

Entrées

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

King fish ceviche, coconut, gin lime cream, green chili, dill, mint, fresh mango, rice cracker (ndi)

Middle Eastern eggplant, labneh, baby beetroot, roasted hazelnuts, tomato, za'atar dressing (cn)

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

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

Mains

Humpty Doo barramundi, black olive & comté tortellini, pine nuts, sundried tomato pesto, pickled fennel, beurre noisette (cn)

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)

Seared duck breast, creamed corn, turnip, glazed shiitake mushroom, honey reduction, miso caramelised popcorn

Braised short rib of beef (for two), confit garlic, shallots, smoky creamed potato, thyme roasted baby carrots, red wine jus (ngi)

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)

Strawberry rose panna cotta, strawberry & rhubarb consommé, pickled rhubarb, peach sorbet, raspberry glass tuile (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	Btl
NV Taittinger Cuvée Prestige – Reims, France	23	145
NV Taittinger Rosé – Reims, France		165
2008 Dom Pérignon Vintage – Épernay, France		480

Sparkling Wines	Gls	Btl
NV De Bortoli La Bohème Cuvée Blanc – Yarra Valley		55
NV Taltarni T Series – Multi-Regional – Vic, Tas, SA	14	65

White Wines	Gls	Btl
2018 Levantine Hill Sauvignon Blanc Semillon – Yarra Valley		75
2018 Rob Dolan Pinot Gris – Yarra Valley	12	50
2014 Andre Kientzler Pinot Gris – Alsace, France		90
2018 Skillogalee Riesling – Clare Valley		70
2019 3 Tales Sauvignon Blanc – Marlborough, NZ		55
2018 Dog Point Sauvignon Blanc – Marlborough, NZ	15	70
2017 Montrose Chardonnay – Mudgee	13	55
2018 Leeuwin Estate Chardonnay – Margaret River		95
2017 Stonier Gainsborough Chardonnay – Mornington Peninsula		120

Rosé Wines	Gls	Btl
2019 De Bortoli Rosé Rosé Pinot Noir – Yarra Valley	13	60
2018 Oyster Bay Rosé – Marlborough, NZ		65
2018 AIX Rosé – Provence, France		75

Red Wines	Gls	Btl
2016 Jones Road Pinot Noir – Moorooduc	15	70
2018 Rob Dolan True Colours Pinot Noir – Yarra 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 Francois Arnaud Côtes du Rhône GSM – Rhône, France	16	75
2013 Antinori Pian Delle Vigne Brunello Di Montalcino Sangiovese, Italy		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.