



LA BOULANGERIE

Selection of artisan bread loaves
Freshly baked rolls and baguettes

LES FRUITS DE MER* Fresh Seafood Served on Ice

Cooked Mooloolaba Prawns

Chilled Moreton Bay Bugs

Tasmanian Salt-Baked Salmon

Freshly shucked oysters with condiments and sauces

Green Lip mussels with red pepper and chive dressing

*Seafood selection subject to market availability

HOT SEAFOOD SELECTION

Salmon with fennel and lime beurre blanc

Baked Moreton Bay bug with mornay sauce

Mussels with leek and saffron velouté

**Menu is indicative only and is subject to change
based on produce availability.**



GF Gluten Free **VG** Vegan **DF** Dairy Free **GFOA** Gluten Free Option 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.



LA SELECTION FROIDE Cold Selection

A variety of quiche with traditional shortcrust pastry
Finger sandwiches with a variety of fillings

LA SELECTION CHAUDE Hot Selection

Classic Coq au Vin
Fresh seasonal vegetables tossed in garlic herb butter
Rosemary roasted chat potatoes
Cauliflower gratin
Steamed jasmine rice

ROTISSERIE

Roasted beef rump with red wine gravy and horseradish
Pork leg boned and rolled

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SALADS

Mixed green leaf salad

Traditional Caesar salad

Heirloom tomato and burrata salad

Asparagus, peanut and feta salad

CONDIMENTS

Vegetable pickles, cornichons, capers, olives, corn relish,
mustard, chutney, red onions and lemons

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DESSERT

Gâteau de Maison

Assorted gelatos

Petit pavlovas with macerated berries

Chef's assorted scone flavours and condiments

Selection of French pastries, tarts and petit indulgence

Chocolate fountain with marshmallows and condiments

FROMAGE Cheese

Selection of Australian and imported cheeses, quince
and fig paste, fruits, nuts, lavosh and crackers



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