booths, high-top copper tables and a stunning bar makes for a perfect space for networking and social events, or to simply let your hair down and have a little fun with a cocktail in hand.

Seating and standing up to 25 people



PRIX FIXE

AT BISTRO MOSMAN

Bistro Mosman

SET MENU

ENTREE, MAIN & DESSERT \$109pp

ENTREE

Les Huitres au Naturel

Sydney Rock oysters shucked to order, cabernet vinaigrette, lemon

Le Soufflé À L'oignon Caramelise V

French Onion Soufflé Gratin

La Salade Treviso et Figue V

Radicchio and fig salad, mozzarella, walnuts, balsamic glaze, fresh basil

Le Pâté De Foie De Volaille GF*

Barossa Chicken Liver Pâté, Cornichons, Onion Jam, Brioche

Les Escargots

Snails cooked in garlic and parsley butter, garlic sourdough

Le Saumon Marine GF DF*

Marinated salmon, rye blinis, dill creme fraiche

Les Raviolis au Homard

Lobster ravioli, diced vegetables, lobster bisque

DF: Dairy Free GF: Gluten Free V: Vegetarian *: On Request
Vegan dishes available upon request

MAIN

Les Gnochis V

Potato and ricotta gnocchi, baby zucchini, mixed mushrooms, goats curd, hazelnut

Le Saint Pierre GF

Pan-seared John Dory, potato galette, capsicum purée, winter vegetables, saffron foam, sauce vierge

Les Linguines au Crabe

Spanner crab linguine, garlic, chilli, anchovies, fresh tomato sauce, coriander

Le Truite Confite GF

Slow-cooked ocean trout, fennel, blood orange, beurre blanc

Le Cassoulet GF*

Confit duck cassoulet, baked beans, toulouse sausage, parsley and garlic crumb

Le Filet de Boeuf GF

180gr prime filet, fries, watercress, Béarnaise

Le Steak a la Minute

Minute steak, fries, watercress

PRIX FIXE

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SET MENU

ENTREE, MAIN & DESSERT \$109pp

DESSERT

La Creme Brulée GF*

Traditional French custard, almond tuile

Le Soufflé au Grand Marnier

Grand Marnier soufflé, creme anglaise, orange sorbet

Le Fondant au Chocolat

Chocolate fondant, caramelised hazelnut, fig and brandy ice cream

Le Trio de Profiterole

Pistachio, vanilla, chocolate, profiterole, fresh berries, chocolate sauce

Le Tarte Tatin

Caramelised apple tart, vanilla chantilly cream

Les Petits Fours

Selection of housemade petit fours

L'assiette de Fromage GF*

Selection of cheeses served with quince paste, muscatels, crackers

DF: Dairy Free GF: Gluten Free V: Vegetarian *: On Request

Vegan dishes available upon request

SIDES

Mixed Green Salad \$14

Broccoli with Almonds \$14

French Fries \$12

Paris Mash \$14

BIRTHDAY CAKE

Saint Honore, Chocolate Gateaux, Mixed Berry Pavlova

Minimum 8 people, \$16 per person



CANAPÉS

COLD CANAPÉS

Les Huitres	Sydney Rock Oysters GF, DF	\$5
Le Pâté De Foie De Volaille	Chicken Liver Pâté, Brioche, Onion Jam GF*	\$5
L'endive	Witlof, Fig, Buffalo Mozzarella, Balsamic GF, V	\$5
Le Tartare De Thon	Tuna Tartar, Yuzu & Sesame Dressing GF	\$5
Le King Fish	King Fish Ceviche, Fennel, Finger Lime GF	\$5
Le Tartare De Boeuf	Hand Cut Beef Tartar, Pomme Gaufrette GF	\$5
Le Saumon Marine	Marinated Salmon, Rye Blini, Dill Cream	\$5

HOT CANAPÉS

La Tarte Aux Oignons	French Onion Tart, Goats Curd, Confit Tomato V	\$5
La Tartelette Aux Champignons	Mushroom Pie, Truffle, Parmesan Foam V	\$5
La Saint Jacques	Seared Scallops, Nduja, Capsicum, Saffron Foam	\$6
Les Aranchinis	Mushroom Arancini, Aioli V	\$5
Les Crevettes A L'ail	Garlic & Chilli King Prawns	\$5
La Saucisse De Pork	House Made Sausage Roll, Capsicum Relish	\$5

SUBSTANTIAL

Les Gnocchis	Pan Fried Gnocchi, Mushroom, Zucchini, Goats Curd	\$18
Le Steak Frites	Minute Steak, French Fries, Merchant Sauce	\$22
Le Poisson Pane	Crumbed Barramundi, French Fries, Tartare Sauce	\$22
Le Croque Monsieur	Ham And Cheese Toasties, Green Salad	\$22
Le Hotdog Au Homard	Lobster Roll, Béarnaise Sauce, Radish, Cucumber	\$26

SWEET

La Tarte Au Citron	Lemon Meringue Tartelette	\$4
La Truffle Au Chocolat	Chocolate Truffle	\$4
Le Macaron	Macarons	\$4
Le Choux	Grand Marnier Cream Choux	\$4

Minimum order 20 pieces - Can be added to any menu



BEVERAGE PACKAGES

GOLD PACKAGE

2hr \$55pp | 3hr \$69pp

Sparkling

Terra Viva Prosecco NV | Veneto, ITA

White

Bremerton Verdelho 2020 | Langehorne Creek, SA
Cape Mentelle 'Brooks' Chardonnay 2020 | Margaret River, WA

Rosé

Breton Rosé 2019 | Provence, FRA

Red

Moores Creek Pinot Noir 2021 | West Tamar, TAS
Rusden 'Driftsands' GSM 2020 | Barossa Valley, SA
Penny's Hill Shiraz 2018 | McLaren Vale, SA

Beer

Carlton Draught
Peroni
Cascade Light

All Soft Drinks & Juices

Available for groups of 20 or more. Wine list may be subject to change.
Full cocktail menu available upon request. For additional beverages you may select from Bistro Mosman's extensive wine and cocktail list.

PLATINUM PACKAGE

2hr \$75pp | 3hr \$95pp

Sparkling

Pooles Rock Blanc de Blanc 2015 | Mudgee, NSW

White

Settlement Heritage Sauvignon Blanc 2020 | Marlborough, NZ
Moillard-Grivot 'St Veran' Chardonnay | Burgundy, FRA

Rosé

Breton Rosé 2019 | Provence, FRA

Red

Chanson Pinot Noir 2020 | Burgundy, FRA
Penny's Hill Shiraz 2018 | McLaren Vale, SA
Jim Barry Cabernet Sauvignon 2018 | Coonawarra, SA

Beer

Carlton Draught
Peroni
Stone & Wood Pacific Ale
Balter XPA
Cascade Light

All Soft Drinks & Juices

OPTIONAL ADD ONS

French Champagne on arrival \$29pp

Cocktail on arrival \$19pp

Please discuss cocktail options with our events manager.

A TILLEY & WILLS HOTELS VENUE



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