



BISTRO
Suzette

LA BOULANGERIE

Selection of artisan bread loaves (GFOA)

Freshly baked rolls and baguettes

LES FRUITS DE MER* Fresh Seafood Served on Ice

Cooked Mooloolaba Prawns (GF/DF)

Cooked Sand Crabs (GF/DF)

Chilled Moreton Bay Bugs (GF/DF)

Tasmanian Salt-Baked Salmon (GF/DF)

Freshly shucked oysters with condiments and sauces (GF/DF)

Green Lip mussels with red pepper and chive dressing (GF/DF)

*Seafood selection subject to market availability

HOT SEAFOOD SELECTION

Baked barramundi with soy sauce reduction,
sesame oil and Asian spices (GF/DF)

Seafood penne pasta

**Menu is indicative only and is subject to change
based on produce availability.**



GF Gluten Free **VG** Vegan **DF** Dairy Free **GFOA** Gluten Free Option Available

Our menu contains allergens and is prepared in a kitchen that handles peanuts, nuts, milk, wheat, gluten, fish, shellfish, molluscs, lupin soy, lactose, and eggs. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee our food will be allergen-free.



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LA SELECTION FROIDE Cold Selection

Selection of delicatessen such as fine charcuterie, cured meats, mortadella, salami and rillettes

Various antipasto, vegetarian dips and marinated vegetables

SALADS

Mixed baby leaves, cherry tomatoes and Spanish onion with French vinaigrette (GF/DF)

Traditional Caesar Salad

Roasted sweet potato, field mushroom rocket salad with mustard seed dressing

Granny Smith apple and coleslaw salad

Chicken, green papaya, herb and coconut salad

Condiments

Vegetable pickles, cornichons, capers, olives, corn relish, mustard, chutney, red onions and lemons

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ROTISSERIE

Roasted beef striploin with red wine gravy and horseradish (GF/DF)

Roasted lamb with rich gravy and mint sauce (GF/DF)

Roasted golden pumpkin and potatoes
with Mediterranean spices and herbs (GF)

Fresh seasonal vegetable panache tossed in garlic herb butter (GF)

LA SELECTION CHAUDE Hot Selection

Southern-style pulled pork with house-made
sticky BBQ sauce and pickles

Grilled Asian-style chilli chicken (GF/DF)

Thai red prawn curry

Herb-crusted roast chicken with garlic butter

Roasted potatoes with rosemary (GF/VE)

Cauliflower Gratin (GF)

Fragrant Basmati Rice (GF)

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DESSERT

Gâteau de Maison

Assorted Gelatos

Petit pavlovas with macerated berries (GF)

Chef's Hot Dessert de Jour

Selection of French pastries, tarts and petit indulgence

Chocolate fountain with marshmallows and condiments (GF)

FROMAGE Cheese

Selection of Australian and imported cheeses, quince
and fig paste, fruits, nuts, lavosh and crackers



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