

Bs Aoshagne



A FRENCH INSPIRED BISTRO & WINE BAR
HIDDEN IN PLAIN SIGHT OF DARLINGHURST

Tucked beneath The Strand Hotel, Bistrottheque is a an early-to-late night French inspired restaurant and wine bar placed right on William Street's doorstep in the middle of Darlinghurst. With lush textures and low lights, this place is perfect for catching up with friends, lovers, or the newly acquainted.

Ready to meet you in one of our intimate booths or cosy corners, start off with a round of drinks, including cocktails and aperitifs curated by Maybe Sammy, specialty craft beers and a French and Aussie focused wine list, big on the sparkling.





TO START

Marinated Australian Olives Sourdough Baguette,
Cultured Butter & Pumpkin Seeds

ENTREE

Heirloom Tomatoes, Fennel, Capers, Green Olive &
Mustard Oil Yellow Fin Tuna Peppers, Black Lime,
Lemon & Saffron Vinaigrette Gruyere Cheese souffle

MAIN

Pan Roasted Murry Cod Capers, Coastal Greens
& Blur Blank Sauce Jacks Creak Sirloin Mbs3 with
Cafe De Paris Butter & FritesSIDE Radicchio &
watercress salad, chardonnay vinaigrette

DESSERT

Amarena cherry pavlova



COCKTAIL EVENT

4 Hour Package | \$85pp

GRAZING | SELECT SIX

Gilda - Gordal Olive, Pickled Yellow Chilli, Ortiz Anchovy ^{DF}

Cheese Polenta Bites ^V

Zaalouk Dip with Pita Bread

Chicken Liver Parfait on Toasted Brioche and Pickled Currants

Saucisson with Pickled & Fermented Vegetables ^(V, DF)

Fried Zucchini Flowers, Goat Cheese Curd ^V

Jamon, Date Paste, Thyme & Grissini ^{DF}

Duck & Pistachio Pastilla ^{DF}

Rump Cap, Ras El Hanout, Pickled Eschalot, Gaufrette Potato

Yellowfin Tuna Crudo, Piquillo Peppers, Lemon & Saffron Vinaigrette ^(GF, DF)

HIBACHI | SELECT THREE

Grilled Beef Skewer, Tahini Dressing ^{GF}

Grilled Chicken Skewer, Chermoula ^{GF}

Spiced Zucchini Skewer, Pomegranate Molasses, Mint ^(V, GF)

Octopus Skewers with Preserved Lemon Dressing ^{GF}

Cheeseburger Sliders

Marinated Chicken Sliders

DESSERT | SELECT ONE

Eton Mess ^{GF}

Pink Lemonade Tart

Hazelnut Praline Choux

Berry Financier

Chocolate Caramel Macaroons ^{GF}

Blueberry & Pistachio Cheesecake ^{VG}

TAGINE

\$25pp

Select one of our slow cooked tagines which are served-sharing style straight from the kitchen:

Spiced Lamb Tagine

Preserved Lemon Chicken Tagine

Eggplant & Chickpea Tagine

Menus are subject to seasonal change. We can cater to most special dietary requirements and allergies, please advise our staff. Due to the potential of trace allergens, we are unable to guarantee complete allergen free dining.
(gf) – gluten free (gfo) – gluten free option (v) – vegetarian (vg) – vegan
All credit cards incur a 1% processing fee. 15% surcharge on public holidays. 10% surcharge on Sundays.
Groups of 6 or more will incur a 10% service charge (Monday-Saturday)



DRINK PACKAGE

\$115 pp

Sommelier selection includes prosecco, 3 white varieties, rose & 2 red wines. The package includes an array of tap beer & soft drinks.

