

STARTERS

House-baked bread with whipped smoked butter (V)	19
Savoury pancakes with Mooloolaba spanner crab, chorizo and chilli butter	29
Beef tartare with passionfruit, œuf mollet and jalapeño oil (GFOA/DF)	31
Crispy pork belly with chickpea purée, pickled dates and pomegranate molasses	28
Duck and cherry pâté with pickled walnuts and beetroot relish	24
Freshly-shucked Pacific oysters (1 doz) with lemon and mignonette (GF/DF)	78

MAIN COURSE *Sides recommended*

Black Lip mussels (500g) with nduja, white wine, confit shallot, parsley and grilled baguette (GFOA)	44
Snapper 'almondine' (220g), pan-seared with almonds, lemon and parsley (GF)	45
Pumpkin gnocchi with braised tomato and buffalo burrata (V)	41
Cassoulet of white beans, king brown oyster mushrooms, root vegetables and rustic bread (GF/VE/PB)	39

FROM THE GRILL *Sides recommended*

Grilled Moreton Bay bug tail (GF) 360g Moreton Bay bug tail with chimichurri and charred lemon	65
Duck Breast (GF) 220g served with choice of sauce	52
Pure Black Angus beef tenderloin (GF) 250g tenderloin served with choice of sauce	65
Ribeye (GF) 350g bone-in ribeye served with choice of sauce	68
Lemon-rubbed chicken (GF) 300g thigh fillet served with choice of sauce	45
Pyrenees lamb (GF) 200g backstrap served with choice of sauce	52

SAUCES

Chimichurri (GF/DF)	5
Café de Paris butter (GF)	5
Red wine jus (GF/DF)	5
Creamy green pepper (GF)	5
Béarnaise	5

BISTRO Suizette MENU



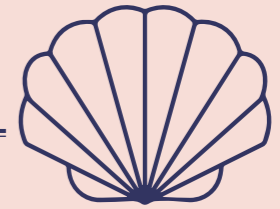
SIDES

Potato frites with aioli (GF/DF)	15
Creamy mash topped with veal jus (GF)	16
Moreton Bay bug tail croquettes with green goddess sauce	24
Baked carrots with goat's curd, za'atar and chickpea popcorn (V)	25
12-hour cured zucchini with coconut and lime labneh (GF/VE)	18
Burnt eggplant with coconut curd and chimichurri (GF/VE/PB)	24
Chargrilled pumpkin with goat's curd and nut praline (GF/V)	18
Mixed leaf salad with Greek lemon vinaigrette (GF/VE)	16
Baby cos lettuce with Caesar dressing, Olasagasti anchovies and crispy prosciutto	18
Steamed broccolini with toasted almonds and smoked red gum sea salt	18

DESSERT

Cinnamon fritters with mascarpone and salted pistachio dust (V/GF)	19
Rhubarb and coconut tart with caramelised white chocolate (V)	21
Traditional tiramisu served tableside (V)	21
Sticky date and banana pudding with salted toffee and vanilla ice cream (VE)	20
Selection of cheeses from King Island and South Australian Section 28 Artisan Cheeses with mustard fruits and lavosh (V/GFOA)	29
Affogato, vanilla ice cream, Kahlúa and espresso (GF)	19

Available for dinner daily.



SUZETTE'S SIGNATURE SEAFOOD

\$220*

Immerse yourself in a culinary voyage with our exquisite seafood tower, showcasing the finest fruits de mer, artfully curated from the pristine local waters.

SEAFOOD

Mooloolaba Prawns (GF/DF)
Moreton Bay Bug Tails (GF/DF)
Pacific Rock Oysters (GF/DF)
New Zealand Green Lip Mussels (GF/DF)

CONDIMENTS

French Onion Mignonette (GF/DF)
Fresh Lemon (GF/DF)
Marie Rose Sauce

*Exclusive 10% Accor Plus discount available to Accor Plus members.

GF Gluten-Free **V** Vegetarian **VE** Vegan **GFOA** Gluten-Free Option Available **DF** Dairy-Free **PB** Plant-Based

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. Our menu uses halal-certified meat and the halal meals do not contain non-halal products.

