



BEARBRASS WINTER PACKAGES

COCKTAIL EVENTS \$70 PER PERSON

3 HOUR BEVERAGE PACKAGE 8 CANAPES:

COLD (CHOICE OF 3)

AVOCADO CALIFORNIA ROLL
WASABI AND SOY

TOMATO AND WHITE ANCHOVY EN CROUTE
THYME FLOWERS, OLIVE

STEAK TARTARE
BRIOCHE CROUTON, SMOKED OYSTER CREAM

BUFFALO MOZZARELLA AND NDUJA TART
SWEET BASIL, OLIVE OIL

HOT (CHOICE OF 3)

MUSHROOM ARANCINI
SEAWEED MAYONNAISE

VEGETABLE SPRIG ROLL
CHILLI AND SOY JAM

PRAWN GYOZA
CORIANDER, SOY

CHARGRILLED CHORIZO
PICKLED FENNEL, SALSA VERDE

SUBSTANTIAL (CHOICE OF 1)

MINI ANGUS BURGER
AMERICAN CHEESE, HOUSE KETCHUP

CALAMARI FRITTI
BETEL LEAF, KAFFIR, CHILLI, LIME

SWEET (CHOICE OF 1)

PISTACHIO PROFITEROLES
VANILLA CREAM

DARK CHOCOLATE AND HAZELNUT TARTLET

SEATED EVENTS \$90 PER PERSON

3 HOUR BEVERAGE PACKAGE 2 COURSE SET MENU:

ENTRÉE

MUSHROOM ARANCINI
SEAWEED MAYONNAISE

CALAMARI FRITTI
SNOW PEA TENDRILS, PICKLED FENNEL, AIOLI

CHICKEN LIVER PARFAIT
CAPER BERRIES, CORNICHONS, GRILLED SOURDOUGH

MAIN

PAN ROASTED SALMON WITLOF
ORANGE, RADICCHIO

SLOW ROASTED HALF CHICKEN
GRILLED CAULIFLOWER, TARRAGON AND GARLIC CRUMB

SAFFRON RISOTTO
FENNEL, PEA, ZUCCHINI, SMOKED RICOTTA

DESSERT

LEMON TART
CRÈME FRAICHE

CHOCOLATE MOUSSE
TOASTED MACADAMIA, SOUR CHERRIES

**CONTACT OUR FUNCTION MANAGER
FOR ENQUIRIES ON 9682 3799 OR EMAIL
FUNCTIONS@BEARBRASS.COM.AU**

T&C: WINTER PACKAGE AVAILABLE FOR EVENTS TAKING PLACE ANY DAY IN JUNE, JULY OR AUGUST 2018. THE BOOKING MUST BE MADE BY THE 1 JUNE 2018.

NOTE: SOME OF OUR DISHES MAY CONTAIN TRACES OF NUTS OR OTHER ALLERGENS. IF YOUR GUESTS HAVE ANY ALLERGIES OR FOOD REQUIREMENTS PLEASE ADVISE WHEN BOOKING.