

*In-Room  
Dining Menu*



# Breakfast Menu

Available 6am to 11am

## À LA CARTE

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### **FRENCH BOULANGERIE BASKET (V) 22**

Oven-fresh croissant and Danish with butter and seasonal confiture

### **BREADS AND SPREADS (GFOA) 10**

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

### **SOFITEL BIRCHER MUESLI (V) 20**

Seasonal fruits, Greek yoghurt, rolled oats and toasted nuts

### **BREAKFAST CEREAL SELECTION (V) 11**

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

### **FRESH FRUIT SALAD (V/VGOA) 17**

Seasonal fruit salad and berries with Greek yoghurt

### **TWO FREE-RANGE EGGS YOUR WAY (V/GFOA) 17**

Scrambled, fried, poached or boiled 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



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**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)** **23**

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

**Add free-range eggs | \$4 each**

**NOURISHING GREENS (VOA/DF)** **27**

Charred seasonal greens, white bean hummus, roasted tomato, sesame avocado, poached free-range eggs on dark rye

**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

**Please note an \$8 delivery fee applies to all orders.**

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

Our menu contains allergens and is prepared in a kitchen that handles peanuts, nuts, milk, wheat, gluten, fish, shellfish, molluscs, lupin soy, lactose, and eggs. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee our food will be allergen-free.

Whilst we are not a halal certified food and beverage operation, we use halal certified meat and the halal meals do not contain non-halal products. We take reasonable steps to prevent cross contamination with alcohol-based and non-halal products.



# All-Day Menu

Available 11am to 10pm

## REPAS LÉGERS *Light Meals and Snacks*

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<b>BOULANGERIE (V)</b>	15
Oven-fresh petites baguettes with Paysan Breton butter	
<b>OLIVES CHAUDES (VG/GF)</b>	18
Marinated olives with petit herbs and first press olive oil from Mount Zero Victoria	
<b>VICHYSOISE (GFOA)</b>	24
Chilled French classic potato and leek soup	
<b>VELOUTÉ DE CRITROUILLE (GFOA)</b>	23
Velvety pumpkin and ginger soup with a hint of vanilla	
<b>CREVETTES À LA CITRONELLE</b>	21
Minced prawn meat skewers with lemongrass, ginger caramel and sesame	
<b>NEMS DE POISSON</b>	23
Spiced barramundi spring rolls	
<b>CALMARS SEL ET POIVRE</b>	22
Crispy salt and pepper squid with lemon aioli	
<b>PÊCHE D'ÉTÉ (V/GFOA)</b>	22
Marrickville burrata, summer peach and tomato salad with a petit herb and avocado vinaigrette	
<b>SALADE CÉSAR AU POULET (GFOA)</b>	35
Chicken, cos lettuce, dehydrated prosciutto, shaved Parmesan, sourdough croutons and anchovy dressing	
<b>FRENCH FRIES</b>	12
Crispy chips with aioli	



## **GRANDES ASSIETTES** *Large Plates*

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<b>BOEUF BOURGUIGNON (GF)</b>	<b>35</b>
Red wine braised beef, bacon and mushroom stew with bone marrow pommes purée	
<b>FISH AND CHIPS</b>	<b>34</b>
Beer battered flathead and chips, tartar, green leaves and lemon	
<b>SIGNATURE CUVÉE STEAK SANDWICH (GFOA)</b>	<b>39</b>
Pure Black beef tenderloin, French brie and onion jam on a house-baked croissant bun with French fries	
<b>SIGNATURE CHEESEBURGER (VGOA/GFOA)</b>	<b>29</b>
Wagyu beef patty, red cheddar cheese, Westmont pickles, house-made burger sauce, cos lettuce and fresh tomato with French fries	
<b>VIETNAMESE BBQ PORK COMME UN COCHON (VGOA)</b>	<b>40</b>
Vietnamese plant-based BBQ pork, organic sauerkraut, fragrant steamed rice, char-grilled capsicum and mayonnaise	
<b>PASTA ALLA BOLOGNESE</b>	<b>30</b>
Slow-cooked beef bolognese sauce, fresh herbs and Parmesan	
<b>CROQUE MONSIEUR</b>	<b>28</b>
Gruyère cheese, champagne ham, mornay, Dijon mustard with French fries	
<b>PASTA À LA PUTTANESCA (VGOA)</b>	<b>30</b>
Organic spaghetti, rich Mediterranean tomato sugo, kalamata olives, baby capers with shaved Parmigiano Reggiano	



