

# BREAKFAST MÆNU

**AVAILABLE 6AM TO 11AM**

TO ORDER, PLEASE SCAN THE QR CODE IN YOUR ROOM

## À LA CARTE

---

### **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



---

**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 MÈNU

AVAILABLE 11AM TO 10PM

TO ORDER, PLEASE SCAN THE QR CODE IN YOUR ROOM

**REPAS LÉGERS** *Light Meals and Snacks*

---

**BOULANGERIE (V)** 15

Oven-fresh petites baguettes with Paysan Breton butter

**OLIVES CHAUDES (VG/GF)** 18

Marinated olives with petit herbs and first press olive oil from Mount Zero Victoria

**VICHYSOISE (GFOA)** 24

Chilled French classic potato and leek soup

**VELOUTÉ DE CRITROUILLE (GFOA)** 23

Velvety pumpkin and ginger soup with a hint of vanilla

**CREVETTES À LA CITRONELLE** 21

Minced prawn meat skewers with lemongrass, ginger caramel and sesame

**NEMS DE POISSON** 23

Spiced barramundi spring rolls

**CALMARS SEL ET POIVRE** 22

Crispy salt and pepper squid with lemon aioli

**PÊCHE D'ÉTÉ (V/GFOA)** 22

Marrickville burrata, summer peach and tomato salad with a petit herb and avocado vinaigrette

**SALADE CÉSAR AU POULET (GFOA)** 35

Chicken, cos lettuce, dehydrated prosciutto, shaved Parmesan, sourdough croutons and anchovy dressing

**FRENCH FRIES** 12

Crispy chips with aioli



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

---

<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*

---

<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

---

<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	

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.



## DESSERT

---

<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	

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

**V** Vegetarian      **VG** Vegan  
**VGOA** Vegan Option Available

**GF** Gluten Free      **DF** Dairy Free  
**GFOA** Gluten Free Option Available



# OVERNIGHT MÆNU

**AVAILABLE 10PM TO 6AM**

TO ORDER, PLEASE SCAN THE QR CODE IN YOUR ROOM

---

<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	

**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.



# DRINKS MÆNU

TO ORDER, PLEASE SCAN THE QR CODE IN YOUR ROOM

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

## CELLAR SELECTION

---

### SPARKLING WINE & CHAMPAGNE

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

### WHITE WINE

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

### RED WINE

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





---

## RED WINE

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

## ROSÉ

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

---

## BOTTLED BEER AND CIDER

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



## COCKTAILS

---

<b>MOJITO</b>	<b>22</b>
White rum, lime, granulated sugar, mint leaves and soda water	
<b>OLD FASHIONED</b>	<b>22</b>
Jack Daniel's, fashioned and whiskey aged bitters and sugar	
<b>COSMOPOLITAN</b>	<b>22</b>
Vodka, Cointreau, lime and cranberry juice	
<b>WHISKY SOUR</b>	<b>22</b>
Wild Turkey, lemon juice, egg whites and sugar	
<b>PINA COLADA</b>	<b>22</b>
Bacardi, pineapple juice and coconut cream	
<b>LONG ISLAND ICED TEA</b>	<b>22</b>
Vodka, Cointreau, Barcardi, gin, tequila, cola, lemon	
<b>NEGRONI</b>	<b>22</b>
Campari, gin and sweet vermouth	
<b>BLOODY MARY</b>	<b>22</b>
Vodka, tomato juice, lemon juice, worcestershire and tobasco	
<b>MARGARITA</b>	<b>22</b>
Tequila, Cointreau and lime juice	
<b>APEROL SPRITZ</b>	<b>18</b>
Aperol, prosecco, bitters and soda	



## MOCKTAILS

---

### **VIRGIN MOJITO** 13

Lime, granulated sugar, mint leaves and soda water

### **VIRGIN PINA COLADA** 13

Pineapple juice, ice and coconut cream

## **SPIRITS** | Served straight up in a glass

---

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**

---

### **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

---

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

---

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

