



TAPAS

Small bite-size selections to sample our menu

Quiche (V)

Sun-dried tomato quiche with goat's cheese, spinach and petit herb salad

Potato Croquettes

House-made potato croquettes filled with Adelaide Hills triple brie cheese, basil and prosciutto

Tasmanian Smoked Salmon Blini

Tasmanian smoked salmon blini with silky crème fraîche, salmon caviar and freshly sliced chives

ENTRÉES

Quiche (V)

Sun-dried tomato quiche with goat's cheese, spinach and petit herb salad

Potato Croquettes

House-made potato croquettes filled with Adelaide Hills triple brie cheese, basil and prosciutto

Tasmanian Smoked Salmon Blini

Tasmanian smoked salmon blini with silky crème fraîche, salmon caviar and freshly sliced chives

Artisanal Charcuterie Board (GFOA)

Assorted cured meats, pickled vegetables and chicken liver pâté with crackers

PIZZA

Margherita (V)

Tomato sugo, sun-ripened tomatoes and shredded mozzarella

Pepperoni

Tomato sugo, thinly-sliced pepperoni and shredded mozzarella

MAINS

	Steak Frites (GF/DFOA)	46
7	Black Angus striploin (300g) with mushroom and Cognac sauce and crispy rosemary French fries	
	Humpty Doo Barramundi (GF/DFOA)	45
10	Pan-seared barramundi fillet (180g) with cherry tomatoes, olive salsa, crushed chat potatoes and herb oil	
	Niçoise Salad (GF/DF)	29
10	Niçoise salad with seared tuna, green beans, roasted potatoes, cherry tomatoes, olives and a boiled egg	
	Signature Steak Sandwich (GFOA)	32
	Black Angus beef tenderloin (180g), Dijon mustard, caramelised onion and rocket on a croissant bun with French fries	
	Wagyu Cheeseburger (GFOA)	29
21	Wagyu beef patty (200g), bacon, French brie cheese, lettuce, sun-ripened tomato and a fried egg on a seeded brioche bun with French fries	
	Mushroom Burger (V/GFOA)	28
19	Braised field mushroom, signature sauce, avocado, sun-ripened tomato and a fried egg on a seeded brioche bun with French fries	
	Club Sandwich (GFOA)	25
24	Grilled chicken breast, bacon, French brie cheese, lettuce, sun-ripened tomato, aioli and a fried egg with French fries	

DESSERT

	Crème Brûlée (V/GFOA)	19
	White chocolate crème brûlée with macadamia biscotti biscuits	
	Tarte Tatin	20
	Caramelised apple tarte with bourbon vanilla crème anglaise and fresh berries	
25	Flambéed with Calvados tableside	5
	Cheese of the Day	19
25	Cheese of the day with fig bread, quince paste and grapes	
	Please ask one of our friendly Ambassadors for daily selection	

GF Gluten-Free **V** Vegetarian **GFOA** Gluten-Free Option Available **DF** Dairy-Free **DFOA** Dairy-Free Options 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.

Our menu uses halal-certified meat and the halal meals do not contain non-halal products.





BISTRO Suizette

DINNER MENU

STARTERS

House-Baked Bread (V) *One piece 4 / Four pieces 15*
House-baked bread with whipped butter

TAPAS *Small bite-size selections to sample our menu*

Quiche (V) 7
Sun-dried tomato quiche with goat's cheese, spinach and petit herb salad

Tasmanian Smoked Salmon Blini 10
Tasmanian smoked salmon blini with silky crème fraîche, salmon caviar and freshly sliced chives

Saffron-Poached Prawns 10
Saffron-poached prawns with mango salsa, avocado mousseline and coriander

ENTRÉES

Freshly-Shucked Tasmanian Rock Oysters (GF/DF)
Oysters served on ice with Champagne mignonette
Each 6 / ½ Dozen 32 / Dozen 60

Quiche (V) 21
Sun-dried tomato quiche with goat's cheese, spinach and petit herb salad

Tasmanian Smoked Salmon Blini 24
Tasmanian smoked salmon blini with silky crème fraîche, salmon caviar and freshly sliced chives

Saffron-Poached Prawns (GF/DF) 25
Saffron-poached prawns with mango salsa, avocado mousseline and coriander

Pork Belly (GF) 26
Braised pork belly with caramelised Granny Smith apples and a duet of cauliflower and balsamic reduction

Beef Carpaccio (GF) 27
Beef carpaccio with Dijon mustard aioli, Parmesan cheese, frisée and pickled quandongs

MAINS

Niçoise Salad (GF/DF) 29
Niçoise salad with seared tuna, green beans, roasted potatoes, cherry tomatoes, olives and a boiled egg

Summer Vegetable Gnocchi (V) 42
House-made potato gnocchi with a medley of mushrooms, roasted tomatoes, lemon butter sauce and shaved macadamia nuts

Chicken Supreme (GF) 48
Chicken supreme with truffled pommes purée, roasted tomatoes, steamed broccolini and béarnaise sauce

Humpty Doo Barramundi (GF/DFOA) 45
Pan-seared barramundi fillet (180g) with cherry tomatoes, olive salsa, crushed chat potatoes and herb oil

Hokkaido Scallops (GF) 46
Pan-seared Hokkaido scallops with pea and asparagus risotto and chorizo

Beef Bourguignon 31
Braised beef in thick red wine sauce with mushrooms, bacon lardons, freshly made pappardelle pasta and shaved Parmesan cheese

Pure Black Beef Tenderloin (GFOA) 65
Pure Black beef tenderloin with asparagus primavera, pumpkin and potato gratin with a veal demi-glace

SIDES

Pommes Frites (V/DF) *Half Portion 7 / Full Portion 13*
Herbed pommes frites with rosemary salt and garlic aioli

Baby Greens Salad (V/DF/GF) *Half Portion 7 / Full Portion 13*
Salad of baby greens tossed with a honey-lemon dressing and toasted pepitas

Grilled Asparagus (V/GF) *Half Portion 7 / Full Portion 13*
Grilled asparagus with lemon, olive oil and grated Parmesan cheese

DESSERTS

Crème Brûlée (V/GFOA) 19
White chocolate crème brûlée with macadamia biscotti biscuits

Tarte Tatin 20
Caramelised apple tarte with bourbon vanilla crème anglaise and fresh berries
Flambéed with Calvados tableside 5

Mille-Feuille 20
Caramelised puff pastry with whipped crème pâtissière and raspberries

Pistachio Chocolate Dome (VE) 19
Chocolate mousse and pistachios on a sponge cake base

Fruit Salad (GF/DF/VE) 19
Freshly cut mixed fruit and berries

Cheese of the Day 19
Cheese of the day with fig bread, quince paste and grapes
Please ask one of our friendly Ambassadors for daily selection



GF Gluten-Free **V** Vegetarian **VE** Vegan **GFOA** Gluten-Free Option Available **DF** Dairy-Free **DFOA** Dairy-Free Options 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. Our menu uses halal-certified meat and the halal meals do not contain non-halal products.