



## PETIT ASSIETTE

Small Plates

### Australian Oysters / 6 each

Choose from

On the rocks with freshly cut lemon (GF)

Orange, candied French onion and mint mignonette (GF)

Hickory-smoked BBQ sauce and crispy bacon lardons

### Potage / 22 (GFOA)

Soup of the day served with oven-fresh baguette and Paysan Breton butter

### Octopus / 30 (GF/DF)

Char-grilled Fremantle octopus with capers, gremolata and prosciutto di Parma

### Chicken Liver Pâté / 26 (GFOA)

Toasted nuts, Cognac, seasonal confiture and crispy baguettes

### Wagyu Bresaola / 29 (GF)

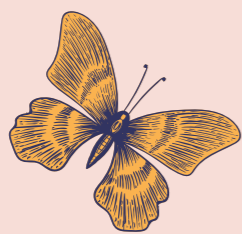
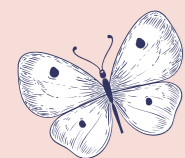
Cured wagyu beef, Cipriani sauce, toasted pine nuts, petit herbs, shaved Parmesan and Mount Zero olive oil

### Pan-Fried Garlic Prawns / 31 (GFOA)

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

### Roasted Beetroot and Chèvre Aux Cendres Salad / 23 (V/GFOA)

Citrus fruit, petit herbs, walnuts and sherry vinaigrette



## GRANDE ASSIETTE

Large Plates

### Lamb Back Strap / 48 (GF)

Central Victorian lamb back strap, romesco sauce, Persian fetta, Kalamata olives and sugar snap peas

### Pan-Seared Barramundi / 47 (GF)

Humpy Doo sustainable farmed barramundi, sauce vierge, pommes purée and petit herbs

### Sous Vide Chicken Breast / 39 (GF)

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

### Filet De Boeuf / 68 (GF)

McLaren Vale Pure Black eye filet (marble score 3 plus), truffled pommes purée, onion marmalade and watercress

### Pork Cutlet / 45 (GFOA)

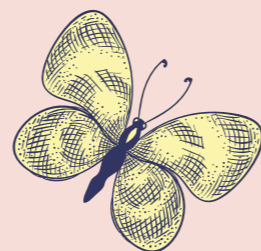
Gooralie pork, warm celery apple salad, red wine jus and dried cranberries

### Potato Gnocchi / 39 (V)

Confit garlic cream sauce, toasted almonds, heirloom tomatoes, green leaves and black truffle pecorino

### Faux Filet / 62 (GF)

Pure prime scotch filet (marble score 3 plus), truffled pommes purée, onion marmalade and watercress



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.

## PLATS AUX LEGUMES

Plant-Based Dishes

### ENTRÉE

#### Homage De Beetroot / 22 (VG)

Salt baked beetroot with sherry vinaigrette, grapefruit and homemade cashew tarragon cream

### PLAT PRINCIPAL

#### Comme Le Duck / 41 (VGOA)

Crispy plant-based duck, green peppercorns, braised celery root, Granny Smith apple and red wine reduction

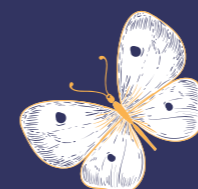
#### Vietnamese BBQ Pork Comme De Conchon / 39 (VGOA)

Vietnamese plant-based BBQ pork, organic kimchi, fragrant steamed rice, mayonnaise and seasonal greens

### DESSERT

#### Cheesecake Au Fruit De La Passion / 22 (VG)

Passionfruit cheesecake, chocolate soil, fresh berries and raspberry sorbet



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



## ACCOMPANIMENTS / 15

Sides

Seasonal greens, olive oil, lemon, roasted almonds (VG)

Rocket, black truffle pecorino, toasted hazelnuts, herb vinaigrette (V)

Pommes purée (V/GF)

Truffle and Parmesan frites served with aioli (V)

Duck fat potatoes

Green leaf salad with French dressing (VG)



## DESSERTS

#### Moelleux Chocolat / 21 (V)

Warm molten chocolate cake, macadamia honeycomb, peanut butter ganache and seasonal berries

#### Crêpes Suzette / 24 (V)

Signature crêpes with Grand Marnier, cardamom-infused orange butter sauce and Cowch bourbon vanilla ice cream

#### Crème Brûlée / 22 (V)

Bourbon vanilla and orange crème brûlée, sablé biscuit and macerated berries

#### Cowch Ice Creams and Sorbets / 11 per scoop (V/VGOA/GFOA)

Please ask our wait staff for daily selection

#### Fromage / 37 (V/GFOA)

Selection of imported and local artisan cheeses served with seasonal confiture and oven-fresh lavosh

