

IN-ROOM DINING MENU



S O F I T E L
BRISBANE CENTRAL

BREAKFAST MËNU

AVAILABLE 6AM-11AM

TO ORDER, PLEASE SCAN THE QR CODE IN YOUR ROOM

À LA CARTE

FRENCH BOULANGERIE BASKET (V) \$22

Oven-fresh croissant and Danish served with butter and seasonal confiture

BREADS AND SPREADS (GFOA) \$10

Choice of white, multi-grain, or wholemeal bread served with butter and seasonal confiture

SOFITEL BIRCHER MUESLI (V) \$19

Seasonal fruits, Greek yoghurt, rolled oats and toasted nuts

BREAKFAST CEREAL SELECTION (V) \$12

Corn Flakes, Just Right, Weet-Bix, Nutri-Grain and toasted muesli

FRESH FRUIT SALAD (V/VGOA) \$17

Seasonal fruit salad and berries served with Greek yoghurt

TWO FREE-RANGE EGGS YOUR WAY (V/GFOA) \$19

Scrambled, fried, poached or boiled served with sourdough

OMELETTE (GFOA) \$30

Served with your choice of fillings:

- Adelaide Hills brie cheese, roasted tomato and thyme (V)
- Champagne ham, cheddar cheese and roasted tomato
- Smoked salmon, cheddar cheese and fresh herbs

PANCAKES \$27

Fluffy pancakes, fresh banana, seasonal berries, maple syrup and crème Chantilly

CRÊPES \$28

Banana, maple syrup, toasted pecans and bourbon vanilla crème Chantilly



SOFITEL EGGS BENEDICT**\$29**

Free-range poached eggs, smoked Tasmanian salmon, baby spinach on oven-fresh croissant with beurre noisette hollandaise

SOFITEL BREAKFAST BURGER (GFOA)**\$26**

Black Forest bacon, avocado mousseline, sun-ripened tomato, free-range fried egg, rocket, homemade chutney and aioli on brioche bun

SMASHED AVOCADO (V/VGOA)**\$22**

Avocado, fresh herbs, Persian fetta, toasted pepitas, chilli flakes and rocket on dark rye

Add free range eggs | \$4 each

BIG BREAKFAST (GFOA)**\$34**

Two free-range eggs of your choice (scrambled, poached or fried), middle bacon, chicken sausage, hash brown and avocado

ADD-ONS (GFOA)**\$8**

Middle bacon, chorizo, chicken sausage, roast tomato, avocado, hash browns, herb roasted mushrooms, homemade baked beans

Sofitel Brisbane Central prepares multiple food on shared equipment - traces of peanuts, nuts, milk, wheat, gluten, fish, shellfish, soy, sesame seeds, eggs and soybeans may be present.



ALL-DAY MËNU

AVAILABLE 11AM-10PM

TO ORDER, PLEASE SCAN THE QR CODE IN YOUR ROOM

LIGHT MEALS AND SNACKS

ARTISAN BREAD BASKET (V) \$16

Oven-fresh baguette served with Paysan Breton butter

CHICKEN CAESAR SALAD \$35

Chicken, cos lettuce, dehydrated prosciutto, shaved Parmesan, sourdough crouton and Caesar dressing

CHICKEN LIVER PÂTÉ (GFOA) \$27

Toasted nuts, Cognac, seasonal confiture and crispy baguette

STRACCIATELLA (V/GFOA) \$23

Seasonal stone fruit, sun-ripened tomato, roasted macadamias, basil, olive oil and charred sourdough

SOUP OF THE DAY (GFOA) \$23

Served with crusty bread and Paysan Breton butter

THE CLASSICS

FISH & CHIPS \$34

Beer battered flathead and chips, tartare, green leaves and lemon

CLUB SANDWICH (GFOA) \$36

Succulent chicken breast, prosciutto, French brie, cos lettuce, and tomato served with fries

SIGNATURE CHEESEBURGER (VGOA/GFOA) \$35

Wagyu beef patty, red cheddar cheese, Westmont pickles, house-made burger sauce, cos lettuce and fresh tomato served with fries

SOFITEL BREAKFAST BURGER (GFOA) \$25

Black Forest bacon, avocado mousseline, sun-ripened tomato, free-range fried egg, rocket, homemade chutney and aioli on brioche bun



ENTRÉE

CHICKEN LIVER PÂTÉ (GFOA) **\$27**

Toasted nuts, Cognac, seasonal confiture and crispy baguette

STRACCIATELLA (V/GFOA) **\$23**

Seasonal stone fruit, sun-ripened tomato, roasted macadamias, basil, olive oil and charred sourdough

SOUP OF THE DAY (GFOA) **\$23**

Served with crusty bread and Paysan Breton butter

LE SAUMON GRILLE (DF) **\$29**

Yuzu vinaigrette, salmon caviar, pickled onion, seaweed, puffed rice and toasted sesame

AUSTRALIAN OYSTERS **½ DOZEN \$36 | DOZEN \$70**

- On the rocks with freshly cut lemon (GFOA)
- Orange, candied French onion and mint mignonette (GFOA)
- Hickory-smoked BBQ sauce and crispy bacon lardons

MAINS

BEEF (GFOA) **\$65**

Scotch filet (marble score 3 plus) and red wine jus

PORC BRAISEE (DF) **\$45**

Crispy Gooralie pork belly, toasted pine nuts, chillies, soy sauce, spring onion and fragrant steamed rice

COQ AU VIN (GF) **\$41**

Chicken thigh fillet, bacon lardons, mushrooms and root vegetables

POELE KINGFISH (GF) **\$48**

Port Lincoln sustainable farmed kingfish, chorizo, Spanish onion, new potatoes, summer peas and herb emulsion



