



bistro eden

Set Menu

1 Course - \$25 per person

2 Courses - \$38 per person

3 Courses - \$52 per person

Entrée

Served share platter style to the table only available if the whole group orders an entree

Ploughmans platters to start - grilled sourdough, prosciutto, heritage tomato, local cheeses, fresh figs, pickled vegetables, caramelised onion jam and lavosh
(can be vego if preferred)

Main course

Your guests can order on the day or preorder if you prefer from one of the options below

Bruschetta, vegetables, grilled sourdough, heritage tomato, caramelised onion, pickled zucchini, and baby salad leaves with torched goats cheese (Veg)

Market fish, smashed peas, grilled eggplant, confit heirloom tomatoes and salsa verde (GF)

Stuffed capsicum filled with organic black rice, sundried tomato, preserved lemon, raisins, and almonds
(GF/DF/Veg)

Brisket burger - slow cooked brisket, BBQ sauce, slaw & chips

Crumbed chicken schnitzel with chips and slaw

Dessert

Your guests can order on the day or preorder if you prefer from one of the options below

Chocolate bavarois (GF)

Lemon curd tart

Affogato – vanilla bean ice cream, Frangelico and espresso (GF)

Available for groups of 14 or more

Groups more than 30 must preselect 2 options which will be served alternately to your guests – dietary meals available on request. Please note ploughmans option must be ordered for the whole group its not available to be ordered by individual guests only



bistro eden

Table share Menu

1 Course - \$45 per person

2 Courses - \$59 per person

3 Courses - \$75 per person

Entrée

Served share platter style to the table

Ploughmans platters to start - grilled sourdough, prosciutto, heritage tomato, local cheeses, fresh figs, pickled vegetables, caramelised onion jam and lavosh
(can be vego if preferred)

Main course

each dish is served shared style on platters for guests to enjoy

Crispy fried potatoes, sous vide chicken breasts, broccolini and chimichurri (GF/DF)

Slow cooked lamb shoulder, crispy fried potatoes with red wine jus (GF/DF)

Harissa roasted eggplant with pomegranate, pistachio, heirloom tomatoes,
and tzatziki (Veg/GF)

Apple, candied walnuts and rocket salad (GF)

Dessert

each dish is served shared style on platters for guests to enjoy

Chocolate bavarois (GF)

Lemon curd tart

Available for groups of 14 or more

Please note ploughmans option must be ordered for the whole group its not available to be ordered by individual guests only

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