

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** – Diary Free • **GF OPTION** – Option For Gluten Free

10450 SMOQUE Dinner/Kids Menu A4.indd 1 26/2/2024 5:24 pm



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 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			

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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

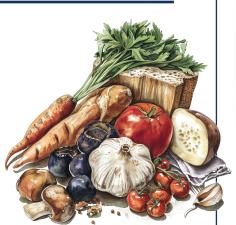
GREEN CHINA JASMINE

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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