

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 6
🍷 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

Slow cooked quail, corn purée, corn salsa, quail egg, pan jus (lg, h)
🍷 Helen's Hill Pinot Noir – Yarra Valley, VIC 16

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

Japanese Hokkaido seared scallops, onion sobuse,
black garlic, curry vinaigrette, crispy leek (lg, h)
🍷 NV Champagne Deutz Brut Classic – Aÿ, France 33

Beetroot tartare, fetta cream, beetroot ketchup, apricot gel,
spiced citrus vinaigrette, seeded cracker (v, lg, h) *(ndi available)*
🍷 Minuty M Rosé AOC – Côtes de Provence, France 17

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

Vegetable terrine of zucchini, capsicum, eggplant, asparagus,
basil crumb, sundried tomato cream, vegan jus (vg, lg, h)
🍷 Kuku Sauvignon Blanc – Marlborough, NZ 15

Crispy pork belly, cauliflower cream, braised red cabbage, caulini (lg)
🍷 Pewsey Vale Contours Riesling – Eden Valley, SA 23

Seared Hazeldene chicken, carrot purée, braised turnip, bok choy, ivory sauce (lg, h)
🍷 Helen's Hill Pinot Noir – Yarra Valley, VIC 16

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

Potato gnocchi, mixed mushroom ragout, crispy enoki,
caramelised onion, shaved parmesan (v, h) *(lg available)*
🍷 Santa & D'Sas Pinot Grigio – King Valley, VIC 14

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

Southern Ranges eye fillet (240g), mashed potato,
portobello mushroom, peppercorn sauce (lg, h) ***surcharge 16**
🍷 Mount Avoca Shiraz – Pyrenees, VIC 16

Roasted lamb shoulder (for two), Korean BBQ sauce,
pickled carrots & daikon, wombok salad with kimchi dressing (ndi)
🍷 Wood Park Wild's Gully Tempranillo – King Valley 14

Desserts

Cream cheese panna cotta, yuzu gel,
compressed orange & lime, rosemary tuille (lg, h)
🍷 NV Villa Sandi il Fresco Prosecco – Veneto, Italy 15

Warm chocolate brownie, caramel cream, caramelised banana,
fudge sauce, salted caramel ice-cream, burnt honeycomb
🍷 Cocktail – Chocolate Orange Espresso Martini 24

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

Lavender poached pear, candied pear,
salted meringue, blood orange sorbet, berries (vg)
🍷 NV All Saints Estate Muscat – Rutherglen, VIC 11

Chefs cheese selection, saffron pear chutney, crackers,
seasonal fruit, warm bread *(lg 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).