



BOS

EVENTS

At Bos Brisbane we love an event in our venue.

Our Private Dining Room can seat up to 24 guests and we can offer exclusive use of our Main Dining Room, which seats up to 80 guests.

For larger events, The Aviary, our sister terrace bar, can accommodate up to 200 guests for a cocktail event.

Menu options can be individually plated or as part of a sharing feast, we welcome the opportunity to tailor a bespoke menu to suit your individual requirements.

Wherever possible vegetarian, vegan, allergy and all other dietary requirements can be accommodated. Please don't hesitate to discuss these options with us.

The following menus are all indicative as our menu changes with the seasons.



BÖS

The Silver Menu

Shared entree, choice of main, shared dessert
\$100pp

to start

shared at table

Bread & Smoked Butter

entree

shared at table

Artisan Charcuterie Platters, Salami, Lonza, BÖS Nduja by 'Richo', pickles, olives
House Smoked Salmon, horseradish, cucumber, rye crisp

mains

your choice of

Eye Fillet 250g

Kidman & Co, Santa Gertrudis, finished on grain

Fish of Day

Ricotta Gnocchi (v)

Artisan Mushrooms, pesto, pine nuts, buffalo mozzarella

sides

Wagyu Fat Roast Potatoes, thyme, rosemary

Rocket, lemon, parmesan

to finish

shared at table

Crème Brulee

Individual Cheese Plate

Menus are seasonal and subject to change



BOS

The Gold Menu

Shared entree, choice of main, choice of desserts
\$145pp

to start

shared at table

Bread & Smoked Butter

entree

shared at table

Artisan Charcuterie Platter, Salami, Lonza, BÖS Nduja by 'Richo', pickles, olives
Mooloolaba Prawns, garlic butter, chilli oil, herbs
House Smoked Salmon, horseradish, cucumber, rye crisp
Caprese Salad, buffalo mozzarella

mains

your choice of

Porterhouse 300g

Little Joe's, European, VIC, grass-fed

Eye Fillet 250g

Kidman & Co, Santa Gertrudis, QLD, finished on grain

Fish of Day

Duck Breast

pan-seared, charred carrots, jus

Ricotta Gnocchi (v)

Artisan Mushrooms, herbs, pine nuts, buffalo mozzarella

sides

Wagyu Fat Roast Potatoes, thyme, rosemary

Rocket, lemon, parmesan

to finish

your choice of

Vanilla Bean Crème Brûlée

Basque Cheesecake

Individual Cheese Plate

Menus are seasonal and subject to change



BOS

The Platinum Menu

choice of entree, choice of main, choice of dessert
\$175pp

to start

shared at table

Bread & Smoked Butter

entree

your choice of

Chargrilled Fremantle Octopus, nduja, skordalia
House Smoked Salmon, horseradish, cucumber, rye crisp
BOS Beef tartare, egg yolk, cornichon, potato crisp
Mooloolaba Prawns, garlic butter, chilli oil, herbs
Byron Bay Burrata, figs, balsamic, honey, focaccia

mains

your choice of

Wagyu Rump Cap 250g

2GR Wagyu, MBS 8+, QLD, grain-fed

Wagyu Eye Fillet 200g

2GR Wagyu, MBS 8+, QLD, grain-fed

Rib Eye on the Bone 500g

Five Founders, QLD, finished on grain

Fish of Day

Ricotta Gnocchi (v)

Artisan Mushrooms, herbs, pine nuts, buffalo mozzarella

sides

Wagyu Fat Roast Potatoes, thyme, rosemary

Rocket, lemon Parmesan Salad

Heirloom Tomato Salad, olives, confit shallot

Beans, butter, garlic

to finish

your choice of

Lime Meringue Crumb, lime curd, coconut biscuit, torched meringue

Individual Cheese Plate

Vanilla Bean Crème Brûlée

Menus are seasonal and subject to change

BOS



land & sea feast

banquet

\$259pp

to start

Bread & Smoked Butter

entree

Freshly shucked oysters, shallot mignonette

Mooloolaba Prawn Cocktail

mid

BOS Beef tartare, egg yolk, cornichon, potato crisp

main

Wagyu Tomahawk

2GR Wagyu, MBS 8+, grain-fed 400 days

Southern Rock Lobster

served in shell, garlic butter

sides

Wagyu Fat Roast Potatoes, thyme, rosemary

Rocket, lemon Parmesan Salad

Heirloom Tomato Salad, olives, confit shallot

to finish

Cheese Platters

pickled figs, dry muscatels and crisp wafer

Pyengana Cheddar

Charles Arnaud 18 mth Comte

Valdeon Blue

Menus are seasonal and subject to change

indulge

We can individualise your event menu and add many wonderful options from oysters, foie gras, crayfish and even a whole suckling pig. Below are some of the items you can add. Please feel free to contact our staff so that we can create a memorable menu for your event.

Pre Event Canapes (3 canapes) \$15pp

Oysters
Pacific – Champagne Mignonette \$7 each

Foie Gras 50gms \$40pp

Southern Rock Lobster Whole \$260
served in shell, garlic butter To Share

Upgrade to Wagyu
We can offer an offer to upgrade your beef to our
Wagyu cuts for an additional price per item ordered.

Tomahawk - Chargrilled \$590 per Tomahawk
2KG Full Blood Tajima, Itozakura, Kikumidoi Wagyu To Share
Southern Qld-fed 400 + Days

Whole Roasted Suckling Pig \$750 per little piggy
A house specialty 6kg To Share

Lamb Shoulder \$120 per lamb
White Pyrenees Lamb Shoulder, braised for 12 hours 1.2kg To Share

Cheese Platters to Share \$12pp
Selected Australian and cheese from around the world with condiments

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BOS





BOS

the boring (but important) stuff

Private Dining Room – Exclusive Use

January thru September

Friday & Saturday Only

Lunch - \$3,000

Dinner- \$5,000

October thru December

Tuesday - Saturday

Lunch & Dinner- \$6,000

Restaurant – Exclusive Use

January thru September

Sunday - Thursday

Lunch - \$10,000

Dinner- \$15,000

Friday & Saturday

Lunch - \$12,500

Dinner- \$25,000

October thru December

Sunday - Thursday

Lunch - \$12,500

Dinner- \$20,000

Friday & Saturday

Lunch - \$15,000

Dinner- \$30,000