

IN-ROOM DINING MENU



S O F I T E L
BRISBANE CENTRAL

BREAKFAST MÈNU

AVAILABLE 6AM-11AM

TO ORDER, DIAL 1 ON YOUR IN-ROOM PHONE

À LA CARTE

FRENCH BOULANGERIE BASKET (V) **\$21**

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

FRUIT SALAD (V/VGOA) **\$17**

Seasonal fruit salad and berries served with Greek yoghurt

OMELETTE (GFOA) **\$22**

Served with your choice of fillings:

- Adelaide Hills brie cheese, roasted tomato, thyme (V)
- Champagne ham, cheddar cheese, roasted tomato
- Blue swimmer crab, bean shoots, coriander, sambal

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

Scrambled, fried, poached or boiled served with sourdough

NOURISHING GREENS (V/VGOA) **\$27**

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

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



SMASHED AVOCADO (V/VGOA)

\$22

Avocado, fresh herbs, Persian feta, 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)

\$7

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 MÈNU

AVAILABLE 11AM-10PM

TO ORDER, DIAL 1 ON YOUR IN-ROOM PHONE

LIGHT MEALS AND SNACKS

ARTISAN BREAD BASKET (V) \$16

Oven-fresh baguette served with Paysan Breton butter

CHICKEN CAESAR SALAD \$35

Cos lettuce, dehydrated prosciutto, shaved Parmesan, sourdough crouton and Caesar dressing

CHICKEN LIVER PÂTÉ (GFOA) \$27

Toasted nuts, Cognac, seasonal confiture and crispy baguette

ROASTED BEETROOT & CHÈVRE AUX CENDRE SALAD (V/GFOA) \$25

Citrus fruit, petit herbs, walnuts and sherry vinaigrette

SOUP OF THE DAY (GFOA) \$23

Served with crusty bread and Paysan Breton butter

THE CLASSICS

FISH AND 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 (VOA/GFOA) \$35

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

ROASTED BEETROOT & CHÈVRE AUX CENDRE SALAD (V/GFOA) **\$25**

Citrus fruit, petit herbs, walnuts and sherry vinaigrette

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

Served with crusty bread and Paysan Breton butter

PAN-FRIED GARLIC PRAWNS (GFOA) **\$33**

Spanish chorizo, fire roasted peppers, toasted sourdough and confit garlic

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

FROM THE GRILL All served with pomme purée and seasonal greens

BEEF (GFOA) **\$65**

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

LAMB BACK STRAP (GFOA) **\$50**

250g Central Victorian lamb back strap and red wine jus

SOUS VIDE CHICKEN (GFOA) **\$41**

Skin-on chicken breast, sauce soubise, charred cos, roasted vine tomato

PAN-SEARED FISH (GFOA) **\$50**

Humpty Doo sustainable farmed barramundi with sauce vierge



COMFORT FOOD

POTATO GNOCCHI (V) **\$41**
Confit garlic cream sauce, toasted almonds, heirloom tomatoes, green leaves and black truffle pecorino

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

MARGARITA PIZZA **\$32**
Tomato sugo, sun-ripened tomatoes and shredded mozzarella

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

CHEF'S CURRY OF THE WEEK (GFOA) **\$34**

PLANT-BASED MENU

HOMAGE DE BEETROOT (VG) **\$23**
Salt baked beetroot with sherry vinaigrette, grapefruit and homemade cashew tarragon cream

VIETNAMESE BBQ PORK COMME DE CONCHON (VGOA) **\$39**
Vietnamese plant-based BBQ pork, organic kimchi, fragrant steamed rice, mayonnaise and seasonal greens

CHEESECAKE AU FRUIT DE LA PASSION (VG) **\$22**
Passionfruit cheesecake, chocolate soil, fresh berries and raspberry sorbet



SIDES

TRUFFLED POMMES PURÉE (GFOA)	\$17
Silky pommes purée, white truffle oil, parsley	
GREEN LEAF SALAD (VGOA)	\$15
with French dressing	
SAUTÉED SEASONAL GREENS (VOA/GFOA)	\$15
Olive oil, sea salt, cracked pepper	
POMMES FRITES (VOA)	\$14

DESSERT

SBC SUNDAE (GFOA)	\$27
Bourbon vanilla bean and chocolate gelato, salted caramel sauce, hazelnut honeycomb, chocolate truffles, seasonal berries, wafer rolls and crème Chantilly	
MOELLEUX CHOCOLAT (V)	\$23
Warm molten chocolate cake, macadamia honeycomb, peanut butter ganache and seasonal berries	
FROMAGE	\$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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OVERNIGHT MØNU

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
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
VOA	Vegetarian Option Available
VGOA	Vegan Option Available
GFOA	Gluten Free Option Available

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DRINKS MÆNU

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

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

BOTTLED BEER AND CIDER

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

