



Frenchies Brasserie

WEDDINGS | CORPORATE EVENTS | FUNCTIONS

Frenchies Brasserie

Capacity: 80 sit down
100 cocktail

Opening in late 2019, Frenchies Brasserie is committed to the pleasure of good food & good wine.

Boasting a menu of Parisian classics in a relaxed brasserie setting, Designed by Head Chef Fabian Oliveau, Frenchies brasserie is presented to the people of Noosa.

With smart but warm service, Frenchies can be presented for Elegant Weddings, Corporate Events and Functions, or even settling in with a group for a relaxing Dinner..

Our venue is the perfect destination for your next occasion, celebration or event. Take a step in and let us look after you at the French Brasserie.





Alternative Drop

\$109pp

ENTREES ALTERNATIVE DROP CHOOSE 2

- Chicken liver paté, cornichon, crouton and baguette
- Confit Pork neck rilette, sage and walnut seeded mustard with baguette and cornichons
- Citrus and Anise cured salmon, pickled turnip, orange and dill vinaigrette
- Chargrilled Prawn, garlic and parsley butter, fennel salad
- Hand cut steak tartare and croutons
- Roasted Heirloom carrots, feta, watercress salad, pesto and pepitas

MAIN ALTERNATE DROP choose 2

- Eye fillet, frenchies signature sauce, French fries and green salad
- Duck leg confit, Gratin dauphinois, petite salade and port wine jus
- Pan seared market fish, braised fennel, saffron and mussel sauce
- Pork Cutlet, paris mashed potatoes, apple cider and seeded mustard jus

FRENCHIES TO SHARE

\$109pp

ENTREES TO SHARE choose 3

Confit Pork neck rilette, sage and walnut seeded mustard with baguette and cornichons

Saucisson board selection with baguette and cornichon

Toast of roasted goat cheese, walnut and pear salad, honey dressing

Citrus and Anise cured salmon, pickled turnip, orange and dill vinaigrette

[Roasted Heirloom carrots, feta, watercress salad, pesto and pepitas]

[Chicken liver paté, cornichon, crouton and baguette]

MAIN TO SHARE choose 3

Pan seared Market fish, carrot puree, watercress salad and sauce vierge

Slow cook chateaubriand, mash potatoes and frenchies signature sauce

Braised lamb shoulder, roasted cauliflower and lamb jus

Roasted chicken and roasted vegetables



Canapes | Sides

ADD ON CANAPES

\$30pp
(choose 4)

- Cheese Gougere
- Beetroot and Goat's curd Tartlet
- Prawn and ratatouille tartlet
- Cherry tomato and ratatouille tartlet
- Grappe coated with blue cheese and almond skewers
- Steak Tartare croutons
- Salmon tartare and tapioca cracker
- Hervey Bay scallops with hazelnut and chives butter
- Smoke salmon, cream cheese and mini black sesame buns

SIDES

(choose 2)

- Broccoli anchovies citrus butter and almonds
- Green beans, shallots, garlic, parsley and butter
- Frites
- Mashed potatoes
- Mix Leave

ADD ON: Cheese platter | \$20pp



Dessert

DESSERT ALTERNATIVE DROP
(choose 2)

- Creme Brulee
- Tarte Tartin
- Peach melba
- Poire belle helene
- Lemon and meringue tart, Raspberry sorbet
- Lime and meringue tart, coconut sorbet
- Chocolate, caramel and peanut tart, vanilla ice cream
- Chocolate fondant, berry couli and coconut sorbet

Beverage Packages

Standard Package

\$45 per person 2h

\$55 per person 3h

(choose 3)

Madame Coco Blanc de Blanc

First Drop Arneis

Woods Crampton shiraz

Rameau D'Or Rose

Riposte The dagger Pinot Noir

Heads of Noosa Japanese Lager

Premium Package

\$65 per person 2h

\$75 per person 3h

(choose 4)

La Crema Chardonnay

Dog Point Sauvignon Blanc

Powell & Sons Eden Valley Riesling

Milton Te Arai Chenin Blanc

Blank Canvas Gruner Veltliner

Lethbridge Pinot Noir

Kalleske Greenock Shiraz

Château Les Grands Maréchaux Merlot

Add on: Sparkling on arrival - \$10pp

Add on: Cocktail on Arrival: \$15pp

**Ask us about our
platinum package**