

BISTRO

Suzette

EXQUISITE BANQUET / 115PP

Served share-style for groups of four or more.

Upgrade to Signature Seafood Tower for \$220

TO START

House-Baked Bread (V)

House-baked bread with whipped smoked butter

SMALL PLATES

Savoury Pancakes

Savoury pancakes with Mooloolaba spanner crab, chorizo and chilli butter

Pork Belly

Crispy pork belly with chickpea purée, pickled dates and pomegranate molasses

LARGE PLATES

Ribeye (GF)

Bone-in ribeye with red wine jus

Snapper 'almondine' (GF)

Snapper 'almondine', pan-seared with almonds, lemon and parsley

Gnocchi (V)

Pumpkin gnocchi with braised tomato and buffalo burrata

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

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.



SIDES

Chargrilled Pumpkin (V/GF)

Chargrilled pumpkin with goat's curd and nut praline

Baby Cos Lettuce

Baby cos lettuce with Caesar dressing, Olasagasti anchovies and crispy prosciutto

DESSERT

Cinnamon Fritters (V/GF)

Cinnamon fritters with mascarpone and salted pistachio dust

BELLISSIMO COFFEE

Espresso, Doppio, Macchiato, Piccolo Latte / 4

Flat White, Latte, Mocha, Chai Latte / 6

Monin Flavoured Syrups / Vanilla, Hazelnut, Caramel

DILMAH SILVER JUBILEE

SINGLE ORIGIN CEYLON TEA / 6

Breakfast, Earl Grey, Jasmine, Moroccan Mint,
Organic Sencha, Elderflower and Hot Apple

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