

**N°35**

## LUNCH MENU

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### Entrées 20

Beetroot tartare, fetta cream, beetroot ketchup, apricot gel, spiced citrus vinaigrette, beetroot cracker (v, lg, h) (ndi available)

Ravens Creek Farm Berkshire pork croquette, celeriac rémoulade, beetroot gel

Atlantic salmon gravlax, lemongrass & lime gel, green nam jim, pickled fennel, avruga caviar, tapioca cracker (lg, ndi, h)

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### Mains 35

Pan-fried Humpty Doo barramundi, saffron creamed tomato, diamond clam, confit leek, rice cracker (lg)

Potato gnocchi, mixed mushroom ragout, crispy enoki, caramelised onion, lemon zest, shaved parmesan (v) (lg available)

Seared chicken, carrot purée, braised turnip, bok choy, ivory sauce (lg, h)

Southern Rangers eye fillet (180g), mixed leaf salad, pomme frites, peppercorn sauce (lg, h)

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### Sides

Miso buttered broccolini (v, lg) 13

Truffled fries (lg, ndi, vg) 12

Mixed leaf salad with yuzu vinaigrette (lg, ndi, vg) 11

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### Desserts 15

Cream cheese panna cotta, yuzu gel, compressed orange & lime, rosemary tuille (lg, h)

Baileys brûlée, fresh berries, vanilla short bread

Chefs cheese selection, saffron pear chutney, crackers, seasonal fruit, warm bread (lg option available)

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@no35restaurant

@sofitelmelbourneoncollins

(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. 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).