

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

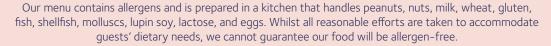
*Seafood selection subject to market availability

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





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

Classsic Coq au Vin

Fresh seasonal vegetables tossed in garlic herb butter

Rosemary roasted chat potatoes

Cauliflower gratin

Steamed jasmine rice

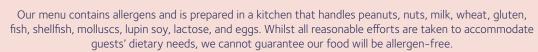
ROTISSERIE

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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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.