

BISTRO

# Suzette

## LUNCH MENU

Available Monday to Friday from 12.00pm - 2.30pm

### STARTERS

- House-baked bread with whipped smoked butter (V)
- Cauliflower velouté with truffle oil (GF/V)
- Crispy pork belly with chickpea purée, pickled dates and pomegranate molasses
- Savoury pancakes with Mooloolaba spanner crab, chorizo and chilli butter
- Freshly-shucked Pacific oysters (1 doz) with lemon and mignonette (GF/DF)

### LIGHT MEALS

- Wagyu cheeseburger with cheddar cheese, signature sauce, lettuce, tomato and potato fries
- Signature Cuvée steak sandwich with Pure Black beef tenderloin, French brie and bacon jam on a house-baked croissant bun with potato fries (GFOA)
- Moreton Bay bug baguette with lettuce, tomato and kewpie mayonnaise

### MAINS *Sides recommended*

- Ribeye (GF)  
350g bone-in ribeye served with choice of sauce
- Gnocchi (V)  
Pumpkin gnocchi with braised tomato and buffalo burrata
- Snapper 'almondine' (GF)  
Snapper 'almondine', pan seared with almonds, lemon and parsley
- Pyrenees lamb (GF)  
200g backstrap served with choice of sauce
- Lemon-rubbed chicken (GF)  
300g thigh fillet served with choice of sauce

### SAUCES

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

### SIDES

- 19 Potato fries with aioli (GF/DF) 15
- 21 Steamed broccolini with toasted almonds and smoked red gum sea salt 18
- 28 Chargrilled pumpkin with goat's curd and and nut praline (GF/V) 18
- 29 Baby cos lettuce with Caesar dressing, Olasagasti anchovies and crispy prosciutto 18
- 78 Mixed leaf salad with Greek lemon vinaigrette (GF/V) 16

### PLANT-BASED DISHES

- 29 Burnt eggplant with coconut curd and chimichurri (GF/VE) 24
- 39 Cassoulet of white beans, king brown oyster mushrooms, root vegetables and rustic bread (GF/VE) 39

### DESSERT

- 32 Traditional tiramisu served tableside (V) 21
- Cinnamon fritters with mascarpone and salted pistachio dust (V/GF) 19
- 68 Sticky date and banana pudding with salted toffee and vanilla ice cream (VE) 20
- 41 Selection of cheeses from King Island and South Australian Section 28 Artisan Cheeses with mustard fruits and lavosh (V/GFOA) 29

45

52

45

**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.