



BŌS Events

Welcome to BŌS Brisbane – where every event is an unforgettable experience!

Whether you're planning a corporate gathering or a lively celebration, our venue is the perfect setting to bring your vision to life. With our private dining room accommodating up to 24 guests and our main dining room catering to groups of up to 80, we've got the space to suit your needs, big or small.

For corporate events, we offer a sleek and professional environment ideal for meetings, team-building sessions, or networking events. Picture your team collaborating in our private dining room or mingling in our main dining area, all while enjoying delicious cuisine and refreshing beverages.

For groups of 10 or more, we recommend our set menus – carefully curated to impress even the most discerning palates. But if you're looking for something bespoke, our team is ready to create a menu tailored specifically to your preferences and dietary requirements.

If your group has any dietary needs, rest assured we can accommodate all restrictions, from vegetarian and vegan to gluten-free and beyond. Our commitment to quality extends to using only the freshest seasonal ingredients, ensuring a culinary experience that's both delightful and memorable.

So why settle for ordinary when you can elevate your event at BŌS Brisbane? Let us turn your gathering into an occasion to remember – where business meets bliss!



Menu 1

\$110 per person

Artisan sourdough, smoked salt butter

Entrée to share

Steak tartare, free-range egg yolk, crisps (df) (gf)

Burrata, heirloom tomato caprese,
bruschetta (v) (gfo)

Sea scallops sauteed, morcilla, pepperonata (gf)

Char grilled octopus, hummus, nduja dressing (gf)

Choice of mains

Market fish, saffron beurre blanc, zucchini flower (gf)

Duck breast, cherry wood smoked,
celeriac puree, marsala jus (gf)

Saffron Risotto, chestnut mushrooms,
Pecorino Romano (v) (gf)

Tenderloin (eyefillet), 250g, red wine jus (gf)

Porterhouse, (striploin) 300g, red wine jus (gf)

Sides to share

Wagyu fat potatoes, rosemary (gf) (df)

Rocket salad, lemon and mustard, parmesan (gf) (v)

Desserts to share

Creme brulee (gf)

Cheese selection with condiments (gfo)

Watermelon passionfruit granita (gf) (df)

gf-gluten free | df-dairy free | gfo/dfo-gluten/
dairy free option | v-vegetarian | vg-vegan

Menu items are subject to change
according to market availability



Menu 2

\$155 per person

Artisan sourdough, smoked salt butter

Choice of entrée

Steak tartare, free-range egg yolk, crisps (df) (gf)

Yellow gazpacho, caponata, burrata,
avocado bruschetta (v) (gfo)

Fremantle octopus, hummus, nduja dressing (df)

Mooloolaba prawns, cognac bisque (gf)

Choice of main

Market fish, saffron beurre blanc, zucchini flower (gf)

Duck breast, cherry wood smoked,
celeriac puree, marsalla jus (gf)

Saffron Risotto, chestnut mushrooms,
Pecorino Romano (v) (gf)

All steaks served with red wine sauce (gf) (df)

Tenderloin (eyefillet), 250g (gf)

Porterhouse, (striploin) 300g (gf)

Scotch filet, 400g (gf)

Side's to share

Wagyu fat potatoes, rosemary (gf) (df)

Rocket salad, lemon and mustard, parmesan (gf) (v)

Choice of dessert

Creme brulee (gf)

Watermelon passionfruit granita (gf) (df)

Cheese selection, condiments, (hard, soft) (gfo)

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dairy free option | v-vegetarian | vg-vegan

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Menu 3

\$125 per person

Artisan sourdough, smoked salt butter (d) (gf)

Entree to share

Steak tartare, free-range egg yolk, crisps (df) (gf)

Burrata, heirloom tomato caprese,
bruschetta (v) (gfo)

Sea scallops sauteed, morcilla, pepperonata (gf)

Char grilled octopus, hummus, nduja dressing (gf)

Mains to share

Ribeye, bone in, Jacks Creek,
selection of sauces (gf) (df)

Market fish, saffron beurre blanc, zucchini flower (gf)

Saffron Risotto, chestnut mushrooms,
Pecorino Romano (v) (gf)

Sides to share

Wagyu fat potatoes, rosemary (gf) (df)

Rocket salad, lemon and mustard, parmesan (gf) (v)

Desserts to share

Creme brulee (gf)

Cheese selection with condiments (gfo)

Watermelon passionfruit granita (gf) (df)

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Chef's Tasting Menu

\$155 menu

\$75 optional wine pairing

Min 2 person / 24 max

Tue-Thur

Artisan Rye Baguette

smoked salt butter (dfo)

Foie Gras Terrine

ice-wine marinate, quince, brioche toast

2022 Vino Volta Frontignac x
Gewürztraminer, Swan Valley, WA

Hokkaido Scallops

morcilla, pepperonata, trout roe (gf)

2022 Cantine Dolianova 'Prendas'
Vermentino, Sardegna, ITA

Mooloolaba Prawns

cognac-bisque, caviar (gfo)

2020 Cascina Ghercina Barbera d'Alba DOC, Piedmont, ITA

Granita

watermelon, passionfruit (df) (gf)

Steak Au Poire

2GR mb9+ wagyu flat iron,
Queensland black pepper (gf)

2017 Greenock Creek 'Alices' Shiraz, Barossa Valley, SA

Dark Belgium Chocolate Fondant

berries, ice torrone

Turket Flat Pedro Ximenez, Barossa Valley, SA

Petit Fours

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Available Add ons

Extra Sides

Shoestring fries, smoked salt	12
Toowoomba tomato salad, olives, pickled shallot	14
Artisan mushrooms, sauteed, thyme	16

Extra Protein

Freshly shucked Oysters	7ea
Dressed Oysters, limoncello granita, cucumber, caviar	9ea
Caviar course, or add topper to specific dishes	MP
Wagyu Tomahawk 2GR full blood Tajima Wagyu, QLD, Mb 9+, 500 days grain fed	MP
Whole Roast Suckling Pig	MP

Surf & Turf

Options to add to your steaks
(served with garlic butter)

Mooloolaba Prawns	12ea
Moreton Bay Bug	24ea
Whole Rock Lobster	MP

Premium steak upgrade

Change your selection of steaks to choose from to our premium individual Wagyu cuts 22 pp

Sauce me up

add all our sauces to share with your steaks 7pp