

N°35

2 courses – 90 per person
(entrée / main) (main / dessert)

3 courses – 110 per person
(entrée / main / dessert)

Small Plates

Fresh oysters - natural / shallots with red wine vinegar 6ea
🍷 NV Champagne Deutz Brut Classic – Aÿ, France 33

Sturia French caviar (15g), buckwheat blinis, shallots, eggs & parsley 89
**Discounts not applicable*
🍷 NV Champagne Deutz Brut Classic – Aÿ, France 33

Entrées

Prawn tortellini, bouillabaisse, lemon & garlic crumble (ndi available)
🍷 NV Champagne Deutz Brut Classic – Aÿ, France 33

Port Macquarie Kingfish ceviche, rock melon & tomato gazpacho,
chili, finger lime, coriander, lemon, fried garlic (lg, ndi, h)
🍷 Minuty M Rosé – AOC Côtes de Provence, France 17

Pumpkin velouté, pumpkin ricotta bonbon, pumpkin oil,
pumpkin seeds, croutons (v, h) (lg option available)
🍷 Pewsey Vale Contours – Eden Valley, SA (Coravin) 23

Pressed confit duck, witlof salad, pomegranate,
honey orange dressing, toasted brioche (h)
🍷 Rob Dolan White Label Chardonnay – Yarra Valley, VIC 16

Steamed beetroot, watermelon radish, apricot purée, blueberry gel,
coconut yoghurt, puffed rice (lg, vg, h)
🍷 Kuku Sauvignon Blanc – Marlborough, NZ 15

Ravens Creek Farm Berkshire pork croquette,
celeriac rémoulade, beetroot gel
🍷 TarraWarra Estate Reserve Chardonnay – Yarra Valley, VIC (Coravin) 30

Atlantic salmon gravlax, lemongrass & lime gel, green nam jim,
pickled fennel, avruga caviar, tapioca cracker (lg, ndi, h)
🍷 NV Champagne Deutz Brut Rosé – Aÿ, France 35

Sides

Miso buttered broccolini (v, lg) 13

Duck fat potatoes (lg, ndi) 14

Rice & quinoa salad with maple dressing (vg, lg, ndi) 13

Rocket, radicchio, pear, yuzu vinaigrette, pecorino (lg) 13

Mains

Pappardelle, mixed mushroom ragout, crispy enoki, caramelised onion,
lemon zest, shaved parmesan (v) (lg available)
🍷 Minuty M Rosé – AOC Côtes de Provence, France 17

Crispy Gippsland pork belly, carrot purée, olive prune relish,
charred fennel, apple madeira jus (lg)
🍷 Mount Avoca Shiraz – Pyrenees, VIC 16

Aylesbury duck breast, Puy lentils, carrots,
beetroot ketchup, spiced duck jus (lg, h)
🍷 Helen's Hill Pinot Noir – Yarra Valley, VIC 16

Pan-seared blue-eye cod, saffron creamed tomato,
diamond clams, confit leek, rice cracker (lg, h)
🍷 La Manufacture Chablis – AOC Chablis, France (Coravin) 28

White miso glazed cauliflower steak, coconut tahini,
mushroom, tomatoes, mixed seeds (lg, ndi, vg)
🍷 TarraWarra Estate Reserve Chardonnay – Yarra Valley, VIC (Coravin) 30

Gippsland braised beef, parsnip purée,
baby carrot, parsnip crisp, beef jus (lg, h)
🍷 Voyager Estate Girt by Sea Cabernet Sauvignon – Margaret River, WA 16

Southern Rangers eye fillet, truffle mashed potato,
bone marrow, chimichurri (lg, h) ***surcharge 16**
🍷 Wood Park Wild's Gully Tempranillo – King Valley, VIC 14

Roasted lamb shoulder (for two), Korean BBQ sauce,
pickled carrot & daikon, kimchi (ndi)
🍷 Voyager Estate Cabernet Sauvignon – Margaret River, WA 16

Desserts

Coconut bavarois, caramelised pineapple, coconut crumble,
salted caramel ice cream, pineapple gel (h) (lg available)
🍷 Chocolate Orange Espresso Martini 24

Belcolade cocoa trace milk chocolate mousse, yoghurt sorbet,
vanilla rhubarb, raspberry snow, coco puffs (lg, h)
🍷 All Saints Estate Moscato – Rutherglen, VIC 13

Baileys brûlée, fresh berries, vanilla short bread
🍷 De Bortoli Noble One Botrytis Semillon – Yarra Valley, VIC 16

Lavender poached pear, candid pear,
salted meringue, blood orange sorbet, berries (vg)
🍷 NV All Saints Estate Muscat Blanc a Petits Grains – Rutherglen, VIC 11

Chefs cheese selection, saffron pear chutney, crackers,
seasonal fruit, warm bread (lg option available)
🍷 NV Penfolds Grandfather Old Tawny – Barossa Valley, SA 17



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(v) vegetarian (vg) vegan (lg) low gluten (ndi) no dairy ingredients (h) halal. Our menu and kitchen contains multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. Please inform our team if you have a food allergy or intolerance. All seafood is sustainably certified. A minimum of two course for our dinner offering. Menu is seasonal & subject to change without notice. 15% surcharge applies to entire bill on public holidays. Standard Accor Plus discount applies to the food price on this menu (excluding public holidays/blackout dates).