UPGRADE TO THE DELUXE

\$25 pp / ph

4 Hours – Sommelier selection of premium wines including French Champagne.

Add Spirits

\$10 pp / ph

4 Hours - Elevate your drink package even further by adding spirits.

UNLEASH THE COCKTAILS

\$22pp

Get the festivities in full swing with a Round of Cocktails

BAR TAB

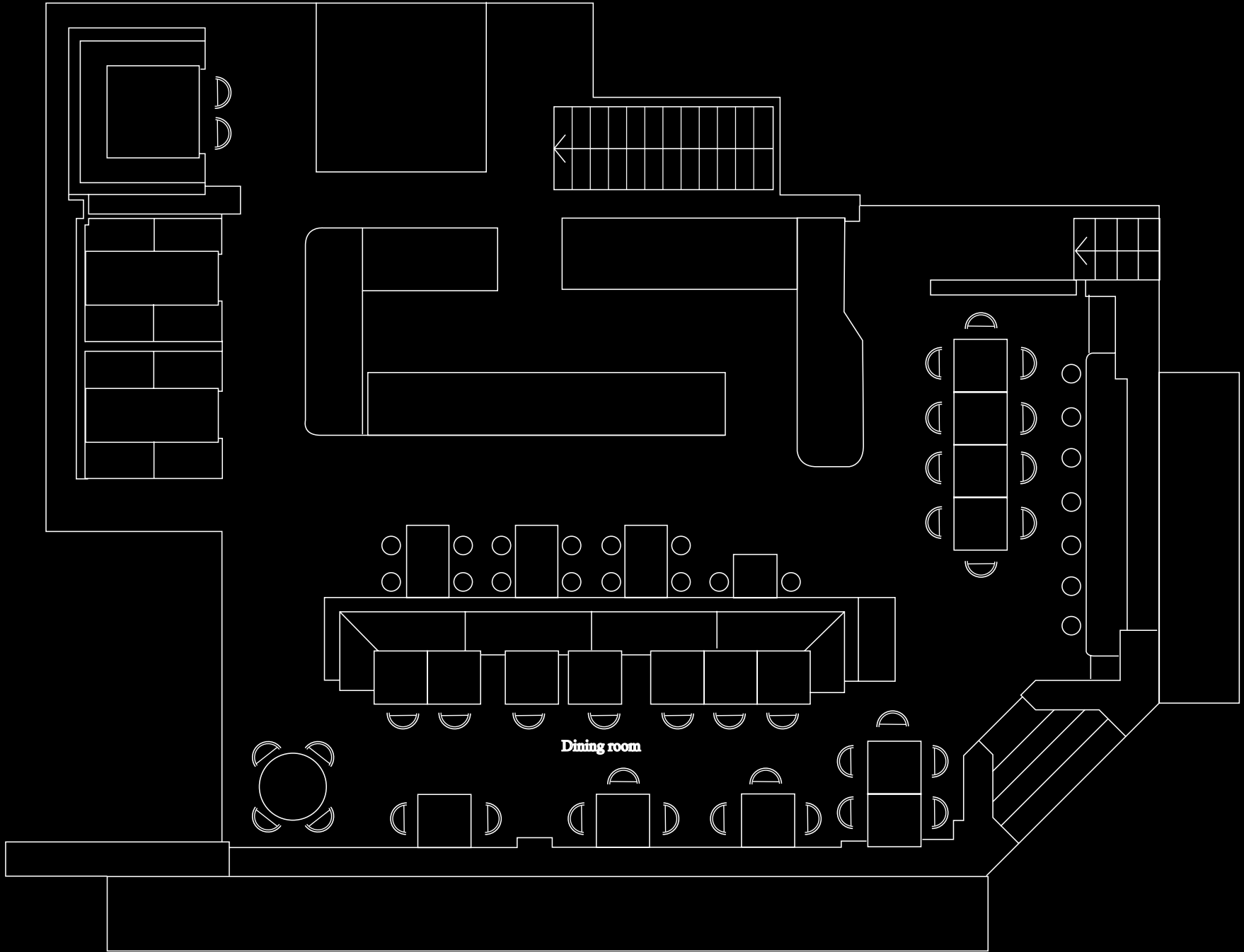
By nominating what drinks you would like to be available on your bar tab and setting a tab limit, our bar staff will monitor this throughout your event. If requested, the bar tab can be increased on the night.

*Bar tabs must be paid in advance and set for minimum spend.

ENTERTAINMENT

\$600 Elevate the ambiance of your event with the Entertainment package. Immerse yourself in the groove with a 4-hour DJ hire.





Dining room

Bistrotheque

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