

## Entrées

Creamy burrata, heirloom tomato textures, 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)

Koo Wee Rup asparagus, shallot jam, blackened spicy aioli, local goats cheese, crispy leek (ngi, v)

Crispy king prawn kataifi, apricot ketchup, wild garlic pesto, feta cheese espuma (h)

Scallop carpaccio, pork belly, curried mango butter, coconut, green mango, spring onion and peanuts (ngi, cn)

## 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, King brown mushroom, creamy mashed potatoes, crispy kale, bacon, brown chicken sauce (ngi)

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

Alaskan king crab saffron 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, vanilla 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, 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, honeycomb, 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
2015 Kreglinger Vintage Brut – Pipers River		95
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
2020 Sunshine Bay Sauvignon Blanc – Marlborough, NZ	14	60
2014 Tyrrell's Semillon Sauvignon Blanc – Multi-Regional	13	60
2019 Rob Dolan Chardonnay – Yarra Valley	15	70
2018 Arlewood Chardonnay – Margaret River	20	95
2016 Levantine Hill Chardonnay – Yarra Valley		150
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
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
2019 Kay Brothers Basket Press Shiraz – McLaren Vale		85
2018 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

Tuesday to Thursday experience our 5 course degustation menu – 150 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