

# Nº35

## 2017 Sunday Buffet Brunch Menu Pre-Christmas Sunday's in December 12:30pm - 3pm

### Cold Items

Selection of handmade terrines and rillettes  
Marinated rare roast beef with Asian salad (gf, df)  
Forest mushroom and roasted red capsicum frittata (gf, v)  
Smoked and cured meats, pickles and chutneys  
Moroccan spiced chicken (gf)  
Marinated chargrilled vegetables, slow roasted tomatoes, artichokes with fresh basil, olive oil (gf, df, vg)

### Soup

Asparagus velouté (gf, v)

### Seafood Buffet on Ice

Local oysters (gf, df)  
Crystal Bay prawns with cocktail sauce and lemon (gf, df)  
Tasmanian Spring Bay mussels  
Shrimp cocktail (gf, df)  
Tasmanian smoked salmon and gravadlax, capers, onions and lemon (gf, df)

### Salads

Classic Caesar salad (gf)  
Peking duck and egg noodle salad (df)  
Spiced couscous, summer vegetables, harissa dressing (df, vg)  
Green salad of baby spinach, snow peas, green beans, broccoli with soy and ginger dressing (gf, df, vg)

### Hot Items

Roasted Bridgewater chicken, chimichurri, salsa, charred corn (df)  
Seared marinated salmon, wok fried noodles chilli, ginger, garlic and spring onions  
Slow cooked Riverina lamb, spring vegetables (df)  
Sofitel paella - chicken, chorizo, prawns, seafood

### Vegetables and Potatoes

Rissolé potatoes with thyme (gf, vg)  
Steamed seasonal vegetables (gf, df, vg)  
Green lentil dal, tomato, coriander (gf, vg)  
Rolled pasta, seared zucchini, eggplant, fire roasted capsicum, garlic basil pesto (gf, df)

### Carvery

Honey glazed leg of ham, grain mustard sauce  
Traditional roast turkey, apricot and sage stuffing, cranberry sauce (gf, df)  
Baked Tasmanian salmon with Champagne sauce

### Desserts

Warm traditional Christmas pudding with brandy sauce (v)  
Spiced fruit mince pies (v)  
Chocolate Yule log (v)  
Madagascan vanilla and brûlée (gf, v)  
Tropical pavlova (gf)  
Raspberry yoghurt mousse (gf)  
Classic Tiramisu  
Valrhona chocolate and salted caramel turrón  
Summer fruit platter (gf, df, vg)  
Lemon meringue tartlets (v)  
Black forest gâteau (gf)  
Orange and poppy seed cake (gf, df, v)  
Pink Champagne, watermelon with fresh mint jelly (gf, df)  
Cheese platters (gf, v)

**\$130** including our classic beverage package inclusive of:

Legacy Sparkling by De Bortoli – Victoria  
Legacy Sauvignon Blanc by De Bortoli – Victoria  
Legacy Shiraz by De Bortoli – Victoria  
Boags Premium and Premium Light and a selection of soft drinks and juices

gf = gluten free df = dairy free v = vegetarian vg = vegan  
All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish  
Menus are seasonal and therefore prices and menus are subject to change without notice.

Located inside Sofitel Melbourne On Collins  
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