



JAMES SAID

BISTRO



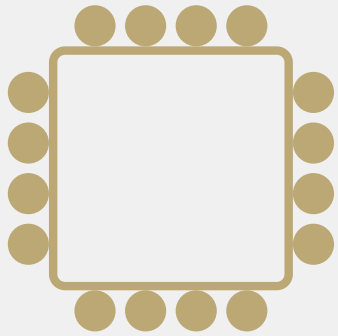
FUNCTIONS



PRIVATE ARCH ROOM

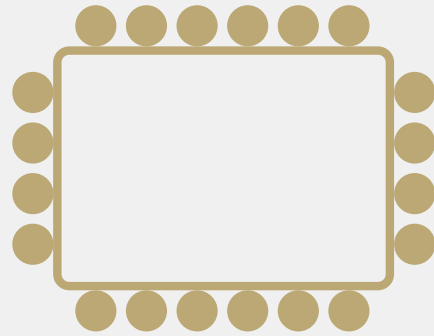
Our Private Dining Room offers an exclusive and intimate experience, complemented by candles and flowers. This space can accommodate up to 32 guests for a seated style of event.

PRIVATE ARCH ROOM CONFIGURATIONS



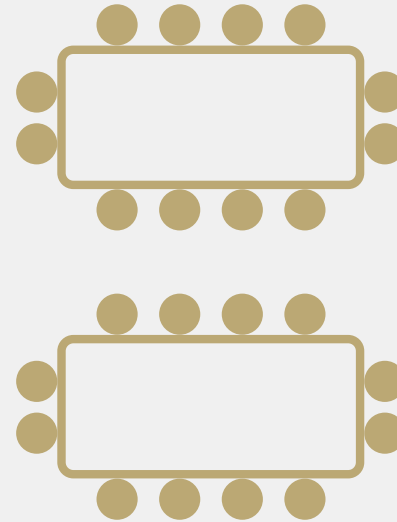
ARCH ROOM
OPTION 1

Up to 16 guests



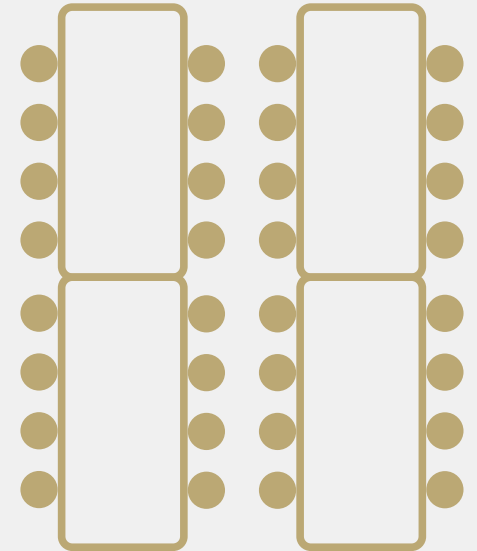
ARCH ROOM
OPTION 2

Up to 20 guests



ARCH ROOM
OPTION 3

Up to 24 guests



ARCH ROOM
OPTION 4

Up to 32 guests





MEETING ROOM

Our Meeting Room offers an exclusive and intimate experience, complemented by candles and flowers.
This space can accommodate up to 14 guests for a seated style of event.



MEETING ROOM CONFIGURATION



Up to 14 guests

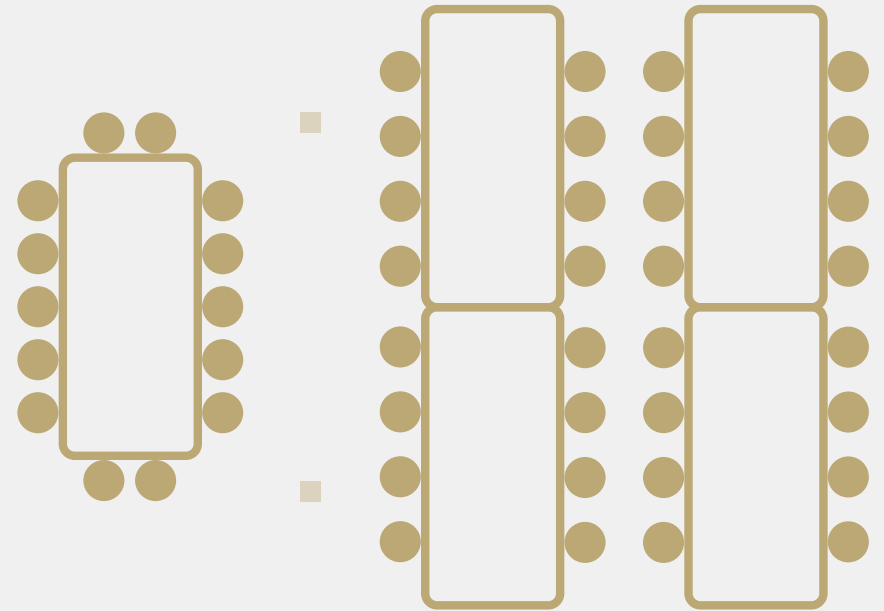


ARCH & MEETING ROOM

Our Arch and Meeting Room room offers an exclusive and intimate experience, complemented by candles and flowers.
This space can accommodate up to 46 guests for a seated style of event.



