

## Entrées

Forest mushroom velouté, slippery jacks, onion jam, toasted brioche, parmesan tuile (v)

Beetroot Òra King salmon gravlax, asparagus, tarragon emulsion, caper berries, salmon caviar, dill toast

Korean beef tartare, blue cheese, caramelised fig, soy cured egg yolk, spring onion, puffed wild rice

Pan-fried scallops, curried coconut cauliflower cream, romesco, crispy enoki (ndi, ngi) (vg available)

Steamed bao bun, sticky confit pork, caramelised pineapple, fried shallots, avocado cream, pickled chili (ndi) (vg available)

## Mains

Honey glazed cauliflower, spicy yoghurt, baby eggplant, halloumi, pickled baby mushrooms, salsa verde (ngi, v)

Moroccan slow cooked lamb, couscous, raisins, shallots, harissa dressing, braised apricot, heirloom carrots (ndi)

Humpty Doo barramundi, roasted cucumber, steamed clams, tempura oyster, daikon, nam-jim dressing, coriander (ngi, ndi)

Seared Bridgewater chicken, pumpkin cream, charred zucchini, baby artichoke, chimichurri (ngi)

Victorian beef tenderloin 180g, pomme dauphine, buttered broccolini, peppercorn sauce

Braised short rib of beef (for two diners), homemade pickles, coleslaw, fried onion rings, No35 BBQ sauce (ndi)

## Sides

Roasted chat potatoes, confit garlic, thyme butter (ngi, v) 10

Steamed mixed greens, sesame seeds, garlic dressing (ngi, ndi, vg) 11

Curly potato fries (v) 12

Mixed garden salad, green goddess dressing (ngi, v) 11

## Desserts

Black forest crème brûlée, cherry gel & gelato, chocolate biscotti, kirsch soaked cherries (ngi, v) (halal available)

Lemon verbena panna cotta, strawberry rhubarb consommé, peach sorbet, raspberry emulsion, pickled rhubarb (ngi)

Chocolate & ginger truffle, coconut foam, mango glaze & sorbet, caramelised pineapple, coconut soil, pineapple lime granita (ngi)

French & Australian cheese platter, Tarago River Shadows of Blue, Le Marquis Chevre Du Pelussin, comté, double brie with dried & poached fruit, lavosh, crackers (ngi available)

## Beverage List

Champagnes	Gls	Blt
NV Taittinger Cuvée Prestige – Reims, France	23	145
NV Taittinger Prélude Grands Crus – Reims, France		195
NV Ruinart Blanc de Blancs – Reims, France		220

Sparkling Wines	Gls	Blt
NV De Bortoli La Bohème Cuvée Blanc – Yarra Valley		55
NV Madame-Dumont Blanc de Blancs – Loire Valley, France	14	65

White Wines	Gls	Blt
2017 Domaine Pichot Coteau de la Biche – Loire Valley, France		75
2019 Under & Over Pinot Grigio – King Valley	12	50
2014 Andre Kientzler Pinot Gris – Alsace, France		90
2018 Skillogalee Riesling – Clare Valley		70
2017 Dönnhoff Tonschiefer Riesling – Nahe, Germany		95
2019 3 Tales Sauvignon Blanc – Marlborough, NZ	14	65
2017 Montrose Chardonnay – Mudgee	13	55
2018 Leeuwin Estate Chardonnay – Margaret River		95
2017 Stonier Gainsborough Chardonnay – Mornington Peninsula		120

Rosé Wines	Gls	Blt
2019 De Bortoli Rosé Rosé Pinot Noir – Yarra Valley	14	65
2018 AIX Rosé – Provence, France		75

Red Wines	Gls	Blt
2016 Jones Road Pinot Noir – Moorooduc	15	75
2015 Rowsley Fault Pinot Noir – Moorabool Valley		70
2013 Prince Albert Pinot Noir – Geelong		115
2016 Voyager Estate Girt by Sea Cabernet Merlot – Margaret River		70
2017 Bowen Estate Coonawarra Cabernet Sauvignon – Coonawarra		85
2016 Katnook Estate Cabernet Sauvignon – Coonawarra		105
2015 Levantine Hill Samantha’s Paddock Cabernet Sauvignon		230
2017 Mount Langi Hollows Shiraz – Grampians	14	65
2017 Glaetzer Anaperenna SCS – Barossa Valley		120
2017 Francois Arnaud Côtes du Rhône GSM – Rhône, France	16	80
2013 Antinori Pian Delle Vigne Brunello Di Montalcino Sangiovese		210

### Dinner Pricing

2 courses including a side – 74 per person  
3 courses including a side – 98 per person

(ngi) No gluten ingredients (ndi) No dairy ingredients (v) Vegetarian (vg) Vegan (cn) Nuts contained throughout this dish.

Please advise of any dietary requirements. Please be advised that whilst precautions will be taken during preparation to prevent cross contamination, Sofitel Melbourne On Collins cannot guarantee that there will be no traces of the allergen in the food & beverage provided as they are not prepared in an allergen free environment.