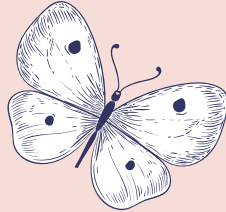




Suzette



ENTRÉE



Potage / 22 (GFOA)

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

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

Crispy Vietnamese Spring Rolls / 21

Peking duck spring rolls served with sweet chilli reduction

Roasted Beetroot and

Chèvre Aux Cendres Salad / 23 (V/GFOA)

Citrus fruit, petit herbs, walnuts and sherry vinaigrette

LIGHT MEALS

Club Sandwich / 36 (GFOA)

Chicken breast, bacon, French brie, cos lettuce and fresh tomato served with fries

Signature Cheeseburger / 35 (GFOA/VOA)

Red cheddar cheese, Westmont pickles, homemade burger sauce, cos lettuce, fresh tomato with fries

MAINS

Pan-Seared Barramundi / 47 (GF)

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

Sous Vide Chicken Breast / 39 (GF)

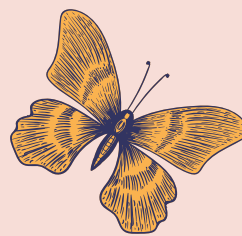
Skin-on chicken breast, sauce soubise, charred cos and roasted vine tomato

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



Caesar Salad / 28

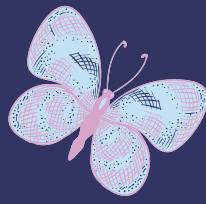
Crispy baguette, shaved Parmesan, white anchovy dressing, crispy prosciutto and anchovies

Moreton Bay Bug Bánh Mì / 25 (GFOA)

French brioche roll, herbed mayonnaise and crisp cos lettuce



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.



PLANT-BASED MENU

Homage De Beetroot / 22 (VG)

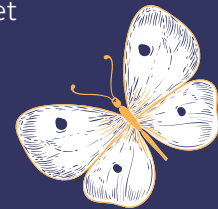
Salt baked beetroot with sherry vinaigrette, grapefruit and homemade cashew tarragon cream

Vietnamese BBQ Pork Comme De Conchon / 39 (VGOA)

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

Cheesecake Au Fruit De La Passion / 22 (VG)

Passionfruit cheesecake, chocolate soil, fresh berries and raspberry sorbet



SIDES / 15

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

