



SMOQUE

BRASSERIE



All ingredients are subject to change or seasonal availability.

Our chefs aim to craft a masterpiece in every meal, with great attention to detail.

We'd love to hear your feedback.

WWW.SMOQUE.COM.AU • 02 8021 0225



SMOQUEBRASSERIE

Split bills only for under 4 guests. A 10% surcharge applies on public holidays. All card payment 1.65% Surcharge.

MANAGEMENT.



SMOQUE

BRASSERIE



BREAKFAST

BAKERY ARTISAN TOAST (GF / VG Option) 8

Butter, Jam, Vegemite, Peanut butter.

BANANA BREAD 9

Butter, Honey or Jam

PLAIN CROISSANT 7

Butter, Honey or Jam

HAM CHEESE TOMATO CROISSANT 14

SCALLOP AND SCRAMBLED EGG CROISSANT 22

Scallops, Soft Scrambled Eggs, Fried Shallot, Tobiko.

FREE RANGE EGGS ON TOAST (GF / VEG Option) 17 (Till 11 am)

2 Eggs Poached, Fried or Scrambled,
Half Roasted Tomato and Hash brown.

EGGS BENEDICT (GF Option) 22 (Till 11 am)

Artisan Sourdough, Sautéed Spinach,
Half Roasted Tomato and Hollandaise.

Smoked Bacon / Smoked Ham / Smoked Salmon (add 4)

MUSHROOM AVOCADO TOAST

WITH HALLOUMI (GF / VEG Option) 22 (Till 11 am)

Artisan Sourdough, Sautéed Mushroom,
Poached eggs, Grilled Tomato and Grilled Halloumi.

BACON OR HALLOUMI FRIED EGG BREAKFAST ROLL (VEG Option) 15

Sesame Milk Bun, Aioli and Tomato Relish.

STEAK, POTATO AND FRIED EGGS 22

Roasted Potato With Duck Fat, Angus Striploin and Ratatouille.

SMOQUE BIG BREAKFAST (GF Option) 29 (Till 11 am)

2 Eggs Your Way, Pork Chipolatas, Smoked Bacon, Sautéed
Mushroom, sautéed Spinach, Grilled Halloumi, Grilled Tomato,
Hash Brown, and Artisan Sourdough Toast.

ZUCCHINI CORN CAKE WITH SMOKED SALMON AND FRIED EGG 24

In House Baked Fritters, Smoked Salmon, Free Range
Fried Egg, Rocket, Cherry Tomato and Hollandaise.

BUTTERMILK PANCAKE STACK (VEG) 16

2 Freshly Made Pancakes, Pure Maple
Syrup and Pepe Saya Cultured Butter.

FRENCH TOAST (VEG) 20

Seasonal Berries, Maple Candied Walnuts, Whipped
Mascarpone, Pure Maple Syrup and Vanilla bean Ice cream.

GRANOLA BOWL (VG) 16

Poached Pear, Almond & Oat Granola,
Coconut Yoghurt, Pepita and Seasonal Fruits.



BREAD CHOICES

Artisan White Sourdough
Artisan Wholemeal Sourdough
Baguette
Rustic Panini
Raisin & Walnut Toast
Gluten Free

BREAKFAST EXTRAS

Bacon, Smoked salmon, Smoked Ham, Halloumi **6**
2 Eggs, Half Avo, Hash Browns, Pork Chipolata **5**
Spinach, Mushroom, Grilled tomato **4**
Pepe Saya Cultured Butter **2**

CRÊPE

(Served All Day, With Salad)

HAM, CHEESE AND EGG CRÊPE 22

Free Range Fried Eggs, Signature Cheese Mix,
Smoked Ham, sautéed Mushroom and Hollandaise.

SEAFOOD CRÊPE 26

*(Pairs well with a glass of **Lions Pride Chardonnay**)*

Fresh in house made Marinara Mix,
Creamy Sauce, Mushroom and Parmesans.

CREAMY CHICKEN MUSHROOM CRÊPE 22

Grilled Chicken, Mushroom, Cheese mix,
Cream and Garlic.

PROSCIUTTO AND GOAT CHEESE CRÊPE 24

Jamon Serrano, Goat Cheese, Fig,
Candied Walnut and Rocket.

SPINACH AND MUSHROOM CRÊPE (VEG) 22

Wilted Baby Spinach, Grilled
Mushrooms and Parmesan.