## **GRANDES ASSIETTES** *Large Plates*

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<b>CLUB SANDWICH (GFOA)</b>	<b>35</b>
Grilled chicken breast, prosciutto, French brie, cos lettuce and sun-ripened tomato with French fries	
<b>MARGHERITA PIZZA (V)</b>	<b>32</b>
Tomato sugo, sun-ripened tomatoes and shredded mozzarella	
<b>PEPPERONI PIZZA</b>	<b>34</b>
Tomato sugo, thinly-sliced pepperoni and shredded mozzarella	
<b>CURRY OF THE WEEK (GFOA)</b>	<b>34</b>
Served with fragrant rice	

## **KIDS MENU**

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<b>FISH AND CHIPS</b>	<b>17</b>
Served with lemon and tomato sauce	
<b>CHICKEN NUGGETS</b>	<b>18</b>
Served with chips and salad	
<b>TOMATO PASTA</b>	<b>16</b>
Napoli sauce and cheese	
<b>CHICKEN AND SALAD</b>	<b>18</b>
Sliced chicken breast and garden salad	

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## DESSERT

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<b>FRENCH VANILLA BAVAROIS</b>	<b>22</b>
French vanilla panna cotta with Bowen mango, white chocolate accents, and a gingernut crumble	
<b>FRUIT DE LA PASSION (VG)</b>	<b>21</b>
Passionfruit and cashew cheesecake, chocolate and almond soil, fresh berries and raspberry sorbet	
<b>CHOCOLATE BAVAROIS (GF)</b>	<b>12.5</b>
Rich chocolate mousse with a crème brûlée centre topped with salted caramel Chantilly cream and seasonal fruit	
<b>WHITE CHOCOLATE AND APPLE MOUSSE</b>	<b>12.5</b>
Creamy white chocolate mousse with bourbon vanilla and a caramelised apple centre	
<b>PETIT CHEESECAKE</b>	<b>11.5</b>
Lumière French baked cheesecake with a cinnamon and almond crust topped with seasonal berries	
<b>GLACES AND SORBETS / PER SCOOP (V/VGOA/GFOA)</b>	<b>6</b>
Please ask for daily selection	
<b>SEASONAL FRUIT PLATE</b>	<b>16</b>
<b>FROMAGES (VGOA)</b>	<b>37</b>
Selection of local King Island artisan cheeses with seasonal confiture and lavosh	

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VGOA Vegan Option Available

VG Vegan

GF Gluten Free  
GFOA Gluten Free Option Available

DF Dairy Free



# Overnight Menu

Available 10pm to 6am

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<b>SALADE CÉSAR AU POULET (GFOA)</b>	<b>35</b>
Chicken, cos lettuce, dehydrated prosciutto, shaved Parmesan, sourdough croutons and anchovy dressing	
<b>BOEUF BOURGUIGNON (GF)</b>	<b>35</b>
Red wine braised beef, bacon and mushroom stew with bone marrow pommes purée	
<b>CROQUE MONSIEUR</b>	<b>28</b>
Gruyère cheese, champagne ham, mornay, Dijon mustard with French fries	
<b>MARGHERITA PIZZA (V)</b>	<b>32</b>
Tomato sugo, sun-ripened tomatoes and shredded mozzarella	
<b>PEPPERONI PIZZA</b>	<b>34</b>
Tomato sugo, thinly-sliced pepperoni and shredded mozzarella	
<b>FROMAGE ET TOMATE PANINI (GFOA)</b>	<b>18</b>
Toasted cheese and tomato panini on Turkish bread with French fries and aioli	
<b>CURRY OF THE WEEK (GFOA)</b>	<b>34</b>
Served with fragrant rice	

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# Drinks Menu

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## CELLAR SELECTION

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### SPARKLING WINE & CHAMPAGNE

		125ML	BTL
Legacy Brut	NSW	13	61
Emeri Pink Moscato	Yarra Valley, VIC	13	61
King Valley Prosecco	King Valley, VIC	15	69
Veuve Ambal Vin Mousseux Blanc de Blancs	Burgundy, FR	15	75
Veuve Clicquot Yellow Label Brut	Reims, FR	29	160
Taittinger Cuvée Prestige Brut NV	Reims, FR	35	170
Moët et Chandon Brut Impérial	Épernay, FR		135

