

EBONY BISTRO
EVENTS



ABOUT US

Welcome to Ebony - or Eb, if you like.

A modern bistro that's French-ish, Italian-adjacent, and has a soft spot for the classics. Easy to like. Even easier to return to.



PACKAGES

*Think of our packages as inspiration.
For a bespoke experience, we'll happily curate something uniquely yours.*

6 PIECE CANAPE PACKAGE (2 - 2.5 HOURS) - \$50PP
selection of 3 cold/dessert + 3 hot canapes

8 PIECE CANAPE PACKAGE (3 - 4 HOURS) - \$65PP
selection of 4 cold/dessert + 4 hot canapes

CANAPE & STATION PACKAGE (3 - 4 HOURS) - \$90PP
*selection of 5 canapes (2 cold/dessert + 3 hot)
charcuterie station*

CANAPE





Cold canapes

SYDNEY ROCK OYSTER

champagne mignonette (GF)

BLUE FIN TUNA VOL AU VENT

horseradish cream

POACHED SPANNER CRAB

*and avocado tartlet, Pernod compressed
cucumber (GF)*

WAGYU BRESAOLA

pane carasau, stracciatella, aged balsamic

PROSCUITTO, MASCARPONE

yuzu compressed melon, toasted brioche

ANCIENT GRAINS

asparagus & feta

CANAPES

Hot Canapes

MEDITERRANEAN CHICKEN SKEWER

lemon yoghurt (GF)

PUMPKIN & GOATS CHEESE ARANCINI

harissa mayo (V)

FREMANTLE OCTOPUS SKEWER

taramosalata, bottarga

JAMON CROQUETTE

safron aioli

GRILLED PRAWN CUTLETS

nori powder, fermented chilli mayo

HALF SHELL SCALLOP

nduja butter

Assorted macarons

Chocolate cannoli

Mini pavlovas, fruit compote

Profiteroles, crème patisserie, chocolate

Dessert



Enhance your event with a food station

CHARCUTERIE STATION \$55PP

selection of cured meats, cheeses, house pickles, olives, grissini, crackers

PASTA STATION \$45PP

parmesan wheel 'cacio e pepe'

meat ragu

vegetarian

SEAFOOD STATION \$100PP

appellation oysters, trio of sashimi (tuna, salmon, kingfish), prawns, marinated octopus

LIVE STATIONS



SEATED MENU

*Our seated menus can be enjoyed shared-style
or as a classic alternate drop - the choice is yours*

TWO COURSE MENU \$120PP

THREE COURSE MENU \$140PP

**ARRIVAL CANAPES
TWO CANAPES PER PERSON \$16PP**



Entrees

GNOCCHI PARISSIENNE

pomodoro, buffalo mozzarella

WAGYU TARTARE

stracciatella, pickles, anchovies, pane carasau

GRILLED OCTOPUS

whipped cod roe, pomegranate vinaigrette

HIRAMASA KINGFISH CRUDO

citrus, fennel

Mains

SARDINIAN FREGOLA

lobster bisque, spanner crab, chilli oil

MARKET FISH

beurre blanc, finger lime, fennel salad

ACQUERELLO RISOTTO

porcini, spinach

HONEY GLAZED CONFIT DUCK

paris mash, star anise jus

SKIN ON FRIES + GREEN LEAF SALAD

Dessert

AMARO CREME BRULEE

CHEESE & CONDIMENTS

SEATED

BEVERAGE PACKAGES

STANDARD PACKAGE

2 HOURS | \$69 PP
3 HOURS | \$79 PP
4 HOURS | \$89 PP

Beer
Sparkling Wine
White Wine
Rosé Wine
Red Wine

PREMIUM PACKAGE

2 HOURS | \$89 PP
3 HOURS | \$99 PP
4 HOURS | \$109 PP

Beer
Champagne
Premium White Wine
Premium Rosé Wine
Premium Red Wine
House Spirits



BEVERAGES



BEVERAGE OPTIONS

ADD ONS

Cocktail on arrival - \$17

Champagne on arrival - \$25

ON CONSUMPTION

Chat with our team today to curate your beverages on consumption selection based off our wine list

BEVERAGES

BISTRO
Ebony
EVENTS

menus are seasonal and subject to change

enquire with us at manager@bistroebony.com.au