

FUNCTIONS

Bistro Mosman

JUNIPER
BISTRO *Lane* MOSMAN

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AT BISTRO MOSMAN & JUNIPER LANE

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JUNIPER
BISTRO Lane 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.

Additionally, the newest space to Bistro Mosman is the bespoke gin and whiskey bar Juniper Lane. The room is quaint, private and tucked away in the atmospheric rear of the restaurant. You'll have your own entry, making it easy for you and your guests to create a world of your own.

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



SPACES

Bistro Mosman

JUNIPER
RESTO Lane MOSMAN



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



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 50 people



SEMI-PRIVATE LANEWAY

Tucked to the rear of our bustling restaurant lies Laneway, a bespoke cocktail bar and private space. Dark (and dare we say) sexy, Laneway 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.

- Cocktail Style Seats up to 15 people
- Cocktail Standing up to 25

PRIX FIXE

SET MENU

TWO COURSES \$89pp | THREE COURSES \$109pp*

* Required Fridays & Saturday nights

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ENTREE

Le Saumon Fumé GF DF*

Smoked salmon gravlax, potato rosti, black lemon crème fraîche

Le Soufflé à L'oignon Caramelisé V

French onion soufflé gratin

Le Pâté de Foie de Volaille GF*

Chicken liver pâté, caramelised onion jam, toasted brioche

Le Tartare de Bœuf GF DF

Beef tartare, diced eschalots, capers, cornichons, gaufreite potato, quail egg yolk

MAIN

Les Tortellinis au Fromage de Chèvre et à la Betterave V

Beetroot and goats curd tortellini, hazelnut, fennel, radish, compressed pear, parsnip crisp, parmesan

Les Crevettes Royales DF

King prawn papparedelle, confit garlic, anchovy, cherry tomato, coriander, tomato coulis

Le Barramundi GF* DF*

Pan seared barramundi, mushy peas, grenobloise sauce, tempura spring onion

Le Steak à la Minute MB3+ GF DF*

180g minute steak, merchant jus, fries, watercress

DESSERT

La Crème Caramel GF*

Traditional French vanilla custard, almond tuile

Le Soufflé à la Rhubarbe

Rhubarb soufflé, pistachio ice cream, vanilla crème anglaise

Le Fondant au Chocolat

Valhrona chocolate fondant, caramelized hazelnut, fig & brandy ice cream

L'assiette de Fromage GF*

A selection of two cheeses served with quince paste, muscatels & crackers

Le Comte 20g (FRA) Semi-hard cow's milk with a nutty flavour

Holy Goat La Luna 20g (VIC) Full-bodied, fresh and sweet tasting goat's milk

Papillon Roquefort 20g (FRA) Delicate, sweet, rich and buttery, slightly spicy sheep's milk

D'Affinois 20g (FRA) Soft ripened, rich and decadent double-cream cow's milk

SIDES

French fries \$12

Mixed green salad \$14

Broccoli with almonds \$14

Paris mash \$14

Green beans with walnuts \$14

Baguette, French butter, balsamic, olive oil \$6pp

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

Vegan dishes available upon request. 10% service charge applies to groups of 8+. 15% public holiday surcharge.

10% Sunday Surcharge. All guests on our two course menu will be served entrée & main or main & dessert.

