

Christmas Eve Sharing Menu

24 December 2025

Baguette tradition, AOP Lescure butter “demi-sel”

Amuse-Bouche

Wagyu beef tartare, Sturia Oscietra French caviar

Les Entrées

“Mousse de foie gras”, mustard fig chutney, brioche

Plateau de Fruits de Mer, sauce and condiments

Warm Moreton Bay bugs Thermidor

Cured Hervey Bay scallops' tartare

Salmon “gravlax”

North QLD tropical painted lobster Thermidor

Mooloolaba king prawns, black garlic aioli

Pacific plated oysters & aged Chardonnay mignonette

Les Plats

Manuka honey-glazed wood smoked Gypsy ham, white asparagus, beurre blanc

O'Connor Angus Chateaubriand (VIC), pomme fondante, port wine jus

Cape York wild Coral trout, Taggiasche olives sauce vierge

Les Desserts

Bûche de Noël

Candied orange rice pudding

Mini baked pecan tart

S O F I T E L
BRISBANE CENTRAL