

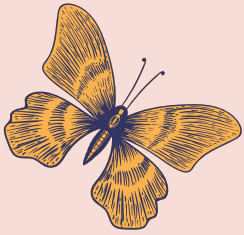


Suzette

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)

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)

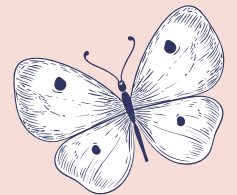
*Seafood selection subject to market availability

HOT SEAFOOD SELECTION

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

Sautéed prawns with capsicum lime and toasted coconut

Salt and Pepper Calamari



**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.



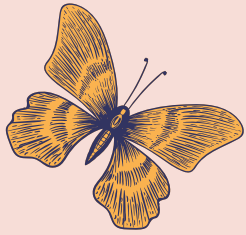


Suzette

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

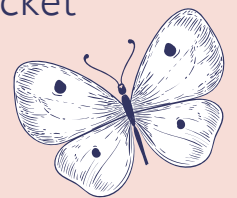
Chat potato salad with spring onions, dijonnaise and cornichons (GF/DF)

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

Traditional Caesar Salad

Grilled chicken salad with honey-toasted almonds and rocket

Cherry tomato caprese salad with mozzarella, basil, balsamic vinegar and toasted pine nuts (GF)



Condiments

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

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

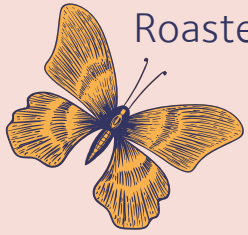
Our menu contains allergens and is prepared in a kitchen that handles peanuts, nuts, milk, wheat, gluten, fish, shellfish, molluscs, lupin soy, lactose, and eggs. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee our food will be allergen-free.





Suzette

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

Creamy tomato and coconut veloute with turmeric and ginger (GF)

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

Lamb Navarin with pommes purée (GF)

Grilled Asian-style chilli chicken (GF/DF)

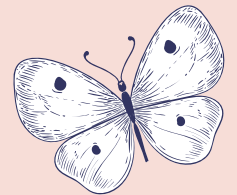
Brazilian Chickpea Curry (GF)

Cauliflower Gratin (GF)

Turkey Fricassee (GF)

Cheese garlic bread with tomato chutney

Fragrant Basmati Rice (GF)



**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.





Suzette

DESSERT

Gâteau de Maison

Assorted Gelatos

Petit pavlovas with macerated berries (GF)

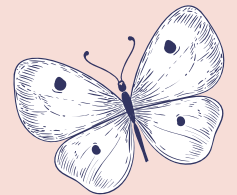
Chef's Hot Dessert de Jour

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



**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.

