



For the woman who
makes life *bloom*

A table set,
a moment for *you*.

With *petals* soft,
in every hue.

Flowers form a gentle art.

A little bouquet
with a lot of *heart*.

S O F I T E L
BRISBANE CENTRAL

Mother's Day

LUNCH

LA BAGUETTE TRADITION

A.O.P. Lescure butter demi sel

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PLATEAU DE FRUITS DE MER | *seafood platter*

Pacific plate oysters and aged
chardonnay mignonette

Moreton Bay bugs and paprika roll

Cured Hervey Bay scallops' tartare

Salmon "gravlax"

Mooloolaba king prawns,
black garlic aioli

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LES PLATS | *the mains*

Gold band snapper, Taggiasche olives
sauce vierge, beurre blanc

O'Connor Angus Chateaubriand MB4+,
pomme dauphine, port wine jus

Caramelised onions "pissaladiere",
Mizuna, pickles

Poireau vinegrette, goat curd, walnuts

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LES DESSERTS | *the desserts*

Chocolate fountain

White and dark chocolates

Assortments of mini sweets
and condiments

Selection of Ice cream

Petit fours, and "verrines"

Gateau & cakes

Fresh fruits



Mother's Day

LUNCH

Pommery Brut Apanage

\$150 per bottle

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1.5 Hour Beverage Package

\$65 per person

Sparkling & Wines

Dunes & Greene Brut NV, South Australia

Penfolds Koonunga Hill Autumn Riesling, Eden Valley SA

Redbank Victorian Chardonnay, King Valley VIC

Penfolds Koonunga Hill Shiraz, Multi-regional SA

Réverie Pinot Noir, Pays d'Oc France

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Beers & Ciders

Heineken 0%, Netherlands

XXXX Gold 3.5%, QLD

Heineken 5%, Netherlands

Little Creatures Pale Ale 5.2%, WA

James Squire Orchard Crush Apple Cider 4.8%, NSW

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Soft Drinks & Juices

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