



COFFEE & TEA

COFFEE

Espresso | Macchiato 3.5

Piccolo | Long black 4

Long black | Long mac | Doppio 4.5

Cappuccino | Flat white | Latte 4.5

Hot chocolate | Mocha 4.5

Iced long black | Iced Latte 5

ALTERNATIVE MILK 0.5

Milk Lab - Almond, Soy, Macadamia, Lactose-Free
Alternative Dairy Co - Oat

TAVALON TEA 5

Aussie Breakfast, Earl Grey Reserve,
Rooibos Bilberry, Kama Chai Sutra, Double
Mint Peach Oolong, Royal Chamomile, Jasmine

COLD PRESSED JUICES

Jack Rose- Apple, Lemon, Strawberry & Mint 8

Sunny Side Up- Orange, Coconut, Pineapple & Passion Fruit 8

Ginger Ninja- Carrot, Apple, Ginger & Turmeric 8

Summer Greens- Spinach, Pineapple, Kale, Apple,
Cucumber & Mint 8

Australian and French cheeses with housemade condiments 34

1/2 doz oysters freshly shucked with mignonette and lemon 34

Please ask your server for the daily variety

Warm marinated Australian olives 8

Cod brandade beignet, saffron mayonnaise 9

Smoked salmon, potato rosti, horseradish crème fraîche 15

Pigs head kromesxies, quince mustard 12

Foie gras parfait, spiced fig, toasted sourdough 19

Smoked trout salad Niçoise 28

French onion roasted chicken and Swiss cheese sandwich 19

Escargot and bone marrow on toast, parsley and shallot 21

Beef and bacon cheeseburger served with frites 21

Lyonnais sausage, creamed potato, grain mustard jus 23

Cos heart, coddled egg, anchovy and parmesan 11

Green beans, bacon and shallot vinaigrette 12

French fries, rosemary salt, mayonnaise 9



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COCKTAILS

BISOU HOUSE NEGRONI 19
Bombay Sapphire Gin, Cinzano 1757 Sweet Vermouth, Campari

MARIE ANTOINETTE 21
Naked Grouse Scotch, Strawberry, Almond and Hazelnut,
Croissant, Chocolate Bitters

LES FROSTY FRUIT 21
Bombay Sapphire Gin, Mango, Coconut, Lime, Pisco, Bitters

PIT STOP 18
Aperol, Fino Sherry, Lychee, Lime, Cacao Nib, Soda

POIRE MON CHERIE 19
Bombay Sapphire Gin, Pear, Honey, Fino Sherry, Chamomile,
Orange Bitters

FRENCH X 20
Belvedere Vodka, Lillet Rosé, Blackcurrant, Raspberry,
Pineapple Foam

POM POMME 20
Whitley Neil Quince Gln, Apple, Chestnut, Lemon & Prosecco

BISOU BISOU MARTINI 21
Brookies Gin, Lillet Blanc, Elderflower, Yellow Chartreuse, Pepperberries
with Parisian Olives

MOCKTAILS

ICED PEACH OOLONG & MANDARIN SODA 12
Iced Peach Oolong Tea, Mandrin Puree, Soda, Citrus

HOUSE ROSE LEMONADE 12
House Made Bright Lemon Syrup, Rose Water, Soda

For a comprehensive beverage list, please ask your waiter.

BEER ON TAP

Peroni	Lager	5.1%	12
Kronenbourg 1664	Lager	5.0%	11
Peroni Leggera	Lager	3.5%	10
Stone & Wood	Pacific Ale	4.4%	11
Black Hops	Pale Ale	4.2%	11
Balter XPA	Extra Pale Ale	5.0%	11
Newstead Brewing Co.	Session IPA	3.4%	10
Brouhaha	Strawberry & Rhubarb Sour	4.2%	11

WINES BY THE GLASS

SPARKLING

NV Voyager Estate <i>Sparkling Chenin Blanc</i>	Margaret River WA	13
NV Dominique Portet <i>Brut Rose</i>	Yarra Valley VIC	15
NV Taittinger <i>Cuvee Prestige</i>	Reims FRA	22
NV Franck Boneville <i>Blanc de Blancs</i>	Avize FRA	27

WHITE

2020 Clos Clare <i>Riesling</i>	Clare Valley SA	16
2018 Torbreck <i>Steading Blanc Marsanne/Roussane/Viognier</i>	Barossa Valley SA	15
2018 Salvard <i>Val de Loire Sauvignon Blanc</i>	Loire Valley FRA	16
2020 Hoddles Creek <i>Pinot Gris Blush</i>	Yarra Valley VIC	14
2018 Hugel <i>Gentil Pinot Gris Blend</i>	Alsace FRA	14.5
2019 Voyager Estate <i>'girt by sea' Chardonnay</i>	Margaret River WA	15

ROSÉ

2019 Rameau d'Or <i>Petit Amour</i>	Provence FRA	13
2019 AIX en <i>Provence</i>	Provence FRA	16

REDS

2018 Craggy Range <i>Pinot Noir</i>	Martinborough NZ	17
2018 Lavau <i>Cotes du Rhone Villages GSM</i>	Rhone Valley FRA	14
2018 Lenton Brae <i>Cabernet Sauvignon</i>	Margaret River WA	15
2019 Hentley Farm Estate <i>Shiraz</i>	Barossa Valley SA	17