



Function Food Menus

We love hosting functions at Bonny. Ensure your guests are delighted with an option to suit your occasion, whether delicious snacks or full dining. See sample function menu options below, noting:

- All menus subject to seasonal changes
- All dietary requirements can be met with alterations to the below sample menus
- Bespoke menus and add ons available by request
- Cakeage \$2 pp up to \$60
- V= Vegan, VG = Vegetarian, VGO = Vegetarian Option, DF = Dairy Free, GF = Gluten Free
- All Finger Food / Canapes Menus are priced & presented as a self serve station. Any of these menus however can be upgraded to roaming for \$120, where staff walk around with the platters offering the canapes to guests.



Finger Food / Canapés Menu A

\$20 per person

Zataar flatbread with Tzatziki dip
- V

Panko crumb chicken stick with
housemade hot honey - DF

Mushroom pate on toast - V, DF

Hot Chips - V, VG, DF, GF



Finger Food / Canapés Menu B

\$40 Per Person

GF flatbread with hummus roll -
GF, DF, V, VG

Prawn tostada, sofritto salsa -
GF, DF

Tsukune chicken meatball,
Nitsume (soy sauce based
japanese sauce) - DF

Edamame puree, cherry tomato
and rice crisps - GF, DF, V, VG

Cheese arancini, grana padano,
olive oil



Finger Food / Canapés Menu C

\$50 Per Person

Gazpacho shot - GF, DF, V, VG

Zataar flatbread with Tzatziki dip
- V

Tuna tataki with aged soy glaze -
DF

Lamb croquette with orange
bush curry kasundi - DF

Kombu seasoned Wagyu tartare,
shallot, dijon, kombu, egg yolk

gel on tart - DF

Antipasto skewers - GF, V



Sit Down Multi-Course Lunch / Dinner. Menu D

\$60 Per Person

Bonny Pintxo with olive, pickled chilli, anchovy - VGO, DF, GF

Roti bread with stracciatella, spring onion - V

Tsukune robata skewer with chicken meatball, egg gel, sweet soy glaze, ao negi

Wagyu Steak Frites with sauce diane, fries - DFO, GF

Black Sugar Syrup dessert with vanilla ice cream, furikake



Sit Down Multi-Course Lunch / Dinner. Menu E

\$70 Per Person

Pacific Oyster with hibiscus mignonette - DF, GF

Bonny Pintxo with olive, pickled chilli, anchovy - VGO, DF, GF

Karaage fried chicken, soy, mayo - DF

Wagyu Skewer, MB 8-9+ wagyu, miso glaze

Roti bread with stracciatella,

spring onion - V

Wagyu Steak Frites with sauce
diane, fries - DFO, GF

Black Sugar Syrup dessert with
vanilla ice cream, furikake



Add Ons

Charcuterie board, with cheese
and condiments. \$250

Seasonal fruit platter. \$150

Antipasto skewers - V, VGO. \$110

Cocktail shrimp, seafood sauce -
GF, DF. \$130

Wagyu tartare, shallot, dijon,
kombu, egg yolk gel on tart - DF.
\$150

Tuna tataki with aged soy glaze -
DF, GFO. \$160

Salmon, cream cheese and
cucumber - GF. \$140

Karaage, mayo, lemon, sansho
pepper. \$130

Prawn tostada, soffritto salsa -
GF, DF. \$150

Upgrade any finger food / canape
menu from station to roaming.
\$120



Stay in the Loop