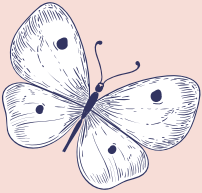




Suizette



PETITES ASSIETTES

Small Plates

Velouté de Citrouille / 23 (GFOA)

Velvety pumpkin and ginger soup with a hint of vanilla

Vichyssoise / 24 (GF)

Chilled French classic potato and leek soup

Coquilles St Jacques / 32

Grilled half-shell scallops with sun-dried tomatoes, and preserved lemon butter emulsion

Pork Rillettes / 25

Slow-cooked pork rillettes with sweet onion marmalade, and tangy cornichons

Pêche d'Été (V/GFOA) / 22

Marrickville burrata, summer peach and tomato salad with a petit herb and avocado vinaigrette

Calmars Sel et Poivre / 22

Salt and pepper calamari with citrus aioli

GRANDES ASSIETTES

Large Plates

Mackerel à la Barigoule / 48

Poached wild-caught Spanish mackerel with light artichoke, root vegetable broth, and sun-dried tomatoes

Volaille à la Marengo / 45 (GF)

Crispy-skinned chicken maryland in white wine and tomato sugo with mushrooms, petit herbs, and new-season Australian olives

REPAS LÉGERS

Light Meals

Club Sandwich / 35 (GFOA)

Grilled chicken breast, prosciutto, French brie, cos lettuce, and sun-ripened tomato with fries

Signature Cheeseburger / 29 (VGOA/GFOA)

Wagyu beef patty, red cheddar cheese, Westmont pickles, homemade burger sauce, cos lettuce, fresh tomato with fries

Salade César au Poulet / 35 (GFOA)

Chicken, cos lettuce, dehydrated prosciutto, shaved Parmesan, sourdough croutons, and anchovy dressing

Moreton Bay Bug Báhn Mì / 30

Moreton Bay bug, French brioche roll, liver pâté, crunchy pickles, sambal aioli, and coriander

Signature Cuvée Steak Sandwich / 39 (GFOA)

Pure Black beef tenderloin, French brie, and bacon jam on a house-baked croissant bun with fries

Pasta à la Puttanesca / 30 (VGOA)

Organic spaghetti, rich Mediterranean tomato sugo, kalamata olives, baby capers with shaved Parmigiano Reggiano

Terre et Mer / 75 (GF)

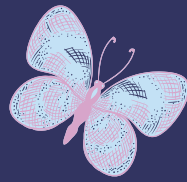
Black Angus striploin (marble score 3 plus) with grilled prawns, and garlic beurre blanc



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.

PLATS AUX LEGUMES

Plant-Based Dishes



Tarte à la Ratatouille / 23 (VG)

Flaky shortcrust pastry filled with roasted vegetables, rocket, and herb emulsion

Pasta aux Artichauts / 38 (VG)

Creamy medley of tangy artichokes, and sun-dried tomatoes with organic pasta

Vietnamese BBQ Pork Comme un Cochon / 40 (VGOA)

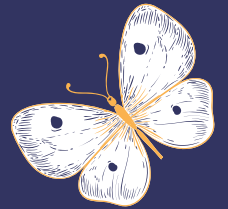
Vietnamese-style plant-based BBQ pork, organic sauerkraut, fragrant steamed jasmine rice with vegan mayonnaise, and sesame seeds

Fruit de la Passion / 21 (VG)

Passionfruit and cashew cheesecake, chocolate and almond soil, fresh berries, and raspberry sorbet

ACCOMPAGNEMENTS / 16

Sides



Salade Verte (GF/VG/DF)

Mixed green salad dressed with white balsamic vinaigrette

Petits Pois à la Française (GF)

Sautéed green peas with speck, and spring onions

Pommes Frites (V/GFOA)

French fries with truffle oil, Parmesan, and herbs with aioli

Pomme Purée (GF)

Creamy mash potatoes

DESSERTS

Crêpes Suzette / 25 (V)

Thin crêpes flambéed with Grand Marnier, and cardamom-infused orange butter sauce

French Vanilla Bavaois / 22

French vanilla panna cotta with Bowen mango, white chocolate accents, and a gingernut crumble

Fondant au Chocolat / 22

Decadent chocolate lava cake, with a molten, rich, velvety centre with bourbon vanilla gelato

Tarte aux Pommes / 22

Oven-fresh apple tart dusted with Davidson plum powder with crème Chantilly

Glaces and Sorbets / 6 per scoop (V/VOA/GFOA)

Please ask our wait staff for our daily selection

Fromages / 37 (VOA/GFOA)

Selection of local King Island artisan cheeses with seasonal confiture and lavosh

