



SMOQUE

BRASSERIE

BAR MENU

OYSTERS

Served with Ponzu Dressing
(Friday, Saturday and Sunday)

Each: **6** Half Dozen: **35**

WARM MIXED OLIVES (GF, VG) 12

PROSCIUTTO AND SEASONAL MELON (4PCS) (GF) 19

Add Burrata Cheese **8**

ESCARGOTS (GF Option) 26

Sizzling Snails, Herb Butter and Baguette

PAN SEAR SCALLOPS WITH SERRANO CRISPS (GF) 26

Served With Cauliflower Puree, Jamon Serrano Crisps.

KINGFISH CRUDO 26

Ponzu Based, Served With Pickled Vegetable.

FOIE GRAS 16

Pan Seared Foie Gras,
Périgueux sauce on Toasted Brioche

POPCORN CHICKEN 14

Served with homemade secret sauce.

BOWL OF FRENCH FRIES (GF, VG) 12

BOWL OF SWEET POTATO FRIES (GF, VG) 12

LOADED FRIES 16

with Truffle Salt, Parmesan and Aioli





SMOQUE

BRASSERIE

DRINKS

BEER

STONE AND WOOD PACIFIC ALE	AUS	10
COOPERS PALE ALE	AUS	10
KRONENBOURG LARGER	FRA	10
PERONI RED	ITA	9
PERONI ZERO	ITA	9
ASAHI	JPN	10

WHITE (by the glass)

CHATEAU RAGOTIERE MUSCADET	FRA	15
TEMPUS TWO SAUVIGNON BLANC	AUS	12
TEMPUS TWO PINOT GRIGIO	AUS	12
LION PRIDE CHARDONNAY	AUS	13

COCKTAIL

LEMON LIME BITTER	7
MARTINI	22
PASSIONFRUIT MOJITO	22
FRENCH 75	22



RED (by the glass)

DOMAINE SEMINAIRE GRENACHE BLEND COTE DU RHONE	FRA	14
TAYLORS PROM CABERNET MERLOT	AUS	12
CHATEAU TANUNDA CABERNET SAUVIGNON	AUS	12

ROSÉ (by the glass)

LA BELLE PIERRE SOUTHERN PHONE	FRA	17
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SPARKLING (by the glass)

DE BORTOLLI PROSECCO	AUS	12
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MOCKTAIL

PASSIONFRUIT SPARKLER	18
SPARKLING BLOOD ORANGE TURMERIC MOCKTAIL	18
HONEY, BLACKBERRY MINT MOCKTAIL	18



GIN & TONIC

GORDON / BOMBAY / 4 PILLAR / TANQUERAY	15
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Split bills only for under 4 guests. A 10% surcharge applies on public holidays.
All card payment 1.65% Surcharge.

MANAGEMENT.