

Celebrate Me

AT NO35 RESTAURANT

Nº35



OUR

menu



lunch

ENTRÉE

Yellowfin tuna tartare, mango, spring onion, sweet chilli & sesame dressing, crispy noodles (ngi, ndi)
Brioche bruschetta, charred broccoli, fresh peas, mint, balsamic & Manchego (v)
Tiger prawn tempura, pineapple, capsicum & chilli salsa, mesclun salad (ngi, ndi)

MAIN

Char-grilled bbq short ribs, western potato chips, Portobello mushrooms, brown sauce (ndi)
Pan fried king ora salmon, smashed potato, dill, asparagus & creamy mustard sauce (ngi)
Confit chicken Maryland, creamy polenta, garlic & rosemary, charred broccolini (ngi)

DESSERT

Pistachio panna cotta, beetroot ice cream, chocolate soil, broken raspberry (ngi, cn)
Peanut parfait, double chocolate mousse, toffee popcorn & butterscotch sauce (ngi, cn)
Cheese board (selection of two) served with lavosh & fig jam

PRICE

January - November 2020
2 courses - \$55 per person
3 courses - \$70 per person

December 2020
Festive Buffet Lunch 12pm till 2.30pm
\$85 per person or
\$120 per person including beverages



dinner

ENTRÉE

Confit leek & manchego, balsamic syrup, marinated artichokes,
tomato & basil cream, granola (ngi, v)
Fried pork croquette, apple mayonnaise, pickled baby beetroot,
fennel & dill (ngi)
Yellowfin tuna carpaccio, grapefruit, black olives salsa, smoked
avocado purée, puffed rice, chilli, basil oil dressing (ngi)

MAIN

Roasted lamb rack, charred carrot fondant, smoked eggplant
purée, black garlic, fresh garden pea & mint syrup (ngi, ndi)
White miso King salmon, fried avocado & pickled ginger, Asian
slaw, yuzu cream, homemade rice cracker (ngi)
(vg option available)
Grass fed filet mignon, morel & parsley sauce, pomme dauphine

DESSERT

Pistachio panna cotta, beetroot ice cream,
chocolate soil, broken raspberry (ngi, cn)
Peanut butter parfait, double chocolate mousse, toffee popcorn,
butterscotch sauce, peanut praline (ngi, cn)
Valrhona chocolate tart, coffee cream, grated chocolate,
orange gel

PRICE

January - November 2020
2 courses - \$75pp OR 3 courses - \$99pp

December 2020
2 courses - \$95pp OR 3 courses - \$115pp



canapes

COLD

Cauliflower panna cotta with caviar (v)
Goat's cheese & confit lemon galette (v)
Savoury olive oil ice cream cones with dehydrated olives (v)
Marinated yellow fin tuna with wakame & sesame seed,
light soy & honey
Chicken liver parfait, port gel, macerated raisins
& sourdough crumble
Oyster shooters with tomato jelly & baby basil
Foie gras pithivier with wild mushrooms & truffle

SUBSTANTIAL

Mini beef sliders, grilled onions, dill pickle, mustard mayonnaise
Panko crumbed rockling, tartare, caper salt & lemon
Slow cooked lamb, parsley mash, buttered peas & mint
Salt & pepper calamari w/ coriander, red chilli & lime dressing
Pumpkin gnocchi, baby spinach, parmesan cream,
Swiss brown mushroom (v)
SFC - Spiced crispy chicken tenders, sriracha mayonnaise & fresh lime
King prawn gumbo, chorizo, smoked paprika & tomato, pearl couscous

HOT

Cheddar cheese beignets with sesame seed dressing (v)
Balsamic tomato tartlets with pesto & fried basil (v)
Stuffed pumpkin flower, ricotta & sweet corn, salsa verde (v)
Baked Harvey Bay scallops, garlic aioli, parmesan brioche crust
Homemade chicken & wild mushroom sausage roll with herb mayonnaise
Thai crab cakes with sweet chilli & pickled ginger
Ricotta, asparagus & garden pea torte with curry cream & watercress (v)
Sweet corn veloute, buttered popcorn, prawn dumpling

DESSERT

Cannoli tubes, sweet mascarpone & icing sugar
Lemon pie with whipped meringue
Salted caramel ice-cream cones, popping candy
Jumbo chocolate truffles, French cocoa powder
Vanilla crème brûlée, berry gel
Double chocolate pots, crushed honeycomb, sherry syrup
Strawberry custard tarts, white chocolate, strawberry powder
Crème caramel, rum & raisin compote



canapes

PRICING

Canapes \$5 per item
Substantial items \$10 per item

Classic

2 hour selection of 10 canapés \$48 per person

Premium

3 hour selection of 10 canapés and
2 items from substantial items \$66 per person

