

SMOQUE

BRASSERIE



IMPORTANT!
Some dishes contain nuts! Please check with your waiter.

Bread Choices

Artisan grain sourdough, Baguette, Rustic Panini, Raisin & Walnut Toast, Gluten Free Bread

Breakfast Extras

Smoked salmon 7
2 Eggs / 2 Bacon / Half avocado / 2 Hash browns / Chorizo & Spinach / Mushroom / Half grilled tomato, 5

BREAKFAST

BAKERY ARTISAN TOAST (GF / VG Option) 8

Butter / Jam / Vegemite / Peanut butter.

BARANA BREAD 9

Butter / Honey / Jam

PLAIN CROISSANT 8

Butter / Honey / Jam

HAIN CHEESE TOMATO CROISSANT 15

FRIED RANGE EGGS ON TOAST 17 (GF / VEG Option) (Til 11 am)

2 eggs poached, fried or scrambled, half roasted tomato and hash browns.

AVOCADO ON TOAST 18 (VEG, GF Option) (Til 11 am)

2 Eggs poached, Beetroot Hummus, avocado, Cherry tomato, basil, Dukkah and Hollandaise.

SHAKSHOUA 22 (GF Option)

Baked eggs in a Spiced tomato, pepper and onion sauce, with cumin and paprika, feta cheese, served with grain sourdough.

PULLED BISKETT BENEDICT 26 (GF Option)

Grain sourdough, free range eggs, 24 hours smoked beef brisket, sautéed spinach, half roasted tomato and Hollandaise.

BACON AND EGG ROLL 19

Sesame milk bun, bacon, fried egg, aioli and tomato relish.

SMOKE BIG BREAKFAST 31 (GF Option) (Til 11 am)

Eggs your way, chorizo, smoked bacon, sautéed mushroom, sautéed spinach, grilled tomato, hash browns, sliced avocado and artisan grain sourdough toast.

FRENCH TOAST (VEG) 23

Seasonal berries, maple candied walnuts, whipped mascarpone, pure maple syrup and vanilla bean ice cream.

CRÊPES

(Served All Days, with Saled)

SEAFOOD CRÊPE 38

(Pairs well with a glass of *Lions Pride Chardonnay*)

Fresh in-house made Matrons mix, crab butter sauce, mushroom and Parmesan.

CREAMY CHICKEN MUSHROOM CRÊPE 36

Grilled chicken, mushrooms, chive mix, cream and garlic.

PROSCIUTTO AND GOAT CHEESE CRÊPE 36

Jamon Serrano, goat cheese, fig, candied walnut and rocket.

SPINACH AND MUSHROOM CRÊPE 25 (VEG)

Whipped baby spinach, grilled mushrooms and Parmesan cheese.



SALADS

(Start At 11:00 am)

GRILLED CHICKEN SALAD 26 (GF)

Romaine lettuce, cherry tomatoes, corn, cucumber, avocado and honey mustard dressing. Change to smoked salmon. Add 3
Change to Angus Steak. Add 3

WINTER APPLE SALAD 22 (VEG, GF)

Mixed leaves, apple, feta cheese, maple vinaigrette, candied walnuts and pomegranate. Add Chicken 8, Add Angus Steak 12, Add smoked salmon 10.

GARDEN SALAD 16 (GF, VEG)

Served with home-made Dressing. Add chicken 8, Add Angus Steak 12, Add smoked salmon 10.



LIGHT MEALS

(Start At 11:00 am)

OYSTER PACIFIC OCEAN EACH 5 / HALF DOZEN 28 / DOZEN 52

Served with Ponzu and Sesame Seeds.

SOUP OF THE DAY 16 (VEG, GF Option)

Crafted Fresh in-house from fresh local ingredients, served with Artisan Grain Sourdough.

THAI CHICKEN SOUP 21

A zesty soup with garlic, ginger, shallots, lime, capsicum, sweet potato, coconut milk, chicken and chili, served with sourdough. Change to steamed rice, add 3.

ESCARGOTS 27 (GF Option)

(Pairs well with a Glass of *Tempus Two Sauvignon Blanc*)
Sizzling snails, garlic herb butter and Baguette.

CREAMY CRAB BROQUETTE SPKS 22 (GF)

(Pairs Well With a Glass of *Lions Pride Chardonnay*)
Crispy golden crumb, blue swimmer crab, bound in velvety béchamel, served with miso mayo.

BEEF TARTARE 28

(Pairs Well With a Glass of *Domaine Seminaire Grenache Blend Cote Du Rhone*)

200g MBS+ Wagyu mince served with soy sauce, honey, sesame oil, pasteurized egg yolk and kumara chips.

ABURI SALMON KIWICHI 27

Lightly seared salmon, served with apple, avocado, radish and ponzu soy sauce.

STUFFED ZUCCHINI FLOWER 17 (VEG)

Two pieces of Zucchini flowers, Tofu, yoghurt, orange, soy-glass.

GARLIC HERB BUTTER BAGUETTE 12 (VEG, GF Option)

Add Cheese 3

BOWL OF FRENCH FRIES 13 (VG, GF)

BOWL OF SMILED POTATO FRIES 13 (VG, GF)

SANDWICHES/BURGERS

(From 11:00 am, choice of Salad / Chips)

3 CHEESE TOASTIE 19 (VEG, GF Option)

Grain sourdough, tomato, mustard, Mozzarella, tasty and Swiss cheese. Add smoked ham 3.

PULLED BISKETT SANDWICH 26

Grain sourdough, 24 hours smoked beef brisket, Swiss cheese, homemade coleslaw.

CHICKEN AVOCADO MELT 24 (GF Option)

Toasted sourdough, smashed avo, grilled chicken, mayo and cheese mix.

MAINS

(Start At 11:00 am)

KING PRAWN SPAGHETTI 34

(Pairs Well With a Glass of *Tempus Two Pinot Grigio*)

Spaghetti, King Prawns, cream sauce, cherry tomato and zesty pangrattato.

BEEF RAGU SPAGHETTI 32

Slow-cooked Riverina region black Angus beef, tomatoes and red wine.

MUSHROOM RIGOTTO 27

Al-dente Arborio rice, mushrooms, white wine, parmesan, parsley and rocket.

Add Chicken 6

MISSEL POT (GF Option) 33

(Pairs Well With a Glass of *Chateau Ragotiere Muscadet 10*)

500g Mussels, choose From Napaflora sauce OR white wine sauce, served with baguette.

FISH AND CHIPS 26

Battered Flat-head, French fries, tartare sauce and lemon wedges.

FISH OF THE DAY (GF) 34

Pan-Fried fish of the day, spinach purée, roasted smashed potato with duck fat and broccoli.

BEEF BOMBANG (GF) 28

Rich and aromatic slow cooked Riverina region black Angus beef in coconut milk, served with steamed rice.

STEAK FRIES 3000 (GF Option) 55

(Premium Wagyu MBS-6, Darling Downs Region)

200 Days Grain-Fed Striploin steak, French fries and peppercorn sauce.

'SIGNATURE' SHORT RIBS (2- 4 PP TO SHARE) 98

1kg Riverina Region Black Angus beef ribs, smoked spicy jalapeno sauce, served with salad and French fries.

BUCK CONNY 34

(Pairs Well With a Glass of *Tempus Two Pinot Grigio*)

Served with Porkian mash, braised cabbage and rosemary jus.