

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 19

Braised octopus
Tomato, black olive, chorizo, garlic, basil (gf) 20

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)

Freekah 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) 40

🍷 Essenze Sauvignon Blanc,
Marlborough, New Zealand

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

🍷 Montrose Chardonnay,
Mudgee, SA

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

🍷 Sidney Wilcox Riesling,
Scotts Creek, 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
Truffled pomme purée, bourguignon garnish,
watercress salad, sweet shallot confit (gf) 42

🍷 Barossa Valley Estate Grenache, Syrah, Mourvedre,
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
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