### WHITE WINE

		125ML	200ML	BTL
Legacy Sauvignon Blanc	NSW	13	19	61
The Other Wine Co. Pinot Gris	Adelaide Hills, SA	14	22	70
Lobethal Chardonnay	Adelaide Hills, SA	15	22	70
Rieslingfreak No.3	Clare Valley, SA	15	23	75
Catalina Sounds Sauvignon Blanc	Marlborough, NZ	16	23	75
Pierro LTC Semillon Sauvignon Blanc	Margaret River, WA	18	27	110
Domaine Jean Defaix Chablis	Chablis, FR	20	28	120
Chalmers Fiano	Heathcote, VIC			71

### RED WINE

		125ML	200ML	BTL
Legacy Shiraz Cabernet	NSW	13	19	61
Craggy Range Pinot Noir	Martinborough NZ	14	22	67
Penny's Hill Malpas Road Merlot	McLaren Vale, SA	14	22	67
Head Red GSM	Barossa Valley, SA	15	23	69
Hesketh Regional Coonawarra Cabernet Sauvignon	Coonawarra, SA	15	23	69



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## RED WINE

		125ML	200ML	BTL
Bruno Shiraz	Barossa Valley, SA	15	23	69
Langmeil Valley Floor Shiraz	Barossa Valley, SA	18	24	77
Poliziano Chianti Colli Senesi DOCG	Tuscany, ITALY			70

## ROSÉ

		125ML	200ML	BTL
BY.OTT Rosé	Provence, FR	17	25	94
Maison Saint AIX Rosé	Provence, FR	18	26	95

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## BOTTLED BEER AND CIDER

Heineken 0.0				8
XXXX Gold				9
Hahn Premium Light				9
Heineken				10
Little Creatures Rodgers				10
James Squire 150 Lashes				10
5 Seeds Crisp Cider				9
The Hills Pear				10
James Squire Orchard Crush				10



## COCKTAILS

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<b>GRAND AMOUR</b>	<b>23</b>
Pink gin, lemon, cranberry, and rose water	
<b>JARDIN FRANÇAIS</b>	<b>24</b>
Gin, cucumber, elderflower, thyme, and soda	
<b>FRUIT DE LA PASSION</b>	<b>25</b>
Tequila, mezcal, agave, passionfruit, and smoked chilli salt	
<b>MARTINI À L'ESPRESSO</b>	<b>26</b>
Dark rum, Kahlua, espresso, and maple syrup	
<b>WHISKY ACIDULÉ</b>	<b>27</b>
Whisky, cloudy apple juice, lemon, burnt rosemary, and bitters	
<b>DRAGON ROUGE</b>	<b>28</b>
Cognac, cranberry bitters, orange, and five-spice	
<b>ZESTE FRANÇAIS</b>	<b>29</b>
Grey Goose, pear liqueur, lemon, and orange bitters	
<b>CHOCOLAT FUMÉ</b>	<b>35</b>
Bourbon, chocolate, orange, and bitters	



## ALCOHOL FREE

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**MOJITO** 16  
Blackberry, basil, lime, and soda

**PIÑA COLADA** 16  
Coconut, pineapple juice, and lime

**LONDON SPRITZ** 18  
Lyre's Pink London, sparkling, strawberry, and soda

## SPIRITS | Served straight up in a glass

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Baileys 9

Chambord 9

Cointreau 9

Gordons Gin 12

Smirnoff Vodka 12

Bacardi Rum 12

Bundaberg Rum 12

Chivas Regal Whisky 12

Jack Daniels Whisky 12



## COLD BEVERAGES

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### JUICES

Orange Juice	6
Apple Juice	6
Pineapple Juice	6
Fresh Apple Juice	12
Fresh Orange Juice	12
Fresh Pineapple Juice	12

### SOFT DRINKS

Coke	7
Diet Coke	7
Coke Zero	7
Sprite	7

### WATER

Perrier Sparkling Mineral Water 330ml	6
Perrier Sparkling Mineral Water 750ml	12



## COFFEE

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Espresso	4
Long Black	6
Cappuccino	6
Flat White	6
Latte	6
Mocha	6
Chai Latte	6
Babychino	6
Hot Chocolate	6
Iced Mocha	6
Iced Chocolate	6

## TEA

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Moroccan Mint Green	6
Elderflower and Apple	6
English Breakfast	6
Earl Grey	6
Chamomile	6
Jasmine	6
Afternoon	6
Organic Sencha	6
Darjeeling	6
Chai	6

