

Entrées

Smoked fior di latte, yellow gazpacho, baby artichoke, sundried tomatoes, brioche crumb (v)

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

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

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

Duck à l'Orange tacos, avocado, coriander, pickled onion, chilli, sour cream (vg available)

Mains

Humpty Doo barramundi, garden peas & asparagus risotto, pine nuts, sundried tomato pesto, pickled fennel, beurre noisette (ngi, 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 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

Raspberry Valrhona manjari chocolate parfait, cherry sorbet, berry snow (ngi)

Lemon cheesecake tartelette, caramelised orange sorbet, lime gel, meringue, crisp mandarin

Date, fig & honey bar, salted honey ice cream, lime curd, yuzu gel, Belcolade blonde chocolate honeycomb (ngi, v)

Chef's selection of homemade sorbets, biscuit tuile (ngi, ndi, vg)

French & Australian cheese platter, Tarago River Shadows of Blue, Fromage d'affinois, Marcel Petite comté, Yarra Valley goat cheese with dried fruit, lavosh, crackers (ngi available)

Beverage List

Champagnes	Gls	Btl
NV Taittinger Cuvée Prestige – Reims, France	23	145
NV Ruinart Blanc de Blancs – Reims, France		220
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 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
2014 Rob Dolan Sauvignon Blanc Semillon – Yarra Valley		75
2017 Caledonia Australis Chardonnay – Gippsland		65
2018 Leeuwin Estate Chardonnay – Margaret River		95
2017 Stonier Gainsborough Chardonnay – Mornington Peninsula		120

Rosé Wines	Gls	Btl
2018 Oyster Bay Rosé – Marlborough, NZ	12	65
2018 AIX Rosé – Provence, France		75
2017 M de Minuty Rosé – AOC Côtes de Provence, France		95

Red Wines	Gls	Btl
2016 Moorooduc Estate Pinot Noir – Mornington Peninsula		85
2018 Rob Dolan True Colours Pinot Noir – Yarra Valley	15	70
2013 Prince Albert Pinot Noir – Geelong		115
2016 Voyager Estate Cabernet Merlot – Margaret River	13	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 Wild Duck Creek Yellow Hammer Shiraz – Heathcote	14	65
2017 Kay Brothers Shiraz Basket Press Shiraz – McLaren Vale		85
2016 Dog Point Vineyard Pinot Noir – Marlborough, NZ		105
2015 Château Tanunda 50 Year Old Vines Shiraz – Barossa Valley		195

Cocktails, mocktails & spirits menu available upon request

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.