



LUNCH

ENTRÉES 25

TERRINE DE VOLAILLE AUX TRUFFES

Chicken with truffles and leek

COQUILLES SAINT JACQUES

Hervey Bay scallops, black garlic aioli, brioche crumble (v)

CEVICHE

Kingfish, avocado mousse served with avruga caviar (lg, h)

GAZPACHO

Heirloom tomato gazpacho, creamy burrata and basil (lg, h, v)

PLATS 39

SUPREME DE POULET

Hazeldene chicken, summer vegetables, fondant potato with a 'café au lait' sauce (lg)

PAVE DE SAUMON

Tasmanian salmon, leek fondue, beurre blanc, fennel and dill salad (lg)

FILET DE BOEUF

Grilled Southern Ranges eye fillet (180g) served with Bearnaise sauce (lg)

STEAK DE CHOU-FLEUR

Baked cauliflower, spiced polenta rub, hummus, coconut yoghurt, molasses and pomegranate dressing (ndi, lg, h)

GARNITURES

SALADE DU JARDIN

Tomato, cucumber, green beans, shallots, radish, lemon dressing (lg, h, vg)

13

LEGUMES VERTS

Greens with beurre aux herbes (lg, h, v)

14

FRITES AUX TRUFFES

(lg, h, ndi)

13

DESSERTS 20

MOUSSE AUX CHOCOLAT

With mixed berries (lg)

BABA AU RHUM

With Chantilly (v)

TARTE AUX FRAISES

Crème pâtissière and pistachio (h)

CRÈME CARAMEL

Baked custard with caramel syrup (h)

@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).