



## **Chez Suzette**

Three-course \$95 per person

Four-course \$105 per person

*Served with a glass of Champagne Pommery Brut Apanage NV*

### **La baguette tradition**

A.O.P. LA Conviette butter demi sel (NDIOA)

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### **Rillettes de truite**

Creamy wild caught Petuna trout (A), preserved vegetables, dill (NGI)

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### **Coq au vin**

QLD free range chicken, beechwood smoked lardon,  
Shiraz, wild mushrooms (NGI)

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### **Steak frites**

MB4+ Angus grass fed eye fillet, skin-on fries, tawny onions,  
green peppercorn sauce (HOA)

*Available only in the four-course selection*

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### **Crème Brûlée**

QLD vanilla, chocolate macadamia biscuit (NGIOA)

(HOA) halal option available | (NGI) prepared without gluten-containing ingredients

(NGIOA) alternative available, prepared without gluten-containing ingredients

(NDIOA) alternative available, prepared without dairy-containing ingredients

(A) Australian | (I) Imported | (M) Mixed Origin

Please note that while every care is taken, we cannot guarantee that dishes are allergen-free.

Kindly advise our team of any food allergies or dietary requirements.

Please note that a 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.