

BANQUET MENU

FEED ME BANQUET

For the whole table to share, minimum of 2

98pp
Wine Pairing 79/155/277pp

ADD ON SYDNEY ROCK OYSTERS +7ea

SCALLOPS

POTATO CAKES

ADD 2GR WAGYU TARTARE +29

SICHUAN GREEN BEANS, SESAME, CHILLI
SWEET AND SOUR PORK RIB

SPAGHETTI OF THE DAY
or
HALF LOBSTER PASTA +112

550g O'CONNOR BONE IN SIRLOIN
or
250g 2GR MB+9 FLAT IRON +60

FRIES
SIMPLE GREEN LEAF SALAD

DESSERT OF THE DAY

JUICY - PREMIUM BANQUET

For the whole table to share, minimum of 2

188pp
Wine Pairing 79/155/277pp

SYDNEY ROCK OYSTERS

SCALLOPS

POTATO CAKES W CAVIAR

SICHUAN GREEN BEANS, SESAME, CHILLI
ADD ON SWEET AND SOUR PORK RIB +29

WAGYU TARTARE

LIVE LOBSTER PASTA
TO SHARE

550g O'CONNOR BONE IN SIRLOIN(for 2pax)
1kg JACKS CREEK T-BONE(From 3pax)
or
250g 2GR Full Blood Wagyu Flat Iron +\$50 (For 2pax)
900g 2GR BONE IN RIB EYE +\$160 (For 3pax above)

HONEY BUTTER SWEET CORN

CLAYPOT FRIED RICE

DESSERT OF THE DAY

BSY BALLER BANQUET

For the whole table to share, minimum of 2

298pp
Wine Pairing 79/155/277pp

30g PREMIUM ANTONIUS SIBERIAN CAVIAR

OYSTERS

SCALLOPS

2GR WAGYU TARTARE W CAVIAR

LIVE LOBSTER PASTA
EACH

2GR FULL BLOOD WAGYU

HONEY BUTTER SWEET CORN

CLAYPOT FRIED RICE

CHOICE OF 2 DESSERTS

ENQUIRE ABOUT...

THE BESPOKE BSY CHEF'S TABLE EXPERIENCE
(6-8PAX). Includes super premium off menu items
ordered in especially for your event in consultation with
BSY. Only limited by your imagination.

Speak to our team to view our private dining room.

S'MORE & S'MORE:

Imagine having an entire premium restaurant
to yourself for your special event. Ask our team about
availability & minimum spends. No group too small.

**10% service charge for groups of 6 or more
(Monday-Saturday)**

ALLERGEN NOTICE: Our menu contains
allergens and is prepared in a kitchen that
handles shellfish, sesame and gluten. Whilst
all reasonable efforts are taken to
accommodate guest dietary needs, we cannot
guarantee that our food will be allergen free.

