

IN-ROOM DINING MENU



S O F I T E L

BRISBANE CENTRAL

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*

BOEUF BOURGUIGNON (GF)	35
Red wine braised beef, bacon and mushroom stew with bone marrow pommes purée	
FISH AND CHIPS	34
Beer battered flathead and chips, tartar, green leaves and lemon	
SIGNATURE CUVÉE STEAK SANDWICH (GFOA)	39
Pure Black beef tenderloin, French brie and bacon jam on a house-baked croissant bun with French fries	
SIGNATURE CHEESEBURGER (VGOA/GFOA)	29
Wagyu beef patty, red cheddar cheese, Westmont pickles, house-made burger sauce, cos lettuce and fresh tomato with French fries	
VIETNAMESE BBQ PORK COMME UN COCHON (VGOA)	40
Vietnamese plant-based BBQ pork, organic sauerkraut, fragrant steamed rice, char-grilled capsicum and mayonnaise	
PASTA ALLA BOLOGNESE	30
Slow-cooked beef bolognese sauce, fresh herbs and Parmesan	
CROQUE MONSIEUR	28
Gruyère cheese, champagne ham, mornay, Dijon mustard with French fries	
PASTA À LA PUTTANESCA (VGOA)	30
Organic spaghetti, rich Mediterranean tomato sugo, kalamata olives, baby capers with shaved Parmigiano Reggiano	



GRANDES ASSIETTES *Large Plates*

CLUB SANDWICH (GFOA)	35
Grilled chicken breast, prosciutto, French brie, cos lettuce and sun-ripened tomato with French fries	
MARGHERITA PIZZA (V)	32
Tomato sugo, sun-ripened tomatoes and shredded mozzarella	
PEPPERONI PIZZA	34
Tomato sugo, thinly-sliced pepperoni and shredded mozzarella	
CURRY OF THE WEEK (GFOA)	34
Served with fragrant rice	

KIDS MENU

FISH AND CHIPS	17
Served with lemon and tomato sauce	
CHICKEN NUGGETS	18
Served with chips and salad	
TOMATO PASTA	16
Napoli sauce and cheese	
CHICKEN AND SALAD	18
Sliced chicken breast and garden salad	

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DESSERT

FRENCH VANILLA BAVAROIS	22
French vanilla panna cotta with Bowen mango, white chocolate accents, and a gingernut crumble	
FRUIT DE LA PASSION (VG)	21
Passionfruit and cashew cheesecake, chocolate and almond soil, fresh berries and raspberry sorbet	
CHOCOLATE BAVAROIS (GF)	12.5
Rich chocolate mousse with a crème brûlée centre topped with salted caramel Chantilly cream and seasonal fruit	
WHITE CHOCOLATE & APPLE MOUSSE	12.5
Creamy white chocolate mousse with bourbon vanilla and a caramelised apple centre	
PETIT CHEESECAKE	11.5
Lumière French baked cheesecake with a cinnamon and almond crust topped with seasonal berries	
GLACES AND SORBETS / PER SCOOP (V/VGOA/GFOA)	6
Please ask for daily selection	
SEASONAL FRUIT PLATE	16
FROMAGES (VGOA)	37
Selection of local King Island artisan cheeses with seasonal confiture and lavosh	

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

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OVERNIGHT MÆNU

AVAILABLE 10PM TO 6AM

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SALADE CÉSAR AU POULET (GFOA) 35

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

BOEUF BOURGUIGNON (GF) 35

Red wine braised beef, bacon and mushroom stew with bone marrow pommes purée

CROQUE MONSIEUR 28

Gruyère cheese, champagne ham, mornay, Dijon mustard with French fries

MARGHERITA PIZZA (V) 32

Tomato sugo, sun-ripened tomatoes and shredded mozzarella

PEPPERONI PIZZA 34

Tomato sugo, thinly-sliced pepperoni and shredded mozzarella

FROMAGE ET TOMATE PANINI (GFOA) 18

Toasted cheese and tomato panini on Turkish bread with French fries and aioli

CURRY OF THE WEEK (GFOA) 34

Served with fragrant rice

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DRINKS MÆNU

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CELLAR SELECTION

SPARKLING WINE & CHAMPAGNE

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

WHITE WINE

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

RED WINE

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



RED WINE

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

ROSÉ

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

BOTTLED BEER AND CIDER

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



COCKTAILS

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