CANAPÉS

LIGHT | \$6.5

Les Huitres

Le Pâté De Foie De Volaille

Le Rouleau De Saucisse Maison

Le Saumon Mariné

L'Arancini aux Champignons

La Figue Mozzarella Witlof

Sydney Rock Oysters (natural or mignonette) GF, DF

Chicken Liver Pâté, Brioche, Onion Jam, Gherkin GF*

House Made Pork Sausage Roll, Tomato Relish

Marinated Salmon, Rye Blini, Dill Crème Fraiche GF*, DF*

Mushroom Arancini, Confit Garlic Aioli V

Fig, Mozzarella, Witlof, Fresh Basil, Balsamic Vinegar GF V

PREMIUM | \$8

La Brochette De Filet D'Oeil De Bœuf

La Crevette au Piment à l'Ail

Le Tartare de Thon

Le Ceviche de Poisson Royal

La Saint Jacques Pétoncles poêlés

La Tarte Aux Champignons

Beef Eye Filet Skewers, Café De Paris Butter GF DF*

Garlic Chilli Prawns, Lemon, Fresh Parsley GF DF

Tuna Tartare, Yuzu Dressing, Sesame Crisp GF DF

King Fish Ceviche, Finger Lime, Fennel GF DF

Pan Seared Scallops, Herb Butter, Croutons GF*

Mushroom Tart, Truffle Goat Curd, Parmesan V

SUBSTANTIAL | \$12

Le Mini-burger de Bœuf Angus

Le Mini-burgers de Porc Effiloché BBQ

Les Calamars sel et Poivre

Le Boeuf Bourguignon

La Cote d'Agneau

Les Gnocchis a la Parisienne

Angus Beef Slider, Gruyere, Tomato Relish, Mustard, Pickle

BBQ Pulled Pork Sliders, Coleslaw, Fried Onion, Pickle

Salt and Pepper Squid, Lime Aioli GF DF

Beef Cheek Bourguignon, Paris Mash, Red Wine Jus GF

Lamb Cutlet, Traditional Ratatouille, Thyme Jus GF

Parisian Rosemary Gnocchi, Autumn Vegetables, Romesco Sauce V

SWEET | \$5

La Tarte au Citron

La Truffe au Chocolat

Le Profiterole Crème Vanille

Lemon Meringue Tartlette

Chocolate Truffle GF

Vanilla Cream Profiterole

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PACKAGES

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Mix and match your favourite canapés with our three customisable packages. Please select individual canapés from the previous page.

SAINT-TROPEZ | \$45 PP

3 x LIGHT

2 x PREMIUM

1 x SUBSTANTIAL

FRENCH RIVIERA | \$59 PP

4 x LIGHT

3 x PREMIUM

1 x SUBSTANTIAL

PROVENCE | \$69 PP

3 x LIGHT

3 x PREMIUM

2 x SUBSTANTIAL

1 x SWEET

Dietary-specific dishes are available upon request.

10% service charge applies.



BEVERAGE PACKAGES

GOLD PACKAGE

2-hours \$75pp, 3-hours \$89pp

Sparkling

Terra Viva prosecco NV | Veneto, Italy

White

Farina "Le Pezze" Pinot Grigio 2021 | Veneto, Italy
Amelia Park Chardonnay 2022 | Margaret River, WA

Rosé

Saint Max 2021 | Provence, France

Red

Domaine Roux 'Les Cotilles' Pinot Noir 2021 | Burgundy, France
Rusden "Driftsands" GSM 2021 | Barossa Valley, SA
Penny's Hill Shiraz 2019 | McClaren Vale, SA

Beer

Carlton Draught
Young Henry's Newtowner
Cascade Light

**All Soft Drinks, Sparkling Water & Juices
Non-Alcoholic Beers & Wines Available**

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. 10% service charge applies.

PLATINUM PACKAGE

2-hours \$85pp, 3-hours \$109pp

Sparkling

Pooles Rock Blanc De Blanc 2015 | Mudgee, NSW

White

Settlement Heritage Sauvignon Blanc 2020 | Marlborough, NZ
Chartron et Trébuchet Bourgogne Blanc 2020 | Burgundy, France

Rosé

Saint Max 2021 | Provence, France

Red

Fetherston 'Estate' Pinot Noir 2021 | Yarra Valley, VIC
Penny's Hill Shiraz 2020 | McClaren Vale, SA
Jim Barry Cabernet Sauvignon 2021 | Clare Valley, SA

Beer

Carlton Draught
Young Henry's Newtowner
Stone & Wood
Balter XPA

**All Soft Drinks, Sparkling Water & Juices
Non-Alcoholic Beers & Wines Available**

OPTIONAL ADD ONS

French Champagne on arrival \$33pp

Cocktail on arrival \$22pp

Please discuss cocktail options with our events manager.