

Entrées

Tomato textures, burrata, tomato compote, cherry tomato bon bons, heirloom tomatoes, savoury granola (ngi, v, h)

Yellowfin tuna tartare, foie gras, crispy sticky rice, avocado, yuzu kosho vinaigrette (ngi, ndi)

Truffle tortellini, blue cheese custard, sundried tomato cream, croutons (v, h) *(vg available)*

Slow cooked teriyaki lamb ribs, Asian slaw, sesame tofu cream, roasted peanuts, served with a steamed brioche (ndi, cn, h)

Parsnip velouté, house smoked duck breast, pear, parmesan crumble, coriander (h)

Surf & turf, slow cooked baby octopus, crispy pork belly, cauliflower cream, buckwheat, spring onion dressing, sea-spray (ngi)

Mains

New Zealand Ora King salmon, confit leek, creamy polenta, sweet corn chili salsa, riesling beurre blanc, tapioca cracker (ngi)

Cumin braised eggplant, harissa, couscous pearls, confit olives, mint yoghurt, spiced chickpeas (v, h)

Corn fed chicken breast, shimeji mushroom, brussels sprouts, creamy mashed potatoes, crispy kale, bacon, brown chicken sauce (ngi)

Tasmanian lamb rack, pumpkin purée, broad beans, shallots, candied walnuts, feta (ngi, ndi, cn, h)

Saffron Alaskan king crab risotto, king prawns, scallop, mussel, lime sabayon (ngi)

Victorian aged grass fed eye fillet steak 180g, pea purée, roasted root vegetables, chimichurri (ngi, h)

Braised short rib of beef (for two diners), No35 BBQ sauce, rustic hand cut potatoes, housemade pickles (ngi, ndi, h)

Sides

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

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

Curly potato fries (ndi, v, h) 12

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

Desserts

Fresh strawberry tartlet, tonka pastry cream, raspberry meringue, lime gel, yoghurt ice cream (v, h)

Sofitel Paris-Brest, choux pastry, hazelnut praline ganache, crunchy nougatine, apricot sorbet (cn, h)

Vacherin minute, meringue, passionfruit curd, seasonal fruit, homemade tahitian vanilla ice cream, berry coulis (v, h) *(vg available)*

Homemade sorbets, biscuit tuile (ngi, ndi, vg, h)

Chef's selection cheese plate, served with a warm baguette, honey comb, fresh fruits *(ngi available)*

Beverage List

Champagnes

	Gls	Btl
NV Taittinger Cuvée Prestige – Reims, France	23	145
NV Ruinart Blanc de Blancs – Reims, France		220

Sparkling Wines

	Gls	Btl
NV De Bortoli La Bohème Cuvée Blanc – Yarra Valley		55
NV Madame Dumont Sparkling – Loire Valley, France	14	65
NV Rob Dolan Black Label Blanc de Blanc – Yarra Valley		75
NV Chandon S Orange Bitters – Yarra Valley		85
NV Salatin Treviso Prosecco DOCG – Veneto, Italy		70

White Wines

	Gls	Btl
2018 Tar & Roses Lewis Riesling – Central Victoria		70
2016 Gotas de Mar Albariño – Rías Baixas, Spain		85
2014 Andre Kientzler Pinot Gris – Alsace, France		90
2019 Little Vespa Pinot Grigio – King Valley	14	65
2019 Tar & Roses Pinot Grigio – Central Victoria & King Valley		65
2017 De Beaurepaire Semillon-Sauvignon Blanc – Rylstone		50
2018 Momo Sauvignon Blanc – Marlborough, NZ		55
2014 Tyrrell's Semillon Sauvignon Blanc – Multi-Regional	13	60
2019 Flametree Chardonnay – Margaret River	15	70
2018 Arlewood Chardonnay – Margaret River	20	95
2016 Stonier Lyncroft Chardonnay – Mornington Peninsula		125
2018 Chateau de Viranel Grenache Blanc – France		85
2016 Rutherglen Estates Renaissance VRM – Rutherglen		95

Rosé Wines

	Gls	Btl
2019 Little Vespa Rosato Sangiovese – King Valley	14	65
2015 Pink Flamingo Domaine de Jarras – Camargue, France		80
2018 M de Minuty Rosé – AOC Côtes de Provence, France		95

Red Wines

	Gls	Btl
2018 Menhir Salento Quota 29 Primitivo IGP – Puglia, Italy		75
2020 Mount Macleod Pinot Noir – Yarra Valley	14	65
2015 Prince Albert Pinot Noir – Geelong		115
2016 Mount Pleasant Mothervine Pinot Noir – Hunter Valley		125
2018 Tar & Roses Sangiovese – Heathcote		65
2018 Voyager Estate Cabernet Merlot – Margaret River	15	70
2019 Bowen Estate Cabernet Sauvignon – Coonawarra		85
2018 Taltarni Estate Cabernet Sauvignon – Pyrenees		95
2015 Petaluma Yellow Label Cabernet Sauvignon – Coonawarra		95
2017 Glaetzer Anaperenna Shiraz, Cab. Sauv. – Barossa Valley		120
2019 Château Tanunda Grand Barossa Shiraz – Barossa Valley	15	70
2010 Reschke Bull Trader Shiraz – Coonawarra		85
2016 Lightfoot & Sons Shiraz – Gippsland		70
2014 Tar & Roses The Rose Shiraz – Heathcote		120
2018 Mt Pleasant Old Paddock & Old Hill Shiraz – Hunter Valley		145
2016 De Beaurepaire Cab. Sauv., Merlot, Petit Verdot – Rylstone	14	65
2014 Domaine De Viranel Trilogie IGP – Multi-Regional, France		70

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

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

All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and seafood. Please advise of any dietary requirements. A calorie counted menu is available upon request... De-Light by Sofitel