

# Nº35

## Degustation Menu

### Nº1

Braised leek, crispy prosciutto, burnt butter sabayon, brioche, Thai basil, pomegranate  
🍷 *Sunshine Bay Sauvignon Blanc – Marlborough, NZ*

### Nº2

Truffle tortellini, blue cheese custard, sundried tomato cream, croutons (v, h) (vg available)  
🍷 *Rob Dolan Chardonnay – Yarra Valley*

### Nº3

Beetroot tartare, amba yolk, avocado mousse, puffed rice, served with a warm croissant  
(v, h) (vg available)  
🍷 *Little Vespa Rosato Sangiovese – KingValley*

### Nº4

Lightly cured Ōra King salmon, sesame orange dressing, soy bean,  
pickled grapes, roasted buckwheat, spring onion (ngi, ndi, h)  
🍷 *Jones Road Pinot Noir – Mornington Peninsula*

### Nº5

Seared duck breast, whipped goats cheese, beetroot rose,  
duck parfait choux, caramelised walnuts, rosemary jus (cn, h)  
🍷 *Mount Avoca Estate Organic Tempranillo – Pyrenees*

### Nº6

“SNICKERS” inspired peanut parfait, dulce de leche, chocolate ganache, peanuts, berry gel (ngi, v, cn)  
🍷 *De Bortoli Noble One Botrytis Semillon – Yarra Valley*

6 course - 150 per person  
Optional wine pairing additional 50 per person  
*Available Tuesday, Wednesday & Thursday*

(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.

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#sofitelmelbourne @sofitelmelbourneoncollins

