

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

## BAR MENU

Warm marinated Australian olives	8
Smoked salmon, potato rosti, horseradish crème fraîche	15
Pigs head kromeskies, quince mustard	12
Chicken liver pâté with rhubarb compote and cocoa nibs	19
Escargot and bone marrow on toast, parsley and shallot	24
Steak tartare with tête de moine, cured egg yolk and crisp potato	24
Parmesan crusted chicken schnitzel, caper beurre noisette	24
Steak frites with cafe de Paris butter	33

## SANDWICHES AND SALADS

Assiette of fresh cut seasonal fruit	12
Breakfast burger, fried egg and smoked bacon with HP sauce	15
Grilled Mediterranean vegetables and pesto baguette	15
Smoked salmon, cream cheese and chive on rye	15
Roast beef, rocket and grain mustard mayo roll	14
French onion roasted chicken and Swiss cheese sandwich	19
Hotel X open chicken and bacon club sandwich	15
Beef and bacon cheeseburger served with frites	21
Smoked trout Niçoise salad, green beans, cherry tomatoes	24
Vegan bowl- raw, pickled and roasted vegetables	15
<i>Add chicken \$3</i>	
Greek salad of Heritage tomatoes, cucumber, basil, olives, halloumi	20
<i>Add chicken \$3</i>	

## SIDES

Cos heart, coddled egg, anchovy and parmesan	14
Green beans with bacon and shallot vinaigrette	12
French fries, rosemary salt, mayonnaise	9



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## COCKTAILS

<b>BISOU HOUSE NEGRONI</b> Bombay Sapphire Gin, Cinzano 1757 Sweet Vermouth, Campari	19
<b>MARIE ANTOINETTE</b> Naked Grouse Scotch, Strawberry, Almond and Hazelnut, Croissant, Chocolate Bitters	21
<b>LES FROSTY FRUIT</b> Bombay Sapphire Gin, Mango, Coconut, Lime, Pisco, Bitters	21
<b>PIT STOP</b> Aperol, Fino Sherry, Lychee, Lime, Cacao Nib, Soda	18
<b>POIRE MON CHERIE</b> Bombay Sapphire Gin, Pear, Honey, Fino Sherry, Chamomile, Orange Bitters	19
<b>FRENCH X</b> Belvedere Vodka, Lillet Rosé, Blackcurrant, Raspberry, Pineapple Foam	20
<b>POM POMME</b> Whitley Neil Quince Gln, Apple, Chestnut, Lemon & Prosecco	20
<b>BISOU BISOU MARTINI</b> Brookies Gin, Lillet Blanc, Elderflower, Yellow Chartruse, Pepperberries with Parisian Olives	21

## MOCKTAILS

<b>ICED PEACH OOLONG &amp; MANDARIN SODA</b> Iced Peach Oolong Tea, Mandrin Puree, Soda, Citrus	12
<b>HOUSE ROSE LEMONADE</b> House Made Bright Lemon Syrup, Rose Water, Soda	12

## 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
Aether Ginger Beard	Ginger Beer	4.3%	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 Bonville <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/Viogner</i>	Barossa Valley SA	15
2018 Salvard <i>Val de Loire Sauvignon Blanc</i>	Loire Valley FRA	16
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

*For a comprehensive beverage list, please ask your waiter.*