



140 GLENAYR AVE BONDI 2026 P 9300 0368 E INFO@LOXSTOCKANDBARREL.COM.AU W LOXSTOCKANDBARREL.COM.AU

For groups of 10 or more people, we offer a three course sharing menu:

To Start

A selection of our house made meat, fish & vegetable appetisers served w olives, bread & bagel crisps

Beetroot salad, avocado, daikon, black rice, basil, shiso, koji dressing

or

"Israeli salad" of green vegetables, herbs, cashews, lemon and garlic

Main

Grilled Rangers Valley flank steak, corn, oyster mushrooms, grilled spring onion salsa

or

Holmbrae brick chicken, cauliflower, parsley, preserved lemon, pomegranate salad

Slow roasted eggplant, quinoa, spiced nuts, herb & haloumi stuffing, Turkish style tomato sauce

Crispy dutch cream potatoes w herb sour cream

Dessert Platter

Dark chocolate mousse, salted caramel, sour cherry

Butterscotch pot de creme, miso caramel, persimon, blueberries

Soaked Iranian baby figs, almond & tahini cookies

Creamed rice, black sesame, rhubarb & raspberry compote

Coffee & tea

More info:

Price: \$50 per person.

Dietary Requirements & Menu Selection: Please email 48 hours prior to info@loxstockandbarrel.com.au

Beverages: Lox Stock & Barrel is not BYO. All beverages charged on consumption.

Service charge: A discretionary 8% service fee is applied to the final bill for parties of 10 or more

Final numbers & cancellation policy: Final numbers are to be confirmed 24 hours in advance. Any spaces that are not filled due to no shows on the evening will be charged at 75% of the set menu price. We will notify you of any cancellation fees applied.