





BHIN

MONDAY - FRIDAY

DRINKS SPECIALS

- SPRITZ OF THE WEEK
- PERONI SCHOONER

BAR SNACKS

- \$28** CHARCUTERIE
- \$25** TRUFFLED BRIE
- \$18** SALTED COD AND HERB CROQUETTES

Available from 4PM - 6PM
every Monday - Friday, in the Lobby Bar.

/ BisouBisouBrisbane

@BisouBisou_xx

COFFEE & TEA

COFFEE

	REGULAR	MUG
Espresso Macchiato	4	
Doppio Long macchiato	5	
Piccolo	5	
Cappuccino Flat white Latte	5	6
Hot chocolate Mocha	5	6
Iced long black Iced latte	6	
Alternative milk	0.5	
<i>Almond, Soy, Lactose-free, Oat</i>		

TAVALON TEA

Aussie breakfast		5
Earl Grey reserve		5
Rooibos bilberry		5
Kama chai sutra		5
Double mint		5
Peach oolong		5
Royal chamomile		5
Jasmine		5

COLD PRESSED JUICES

Ruby Tuesday - Watermelon & Pear	9
Blood Blank - Beetroot & Apple	9
Little Green - Super Greens	9
Orange Sky - Orange & Pineapple	9

*Please note: There is a 1.3% surcharge on all card purchases. A 10% surcharge applies every Sunday and a 15% surcharge applies on public holidays.

SPIRITS

TEQUILA & MEZCAL

Herradura Reposado	Mexico
Don Julio 1942 Anejo	Mexico

RUM

Bacardi Carta Blanca	Cuba
Diplomatico Reserva Exclusiva	Venezuela
El Dorado 15yo	Guyana
Ron Zacapa XO	Guatemala
Rhum Depaz 7yo	Martinique

AMERICAN

Sazerac 6yo Rye Kentucky	USA
Woodford Reserve Double Oak	USA
Jack Daniels Tennessy	USA

SCOTCH

Macallan 12yo Double Oak	Highland
Balvenie 14yo Caribbean Cask	Speyside
Glenfiddich 15yo	Speyside
Lagavulin 16yo	Islay

VODKA

Belvedere	Poland
Ciroc	France
Grey Goose	France

GIN

Bombay Sapphire	England
Bombay Sapphire Premier Cru	England
Citadelle	France
The Botanist	Scotland
Four Pillars Bloody Shiraz	Australia

DIGESTIVE

Amaro Montenegro	Italy
Fernet Branca	Italy
Villa Massa Limoncello	Italy
Green Chartreuse	France

TO EAT

PORK CROQUETTES

Quince mustard aioli	19
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CHARCUTERIE (GFO, DF)

Air dried ham, pepper berry pork salami	28
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POMMES FRITES (VV, GF)

Shoestring fries, Aleppo seasoning	12
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FRESH BAGUETTE (DFO)

Organic baguette, butter	6
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CHICKEN LIVER PARFAIT (GFO)

Prune jam, toasted brioche	20
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WHIPPED GOAT'S CURD (GF, VVO)

Vegetable crudites	23
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CROQUE MONSIEUR

Ham, Gruyère, seeded mustard bechamel	19
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BACON CHEESEBURGER (DFO)

Angus beef, grilled cheese, fries	27
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SPRITZES & SEASONAL COCKTAILS

SPRITZES



LA FRAISE

Strawberry, Apricot, Lillet Rosé, Prosecco, Soda
A trio of liqueurs from Bordeaux combined in a jammy, light spritz



HUGO

St Germain Elderflower, Fresh Mint, Prosecco, Soda
A fresh spritz from the European Alps into sunny Queensland



BISOU BELLINI

Grey Goose White Peach and Rosemary, Peach Purée, Aperol, Prosecco, Soda
Our house take on the classic Bellini, peaches and all



CRODINO

Non Alcoholic Apertivo Spritz
A refreshing apertivo from the producers of Aperol

COCKTAILS



FRENCH X

Belvedere Vodka, Rose Vermouth, Blackcurrant, Raspberry, Pineapple
Our house favourite, topped with freeze dried raspberries



SIGNATURE MARTINI

Bombay Sapphire Premier Cru, Lillet Blanc, Yellow Chartreuse, Herbs de Provence
For those who like the martini's dry, cold, and with a french twist



OUI MON CHERRY

Blanco Tequila, Lime, Cherry, Coconut, Mezcal, Agave
Tart and fruity, as if a margarita got lost in the french pastry cabinet



LOUISIANA PURCHASE

Angels Envy Port Finish, Peach, Bergamot Tea, Yellow Chartreuse, Verjus
A refreshing apertivo from the producers of Aperol



GRAPE THERAPY

Hennessey VS, JH Rhum, Tarragon, Cloudy Pear and Cinnamon Soda, Preserved Grapes
Served tall with a hint of cinnamon spice

NON ALCOHOLIC COCKTAILS



LE JARDIN DE MADEMOISELLE

Passionfruit, raspberry verjus, apple juice, vanilla syrup

15



VIRGIN AMERICANO

Lyres Italian Spritz, Soda, Hibiscus & Lemon Verbena, Soda

15

BEER ON TAP

SCHOONER PINT

Asahi Super Dry	Lager	Japan	5.0%
Kronenbourg 1664	Lager	France	5.0%
Great Northern Super Crisp	Lager	Australia	3.5%
Balter XPA	Extra Pale Ale	Australia	4.2%
4 Pines Pacific Ale	Pacific Ale	Australia	3.5%
Peroni 5%	Lager	Italy	5.0%
Matso's	Ginger Beer	Australia	3.5%
Willie Smith's Tasmanian Cider	Apple Cider	Australia	5.0%

WINE BY THE GLASS

SPARKLING

2022 Voyager Estate <i>Sparkling Chenin Blanc</i> ^(V,Org)	Margaret River, WA
NV Quartz Reef 'Methode Traditionelle' <i>Brut</i>	Central Otago, NZ
NV Taittinger <i>Cuvee Prestige</i> ^(V)	Reims, FRA
2022 Montevicchio <i>Moscato</i>	Heathcote, VIC

WHITE

2023 Adelina 'Watervale' <i>Riesling</i> ^(V,S)	Clare Valley, SA
2023 Down to Earth <i>Sauvignon Blanc</i> ^(V,S)	Wrattonbully, SA
2023 Turon 'Hills Series' <i>Pinot Gris</i> ^(V,Bio)	Adelaide Hills, SA
2020 Marc Bredif <i>Chenin Blanc</i>	Vouvray, Loire Valley, FRA
2023 Kumeu River 'Villages' <i>Chardonnay</i>	Hawkes Bay, NZ

ROSÉ

2021 AIX en Provence	Provence, FRA
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REDS

2021 JP Thévent 'Tradition' <i>Gamay</i> ^(V,Bio)	Morgon, Beaujolais, FRA
2020 Craggy Range <i>Pinot Noir</i> ^(S)	Martinborough, NZ
2021 JC Boisset Bourgogne Rouge PN	Burgundy, FRA
2021 Saint Damien 'Plan de Dieu' <i>Grenache blend</i>	Cotes du Rhône Villages, FRA
2021 Vasse Felix <i>Cabernet Sauvignon</i> ^(V,S)	Margaret River, WA
2021 Torbreck 'Hillside' <i>Shiraz Roussanne</i>	Barossa Valley, SA
2020 Paul Jaboulet Aîné 'Thalabert' <i>Syrah</i> ^(V,Org)	Crozes-Hermitage, Northern Rhône, FRA