





CHIN

MONDAY - FRIDAY

DRINKS SPECIALS

- SPRITZ OF THE WEEK
- PERONI SCHOONER

BAR SNACKS

- \$34** PROVENÇAL PLAT ^(GFO)
- \$29** BAKED BRIE
- \$19** MUSHROOM CROQUETTES ^(GF)

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

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@ @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
Little Green - Super Greens	9
Orange Sky - Orange & Pineapple	9

*Please note: There is a 1.4% 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

CRISPY PORK CHEEK TERRINE

Celeriac remoulade, mustard fruit caramel

PROVENÇAL PLAT ^(GFO)

Sliced cured meats, chicken liver parfait, cheese, pickles, olives

POMMES FRITES ^(VV, GF)

Shoestring fries, Aleppo seasoning

FRESH BAGUETTE ^(DFO)

Organic baguette, butter

BAKED BRIE

Salt bush & cranberry granola, truffle honey, baguette

CROQUE MONSIEUR

Ham, Gruyère, seeded mustard bechamel

BACON CHEESEBURGER ^(DFO)


Angus beef, grilled cheese, bacon, salami, fries

STEAK FRITES ^(GF, DFO)

300g sirloin, café de paris butter, watercress - served medium rare


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COCKTAILS


 **FRENCH X**
Belvedere Vodka, Rose Vermouth, Blackcurrant, Raspberry, Pineapple
Bright & Fruity

 **HUGO SPRITZ**
St Germain Elderflower, Bianco Vermouth, Fresh Mint, Prosecco, Chamomile Soda
Floral & Light


 **PEACH GIMLET**
Never Never Triple Juniper, Peach, Tarragon, Lime
Rounded & Herbaceous

 **NORMANDY SIDECAR**
Calvados (Apple Brandy), Remy Martin VSOP, Cointreau, Verjus, Orange Bitters
Rich & Bright

 **SANGUINE NERONI**
Blood Orange Gin, Lillet Rosé, Rhubarb Aperitif
Complex & Citrusy

 **TARTIN OLD FASHIONED**
Angel's Envy Bourbon, Apple, Chestnut, Angostura & Orange Bitters
Smooth & Rich

 **BERRY 75**
Bombay Citron Presse Gin, Blackberry, Prosecco, Lemon
Bubbly & Vivacious

 **MELON MARGARITA**
1800 Coconut Tequila, Watermelon, Pear, Lime, Agave, Aleppo Salt
Tart & Fruity

 **MARTINI YOUR WAY**
Vodka or Gin, Dry, Wet, or Dirty. Tell us how you like it

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%
Brookvale Ginger Beer	Ginger Beer	Australia	4%
Hugo Spritz	Tap Spritz	Australia	

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 Shaw and Smith <i>Sauvignon Blanc</i> ^(V,S)	Adelaide Hills, 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