

## Small shares

Kimchi oysters 4.50 ea.

Celeriac soup  
Poached duck egg, smoked eel (gf) 20

Cured Kingfish  
Verjus, apple jelly, crème fraîche, caviar (gf) 21

Heirloom tomato salad  
Buckwheat and lemon, tofu, green kale chips (v,gf) 19

Parma ham and melon  
Manchego cheese, vincotto (gf) 21

Beef tartare  
Pickled radishes, fresh horseradish, salsa verde,  
mustard mayonnaise (gf) 24

Smoked Petuna Ocean trout  
Fennel jam, spring roll pastry, salmon egg rouille 22

Sticky beef and blue cheese croquettes  
Harissa, fried parsley 18

Braised octopus  
Tomato, black olive, chorizo, garlic, basil (gf) 19

## From the grill

350g char-grilled Tasmanian rib eye steak  
Garlic baked field mushrooms, green peppercorn sauce (gf) 59

🍷 Voyager Estate 'Girt by Sea' Cabernet Merlot,  
Margaret River, WA

## Sides

10 ea.

French fries, herb salt (v,gf)

Freekeh salad, dried cranberries, cucumber, parsley, pomegranate (v)

Confit carrots, orange, dukkah (v,gf,n)

Steamed greens, garlic dressing (v,gf)

Roasted chat potatoes, garlic, rosemary (v)

## Mains

Steamed blue-eye cod  
Sweetcorn and crab fritter, English spinach,  
poached free range egg, caviar, chive butter sauce 40

🍷 Domaine Pichot Coteau de la Biche Vouvray Sec, Chenin Blanc,  
Loire Valley, France [ORG]

Roasted whole flounder  
Beurre noisette, capers, parsley, tomato,  
black olives, lemon (gf) 39

🍷 Essenze Sauvignon Blanc,  
Marlborough, New Zealand

Baked white polenta cake  
Sautéed wild mushrooms, roasted chestnuts,  
garlic, wilted kale, spinach pesto (v,gf) 34

🍷 Luella Chardonnay,  
Adelaide Hills, SA

Honey roasted duck breast  
Sweet potato purée, orange braised witlof,  
red quinoa salad, curry sauce (gf) 43

🍷 Some Young Punks Monsters Attack Riesling,  
Clare Valley, SA

Slow cooked miso pork  
Scallop, lime pickled bok-choy, chilli jam,  
kimchi broth, puffed rice (gf) 39

🍷 Louis Jadot Saint-Véran Chardonnay,  
Burgundy, France

Braised Gippsland beef  
White bean purée, bourguignon garnish,  
watercress salad, sweet shallot confit (gf) 42

🍷 Henschke 'Henry's Seven' Shiraz, Grenache, Viognier,  
Barossa Valley, SA

Slow cooked lamb shoulder (for two)  
Mixed roasted heirloom carrots, homemade mint sauce (gf) 88

🍷 Mount Langi Hollows Shiraz,  
Grampians, Vic

(v) Vegetarian (gf) Gluten free  
(n) Nuts contained throughout this dish  
All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish

Please advise of any dietary requirements  
A calorie counted menu is available upon request... De-Light by Sofitel

www.no35.com.au  
#no35restaurant @no35restaurant  
#sofitelmelbourne @sofitelmelbourneoncollins