COMFORT FOOD

CASARECCE VONGOLE	\$40
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Handmade pasta, fresh clams, herbed pesto, rocket and marinated artichoke

SPAGHETTI BOLOGNAISE	\$39
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Slow-cooked bolognese sauce, fresh herbs and Parmesan

MARGARITA PIZZA (V)	\$32
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Tomato sugo, sun-ripened tomatoes and shredded mozzarella

PEPPERONI PIZZA	\$34
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Tomato sugo, thinly-sliced pepperoni and shredded mozzarella

CHEF'S CURRY OF THE WEEK (GFOA)	\$34
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PLANT-BASED MENU

FAUX GRASS (VG)	\$28
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Mushroom pâté, blueberry jam, cranberries and toasted hazelnuts with oven-fresh baguette

JAMBALAYA AVEC POULET ET CREVETTES (VGOA)	\$40
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Crispy chicken, prawn, charred capsicum and steamed rice

VIETNAMESE BBQ PORK COMME DE CONCHON (VGOA)	\$39
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Vietnamese plant-based BBQ pork, pickled cabbage, fragrant steamed rice, mayonnaise and char-grilled capsicum

MOUSSE AU CHOCOLAT (VG/GF)	\$21
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Spiced chocolate, coffee and seasonal berries



SIDES

CHARRED VEGETABLES (V/GF) \$15
with Persian feta and herb emulsion

ROCKET AND STONE FRUIT SALAD (VGOA/GF) \$15
with roasted macadamias and vinaigrette

TRUFFLE AND PARMESAN FRITES (V) \$15

POMMES PURÉE (GF) \$15

DESSERT

SBC SUNDAE (GFOA) \$27
Bourbon vanilla bean and chocolate gelato, salted caramel sauce, pistachio brittle, chocolate truffles, seasonal berries, wafer rolls and crème Chantilly

MOELLEUX CHOCOLAT (V) \$23
Warm molten chocolate cake, black cherry compote, crème Chantilly, pistachio brittle and fresh strawberries

FROMAGE (V/VGOA/GFOA) \$39
Selection of local and imported artisan cheeses served with seasonal confiture and oven-fresh lavosh

SEASONAL FRUIT PLATE (GFOA) \$16
Sliced fresh fruits and berries

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KIDS MENU

FISH & CHIPS

\$17

Served with lemon and tomato sauce

CHICKEN NUGGETS

\$18

Served with chips and salad

TOMATO PASTA

\$16

Napoli sauce and cheese

CHICKEN & SALAD

\$18

Sliced chicken breast and garden salad

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OVERNIGHT MÈNU

AVAILABLE 10PM-6AM

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SOUP OF THE DAY (GFOA)	\$23
Served with crusty bread and Paysan Breton butter	
CHICKEN CAESAR SALAD	\$35
Chicken, cos lettuce, dehydrated prosciutto, shaved Parmesan, sourdough crouton, Caesar dressing	
HAM, CHEESE AND TOMATO TOASTIE (GFOA)	\$15
CHEESE AND TOMATO TOASTIE (GFOA)	\$15
CHEF'S CURRY OF THE WEEK (GFOA)	\$34

V	Vegetarian
VG	Vegan
GF	Gluten Free
DF	Dairy Free
VGOA	Vegan Option Available
GFOA	Gluten Free Option Available

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DRINKS MENU

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CELLAR SELECTION

SPARKLING AND CHAMPAGNE

		REG	BTL
Veuve D'Argent Blanc de Blancs	Burgundy	\$15	\$69
Legacy Brut	NSW	\$13	\$61
King Valley Prosecco	King Valley	\$15	\$69
Emeri Pink Moscato	Yarra Valley	\$13	\$61
Moët et Chandon Brut Imperial	Epernay	\$25	\$130

WHITE WINE

		SM	REG	BTL
Vidal Sauvignon Blanc	Marlborough	\$14	\$22	\$67
Wirra Wirra Hiding Champion Sauvignon Blanc	Adelaide Hills	\$16	\$24	\$86
Legacy Sauvignon Blanc	NSW	\$13	\$19	\$61
Forest Hill Highbury Fields Chardonnay	Great Southern	\$15	\$23	\$69
Rockbare The Clare Riesling	Clare Valley	\$15	\$23	\$69
Leftfield Pinot Gris	Hawke's Bay	\$14	\$22	\$67

RED WINE

		SM	REG	BTL
Langmeil The Long Mile Shiraz	Barossa	\$15	\$23	\$69
Legacy Shiraz Cabernet	NSW	\$13	\$19	\$61
Snake & Herring Dirty Boots Cabernet Sauvignon	Margaret River	\$15	\$23	\$69
Head Wines Head Red GSM	Barossa	\$15	\$23	\$69
Leftfield Pinot Noir	Marlborough	\$15	\$23	\$69
Dandelion Damsel Of The Barossa Merlot	Barossa	\$14	\$22	\$67



ROSÉ

Leftfield	Hawke's Bay	SM	REG	BTL
		\$14	\$22	\$67

DESSERT WINE

Frogmore Creek Iced Riesling	Coal River	SM	REG	BTL
		\$19	-	\$72

BOTTLED BEER AND CIDER

Rogers	\$8
Hahn Premium Light	\$8
Heineken 3	\$8
Heineken 0.0	\$8
Heineken	\$10
XXXX Gold	\$8
XXXX Dry	\$9
Byron Bay Brewery Premium Lager	\$9
James Boags Premium	\$9
James Squire 150 Lashes	\$9
5 Seeds Crisp Apple	\$9
The Hills Pear	\$9



