



# SMOQUE

## BRASSERIE

### DINNER

#### L' ENTRÉE

**ESCARGOTS (GF Option)**

Sizzling Snails, Herb Butter and Baguette.

**PAN SEARED SCALLOPS WITH SERRANO CRISPS (GF)**

Served with cauliflower purée, Jamon Serrano crisps

**SOUFFLÉ AU CHÈVRE (VEG)**

Twice baked goat cheese soufflé with candied walnuts

**KING FISH CRUDO (DF)**

Ponzu based, served with pickled vegetables

**BEEF TARTARE (GF Option, DF)**

Pasteurized egg yolk, classic condiments, served with baguette

**FOIE GRAS**

Pan seared foie gras. Périgueux sauce. Served on toasted brioche.

**SOUP DE JOUR**

#### LES PLATS

**RACK OF LAMB (GF)**

Rack of lamb, smashed potato, confit échalotes, rosemary jus

**FISH OF THE DAY (GF)**

Pan fried fish of the day, seafood medley, parsley, cherry tomato, zucchini.

**MUSHROOM RISOTTO (GF/ VEG)**

Mushroom, thyme, white wine, parmesan

**STEAK DE FILET (GF) \$10 SUPPLEMENT**

Beef Eye Fillet, mash potato, broccolini, rosemary jus

**DUCK CONFIT (GF)**

With Braised red cabbage and aromatic jus

**MUSSEL POT (FRIDAY, SATURDAY, SUNDAY) (GF OPTION)**

Choose from Napolitana sauce or White Wine Sauce, served with Baguette.

**BEEF RIBS FOR SHARE (For 2)**

Beef Ribs, Smoked Jalapeno Sauce, with Fries.

#### SIDES

**PARISIAN MASH (GF, VEG) 13****BRUSSEL SPROUTS 13**

with soy glazed, crispy shallot

**SEASONAL LEAFY GREENS (GF) 11****BROCCOLINI (GF) 13**

with garlic butter, almond flakes

**FRIES (GF) 13**

#### LES DESSERTS

**CREPES SUZETTE**

Crepes, grand Marnier sauce, and vanilla bean ice cream

**VANILLA AND THYME CRÈME BRÛLÉE (GF)****APPLE CRUMBLE WITH VANILLA BEAN ICE CREAM****CHOCOLATE MOUSSE (GF)**

Decadent chocolate mousse, hazelnut, raspberries coulis and miso caramel

**2 COURSES 68**

**3 COURSES 85**

#### KIDS MENU

**GRILLED FISH OF THE DAY (GF / DF) 16**

Served with chips and Aioli

**STEAK AND MASH (GF) 16****POPCORN CHICKEN WITH CHIPS 12****VANILLA BEAN ICE CREAM, CHOCOLATE TOPPING AND FRESH STRAWBERRIES 8**

GF – Gluten Free • VEG – Vegetarian • DF – Dairy Free • GF OPTION – Option For Gluten Free

COLD DRINKS

- STILL / SPARKLING WATER 750ML 9
- STILL / SPARKLING WATER 250ML 4.5
- COKE / COKE NO SUGAR / LEMONADE 4.9
- FRESHLY SQUEEZED ORANGE JUICE 9
- APPLE / ORANGE JUICE 5.5

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.



HOT DRINKS

- COFFEE BY TOBY’S ESTATE
- Regular / Large
- SHORT BLACK4.5
- LONG BLACK4.55.5
- MACCHIATO4.5
- CAPPUCCINO4.55.5
- FLAT WHITE4.55.5
- LATTE4.55.5
- MOCHA4.95.9
- HOT CHOCOLATE5.56.5
- CHAI LATTE5.56.5
- DIRTY CHAI5.96.9
- MATCHA LATTE5.96.9
- BABYCINO WITH MARSHMALLOW 3
- AFFOGATO 7
- EXTRA SHOT COFFEE .8
- VANILLA / CARAMEL / HAZELNUT SYRUP .8
- SOY / ALMOND / OAT / LACTOSE-FREE MILK .8

- TEA BY T2 TEA 6.9
- ENGLISH BREAKFAST
- LEMONGRASS GINGER
- GREEN CHINA JASMINE
- EARL GREY
- PEPPERMINT
- SPICY CHAI
- CHAMOMILE



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

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