Merçi

LIGHT MEALS

(Start at 11am)

SOUP OF THE DAY (GF Option) 15

Crafted Fresh in House From Fresh Local Ingredients,
Served With Artisan Sourdough

SOUFFLE AU CHÈVRE (VEG) 23

(Please Allowed 10-15mins.)

Twice Baked Goat Cheese Souffle With Candied Walnuts.

ESCARGOTS (GF Option) 26

(Pairs Well With a Glass of Tempus Two Sauvignon Blanc)

Sizzling Snails, Herb Butter and Baguette

PAN SEAR SCALLOPS WITH SERRANO CRISPS (GF) 26

(Pairs Well With a Glass of Lions Pride Chardonnay)

Serve with Cauliflower Puree, Jamon Serrano Crisps.

KING FISH CRUDO 26

(Pairs Well With a Glass of Chateau Ragotiere Muscadet)

Ponzu Based, Served with Pickled Vegetable.

BEEF TARTARE (GF Option) 23

(Pairs Well With a Glass of Domaine

Seminaire Grenache Blend Cote Du Rhone)

Pasteurized Egg York, Classic Condiments,
Served with Baguette.

BOWL OF FRENCH FRIES (GF / VG) 12

Bowl of Sweet Potato Fries

BOWL OF SWEET POTATO FRIES (GF / VG) 12

SANDWICHES/BURGER

(From 11am, Choice of Salad / Chips)

TOASTED CHEESE SANDWICH (VEG, GF Option) 18

Toasted Panini, Signature Cheese Mix and Tomato.
Add Smoked Ham 3.

CHICKEN AVOCADO MELT (GF Option) 22

Toasted Sourdough, Smashed Avo, Grilled Chicken,
Mayo and Cheese Mix

STEAK SANDWICH (GF Option) 26

Toasted Panini, Striploin Steak, Aioli, Rocket,
Sliced Tomato, Caramelised Onion and Swiss Cheese.

SMOKED SALMON AVOCADO TARTINE WITH RICOTTA CHEESE (GF Option) 24

Toasted Sourdough, Ricotta Cheese, Smash
Avo, Capers, Tomato, Red onion, Smoked
Salmon and Lemon Juice.

WAGYU BURGER 26

200g Wagyu Beef, Toasted Sesame Milk
Bun, Caramelised Onion, Swiss Cheese,
Lettuce and Tomato, With Home Made
Special Sauce.



SALADS

(Start at 11am)

PRAWN AVOCADO SALAD WITH SOY LIME DRESSING 28

Tiger Prawns, Avo, Rocket, Mint ,
Fresh Orange Segments, Cherry Tomato.

AVOCADO AND GRILLED CHICKEN SALAD 26

Garlic, Lettuce, Avo, Feta, Cherry Tomato,
Red Onion, Bacon, Free Range Grilled Chicken.

Change to Angus Striploin – Add 3

GARDEN SALAD (GF / VG) 16

Served With Home Made Dressing.

Add Chicken 8

Add Angus Steak 10

Add Smoked Salmon 8



MAIN

(Start At 11:00 am)

SPAGHETTI SEAFOOD CAPELLINI 28

(Pairs Well With a Glass of Tempus Two Pinot Grigio)

Spaghetti, Blue Swimmer Crab, King Prawns,
Chilli Flakes, Zucchini, Parsley, Garlic, Parmesan.

CREAMY CHICKEN MUSHROOM SPAGHETTI 25

Spaghetti, Chicken, Spinach, Garlic,
Mushrooms, Cream, Parmesan.

MUSHROOM RISOTTO 25

Onion, Butter, Garlic, Mushroom, Thyme,
White Wine, Parmesan, Parsley and Rockets.

Add Crispy Bacon 5. / Add Chicken 6.

MUSSELS POT (Friday, Saturday, Sunday) (GF Option) 32

(Pairs Well With a Glass of Chateau Ragotiere Muscadet)

500g Mussels, Choose From Napolitana Sauce

OR White wine Sauce, Served with Baguette.

FISH OF THE DAY (GF) 36

Pan-Fried Fish of the Day, Seafood Medley, White
Wine, Garlic, Parsley, Cherry Tomato and Zucchini.

BEEF BOURGUIGNON 25

Braised Slow Cooked Beef Stew Served with Mashed Potato.