ARCH & MEETING ROOM CONFIGURATION



Up to 46 guests



THE MENU

SET MENU

FOR GROUP OF 10 & ABOVE

\$89 FOR 2 COURSES / \$99 FOR 3 COURSES

STARTERS

MUSHROOM ARANCINI A Trio of Mushroom Arancini Balls, Truffle Aioli *(V)*

TUNA CEVICHE Confit Chilli, Lime, Coconut, Lavosh *(DF, GF option available)*

CAPONATA SALAD Texture of Eggplant, Burrata, Capsicum, Tomato *(DF, GF option available)*

MAINS

MUSHROOM GNOCCHI Seasonal Mushroom Ragu, Basil, Parmesan *(V)*

CANARD AUX EPICES Confit Duck Leg, Rhubarb, Texture of Beetroots, Duck Jus *(DF, GF)*

TASTE OF THE SEA Wild Barramundi, Spinach, Beurre Blanc *(GF)*

PORTERHOUSE 250g Grass Fed Porterhouse Steak, Potato Rosti, Pinot Jus *(GF)*

DESSERTS

Crème Brulee *(GF)*

Chocolate Sphere, Chocolate Mousse, Raspberry Gel *(DF option available)*

Apple Tarte Tatin, Madagascan Vanilla Bean *(DF option available)*

ADD ONS

Oysters with Cucumber and Champagne Granita 8 each

Charcuterie Board 65

Melon and Jamon 26

Shoe Strong Fries 15

Green Beans, Tarragon Butter 15

Salad Leaves, Sweet Mustard Vinaigrette 15

Cheese Board 36



BYO POLICY

No food or beverage of any kind will be permitted to be brought into James Said Bistro for consumption, except for celebration cakes.

COCKTAIL MENU

\$80 (3 HOURS)

5X CANAPES / 1X SUBSTANTIAL / 2X DESSERTS

GRAZING

Grazing Platter, Charcuterie

Grazing Platter, Flatbread, Dips *(V)*

COLD

Chicken & Basil Fingers

Blini, Crème Fraiche, Smoked Salmon

Beef Carpaccio, Horseradish, Crostini

Tomato Bruschetta *(V, DF, GF)*

HOT

Tomato, Goats Cheese Tartlet *(V, GF)*

Mushroom Arancini, Truffle Aioli, Parmesan *(V)*

Polenta Chips, Aioli

Chicken Polpette, Tomato Sugo *(GF)*

Snapper Goujons, Lime Aioli

Pork and Fennel Sausage Roll, Relish *(DF)*

SUBSTANTIAL

Wagyu Sliders, Tomato Relish, Grilled Onion, Cheese, Brioche

Prawn Sliders, Lemon Aioli, Lettuce, Brioche

Lamb and Date Filo Cigar, Cumin Yoghurt

Grilled Salmon, Potato and Dill Salad, Apple Cider Vinaigrette

Salt and Pepper Calamari, Fries, Aioli *(GF)*

Rigatoni, Tomato Sugo, Parmesan, Basil *(V)*

DESSERT

Chocolate Mousse, Raspberry *(GF)*

Lemon Tart *(GF)*

Crème Brulee *(GF)*

Chai, Coconut Chia Pudding, Mango Salsa *(DF, GF)*

ADD ON

1 x Canape 6

1 x Substantial 9

1 x Dessert 6

1 x Grazing 19

BEVERAGE PACKAGE

2 HOURS - \$40 PP

WHITE WINE

SELECTION OF (SELECT 1)

Vasse Felix Sauvignon Blanc, Margerat River
Clyde Park Pinot Gris, Geelong
Stefani Estate "The View" Chardonnay, Yarra Valley

RED WINE

SELECTION OF (SELECT 1)

Glen Garvald Pinot Noir, Yarra Valley
Wangolina Lagrein, Limestone Coast
Vasse Felix Shiraz, Margaret River

ROSE

Chateau La Gordonne, Cotes de Provence

POMMERY CHAMPAGNE PACKAGE

ON ARRIVAL - \$25 PP

COCKTAIL PACKAGE

ON ARRIVAL - \$20 PP

SELECTION OF (SELECT 1)

Limoncello Spritz
Elderflower Spritz
Tequila Spritz