Magnifique

4 hours selection of 14 canapés
and 2 items from substantial items \$83 per person



YOUR
beverages



CLASSIC

2 hours - \$37 per person
3 hours - \$45 per person
4 hours - \$55 per person

Sparkling

NV De Bortoli Legacy Brut - Riverina, NSW

White

De Bortoli Legacy Sauvignon Blanc Vintage
Release - Riverina, NSW

Red

De Bortoli Legacy Shiraz Vintage Release
- Riverina, NSW

Beer selection

James Boags Light
Furphy Ale

A selection of soft drinks & juice
Still & Sparkling mineral water

PRESTIGE

(Selection of two whites/rosé and two reds)

2 hours - \$46 per person
3 hours - \$60 per person
4 hours - \$75 per person

Sparkling

NV Taltarni T Series Sparkling
- Multi-Regional, Vic, SA

White/Rosé

3 Tales Sauvignon Blanc - Marlborough, NZ
Montrose Chardonnay - Mudgee, NSW
Mount Langi Pinot Gris - Grampians, Vic
De Bortoli Rosé Rosé - Yarra Valley, Vic

Red

Rowsley Fault Pinot Noir - Geelong, Vic
Wood Park Kneebones Shiraz
- King Valley, VIC
Wild's Gully Tempranillo - King Valley, Vic

Beer selection

Little Creatures, Birra Moretti,
James Boags Premium Light

Full range of soft drinks & juice
Still & Sparkling mineral water

MAGNIQUE

(Selection of two whites/rosé and two reds)

2 hours - \$59 per person
3 hours - \$75 per person
4 hours - \$89 per person

Sparkling

NV Clover Hill Cuvée, Tasmania

White/Rosé

Shaw and Smith Sauvignon Blanc - Adelaide Hills, SA
Henschke Peggy's Hill Riesling - Eden Valley, SA
Pooles Rock Chardonnay - Hunter Valley NSW
Oyster Bay Rosé - Marlborough, NZ

Red

Barossa Valley Estate Grenache, Syrah, Mourvèdre -
Barossa Valley, SA
Mount Macleod Pinot Noir - Gippsland, Vic
Voyager Estate Girt by Sea Cabernet Merlot
- Margaret River, WA

Beer selection

Little Creatures, Birra Moretti,
James Boags Premium Light

Full range of soft drinks & juice
Still & Sparkling mineral water



SITE

inspection





SARAH
mcnamara

Sarah McNamara is our Group Reservation Specialist. Sarah has 6+ years' managing events in No35.

Sarah will manage your event that caters to over *30 people*.



JEANETTE
lee

Jeanette Lee is our Group Reservation Executive. Jeanette has 3+ years' managing smaller events in No35.

Jeanette will manage your event that caters to over *10 people*.

CONTACT DETAILS:

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CONTACT DETAILS:

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PLEASE REVIEW OUR

Terms



beverage terms & conditions

Our Commitment

Additional beverage packages can be arranged on application.
No35 reserves the right, due to circumstances out of our control, to change any wine due to vintage and availability at short notice.

Should this circumstance arise, a product of equal or greater quality will be supplied.
No35 is committed to the Responsible Service of Alcohol and any guests deemed intoxicated will not be served. It is a requirement of law that intoxicated persons are removed from licensed premises.



menu terms & conditions

Group Numbers

10 - 20 guests are welcome to order on the evening from the 3 option menu
For 21 and over organizers are invited to choose 2 items per course from the group menu prior to their event to be delivered as a 50/50 alternate drop

Accor Plus discounts:

The Accor Plus Membership entitles the bearer for all groups of 10 guests and above the flat discount of 10% off the food component of the bill. Please be aware that should you choose to take the option of semi-private or private dining you would need to reach your minimum spend after the discount had been applied.

Inclusions

Freshly brewed tea and filtered coffee are included with the dinner package
Side dishes are included in the group dinner menu only

Changes

Menus are seasonal so therefore prices and menus are subject to change without notice.
All prices are inclusive of GST

Semi-private and private spaces

A minimum spend will apply for all group bookings in semi-private, private and exclusive events in the restaurant, please see the restaurant event specialist for pricing