CONTRE FILET (GF) 42

(Pairs Well With a Glass of Taylors Prom Cabernet Merlot)

300g Striploin Steak, Watercress, French Fries
and Béarnaise Sauce.

SMOKEY ANGUS BEEF RIBS (2 - 4 pp to Share) 95

1 kg Riverine Region Pasture Fed Angus Beef Ribs, Smoked
Jalapeno Sauce, Served with Salad and Chips.

CHICKEN PIE 25

Creamy Chicken, Leek, Tarragon, Top off with Flaky Puff Pastry.

COLD DRINKS

SMOOTHIES / MILKSHAKE / ICE BLENDED

BANANA OATS SMOOTHIE 9

Banana, Rolled Oats, Almond Milk, Honey, Greek Yoghurt.

VELVETY BLUEBERRY SMOOTHIE 9

Banana, Blueberry, Orange, Honey, Almond milk.

MANGO PINEAPPLE SMOOTHIE 9

Banana, Mango, Orange, Pineapple, Honey, Almond Milk.

MILKSHAKE (With Whipped Cream) 9

Vanilla / Chocolate / Strawberry / Caramel / Oreo

ICE BLENDED OR OVER ICE

Iced Coffee 8

Iced Latte 7

Iced Long Black 5.5

Iced Chocolate 8

Iced Chai 7

Vanilla Latte Frappe 8

Mocha Frappe 8

Iced Matcha Latte 8

JUICE

Freshly Squeezed Orange Juice 9

Apple / Orange juice 5.5

SOFT DRINK

Coke / Coke No Sugar / Lemonade 4.9

ICED TEA

CITRUS 7

Black Tea Base, Honey, Cinnamon, Lemon Juice.

GREEN HONEY MINT 7

Honey, Mint Leaves, Jasmine Tea

PEACH 7

Freshly Brewed, with Seasonal Fruit.

MOCKTAIL

PASSIONFRUIT SPARKLER 18

Passionfruit, Lime Juice, Coconut Water, Soda Water.

SPARKLING BLOOD ORANGE TURMERIC MOCKTAIL 18

Blood Orange Juice, Ginger, Turmeric, Soda Water, Honey, Mint.

HONEY, BLACKBERRY MINT MOCKTAIL 18

Blackberries, Honey, Mint, Lemon Juice, Soda Water.

WATER

Still / Sparkling Water 750ml 9

Still / Sparkling Water 250ml 4.5

KIDS MEALS

Strictly Kids Under 11 Only

Kids Meals Include Kids Apple / Orange Juice.

KIDS PASTA 12 (Start At 11 am)

Fusilli, Tomato Base, Parmesan.

KIDS PANCAKES 12

Vanilla Bean Ice Cream, Strawberry.

POPCORN CHICKEN WITH CHIPS 12

KIDS TOASTED SANDWICH (GF Option) 12

White Sandwich Toast, Ham and Cheese.



DESSERT

CREPES SUZETTE 16

Crepes, Grand Marnier Sauce and Vanilla Bean Ice cream.

BANANA AND CHOCOLATE CREPE 18

Banana, Belgium Chocolate sauce and Almond Flakes.

VANILLA AND THYME CRÈME BRÛLÉE (GF) 15

APPLE CRUMBLE WITH VANILLA ICE CREAM

(Please Allow 10 - 15 mins) 18

CHOCOLATE MOUSSE (GF) 15

Decadent Chocolate Mousse, Hazelnut, Raspberries Coulis and Miso Caramel.

ICE CREAM (GF) 8

Vanilla Bean Ice cream, Chocolate Topping and Strawberries.

HOT DRINKS

TEA BY T2 TEA 6.9

English Breakfast, Lemongrass Ginger, Green China Jasmine, Earl Grey, Peppermint, Spicy Chai, Chamomile.

COFFEE BY TOBY'S ESTATE

	REGULAR	LARGE
Short Black	4.5	
Long Black	4.5	5.5
Macchiato	4.5	
Cappuccino	4.5	5.5
Flat White	4.5	5.5
Latte	4.5	5.5
Mocha	4.9	5.9
Hot Chocolate	5.5	6.5
Chai Latte	5.5	6.5
Dirty Chai	5.9	6.9
Matcha Latte	5.9	6.9
Babycino with Marshmallow	3	
Affogato	7	
Extra Shot Coffee	.8	
Vanilla / Caramel / Hazelnut Syrup	.8	
Soy / Almond / Oat / Lactose-Free milk	.8	