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# MOTHER'S DAY WEEKEND

Saturday, 09 & Sunday, 10 May 2026

Sofitel Melbourne On Collins  
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# MOTHER'S DAY WEEKEND

Saturday, 09 May 2026

## DETAILS

Three course shared lunch menu including a glass of French sparkling wine from \$135 per adult

Le Petit Prince menu from \$49 per child (3-11 years)

Available from 12:30PM

[Secure your reservation](#)

## MENU

PAIN FRAIS warm plain & seeded sourdough, served with cultured butter

### ENTREES

SÉRIOLE MARINÉ cured spencer gulf yellowtail kingfish, ponzu, avocado, yarra valley salmon roe

TERRINE MAISON raven creek farm ham hock terrine, caper & cornichon vinaigrette, toasted brioche

### PLAT & ACCOMPAGNEMENTS

ÉPAULE D'AGNEAU loddon valley slow-cooked boneless lamb shoulder,

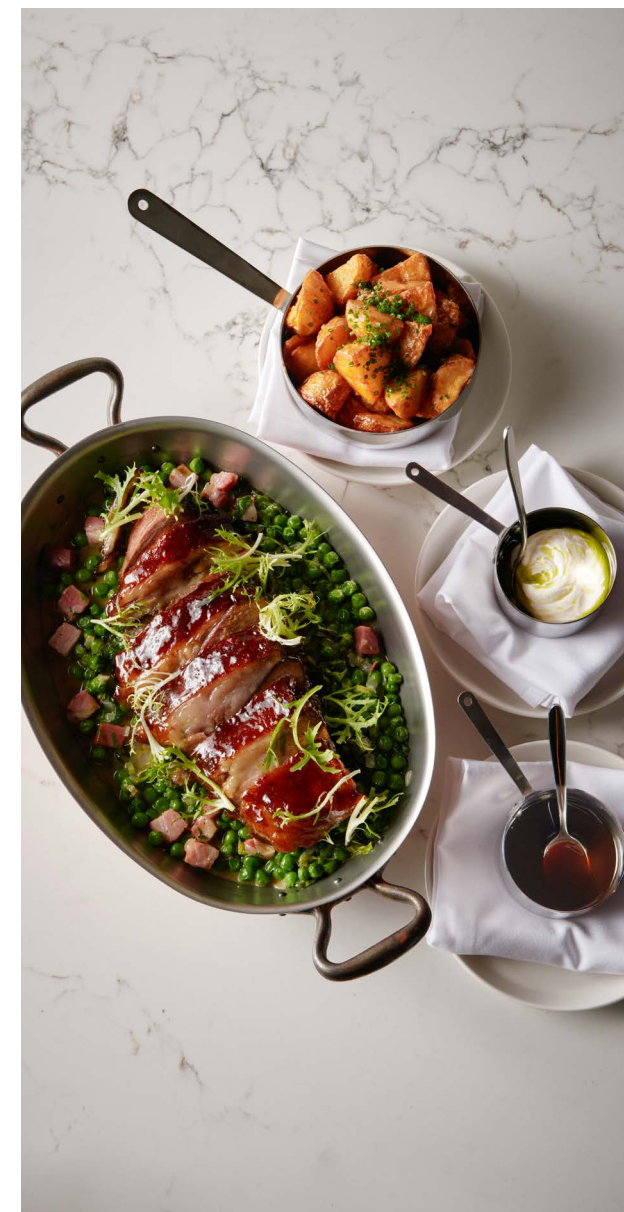
gippsland yoghurt, mint oil, pea à la française

with two sides of baby chat potatoes and bitter leaf salad

*Upgrade available to CÔTE DE BŒUF cape grim dry-aged grass-fed rib eye MS 2+,  
smoked bone marrow bordelaise additional \$20pp*

### DESSERT

FONDANT AU CHOCOLAT callebaut 72% dark chocolate lava cake, honeycomb snow



*Sample menu and subject to seasonal changes. Please advise of any allergies or dietary requirements during the booking process.  
Package is prepaid with a 72 hour cancellation policy. ALL Accor Plus dining discount of 10% applicable.*

# MOTHER'S DAY WEEKEND

Sunday, 10 May 2026

## DETAILS

Four course shared lunch menu including a glass of Champagne from \$180 per adult

Le Petit Prince menu from \$55 per child (3-11 years)

Available from 12:30PM

[Secure your reservation](#)

## MENU

PAIN FRAIS warm plain & seeded sourdough, served with cultured butter

### ENTREES

SÉRIOLE MARINÉ cured spencer gulf yellowtail kingfish, ponzu, avocado, yarra valley salmon roe

TERRINE MAISON raven creek farm ham hock terrine, caper & cornichon vinaigrette, toasted brioche

### PLAT & ACCOMPAGNEMENTS

ÉPAULE D'AGNEAU 600g loddon valley slow-cooked boneless lamb shoulder,

gippsland yoghurt, mint oil, pea à la française

with two sides of baby chat potatoes and bitter leaf salad

*Upgrade available to CÔTE DE BŒUF 600g cape grim dry-aged grass-fed rib eye MS 2+,*

*smoked bone marrow bordelaise additional \$20pp*

### DESSERT

FONDANT AU CHOCOLAT callebaut 72% dark chocolate lava cake, honeycomb snow

*Sample menu and subject to seasonal changes. Please advise of any allergies or dietary requirements during the booking process. Package is prepaid with a 72 hour cancellation policy.*

