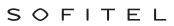


#### SOFITEL BRISBANE CENTRAL

249 TURBOT STREET - 4000 - BRISBANE - AUSTRALIA TEL. +61(7) 3835 3535 H5992@SOFITEL.COM SOFITEL.COM





# NEVER-ENDING

### Breakfast

Oven-fresh croissant and Danish with butter and seasonal confiture	22
BREADS AND SPREADS (GFOA) Choice of white, multi-grain, or wholemeal bread with butter and seasonal confiture	10
SOFITEL BIRCHER MUESLI (V) Seasonal fruits, Greek yoghurt, rolled oats and toasted nuts	20
BREAKFAST CEREAL SELECTION (V) Corn Flakes, Just Right, Weet-Bix, Nutri-Grain and toasted muesli	11
FRESH FRUIT SALAD (V/VEOA) Seasonal fruit salad and berries with Greek yoghurt	17
TWO FREE-RANGE EGGS YOUR WAY (V/GFOA) Scrambled, fried, poached or boiled with sourdough	17
OMELETTE (GFOA) 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	30
PANCAKES Fluffy pancakes, fresh banana, seasonal berries, maple syrup and crème Chantilly	27
CRÊPES Banana, maple syrup, toasted pecans and bourbon vanilla crème Chantilly	28
SOFITEL BREAKFAST BURGER (GFOA) Black Forest bacon, avocado mousseline, sun-ripened tomato, free-range fried egg, rocket, homemade chutney and ajoli on brioche bun	26

### To order, simply use the QR code located in your room, or simply dial 1.

#### Breakfast

<b>SOFITEL EGGS BENEDICT</b> Free-range poached eggs, smc spinach on oven-fresh croissa		29
SMASHED AVOCADO (V/VEO Avocado, fresh herbs, Persian and rocket on dark rye Add free-range eggs   \$4 each	nA) fetta, toasted pepitas, chilli flakes	23
NOURISHING GREENS (VOA/ Charred seasonal greens, whit sesame avocado, poached free	e bean hummus, roasted tomato,	27
BIG BREAKFAST (GFOA) Two free-range eggs of your chemiddle bacon, chicken sausag	noice (scrambled, poached or fried),	34
	n sausage, roast tomato, avocado, shrooms, homemade baked beans	8
*Available daily from 6am to 11am.		
Please note an \$8 delivery fee applies to all orders.		
	GF Gluten Free DF Dairy Free GFOA Gluten Free Option Available	

VOA Vegetarian 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.

FRITES (GF/DF)

#### Repas Legérs Light Meals and Snacks

12

Potato frites with aioli	
<b>OLIVES (VE/GF)</b> Marinated olives with petit herbs and first press olive oil from Mount Zero Victoria	2:
CAULIFLOWER VELOUTÉ (V/GF) Cauliflower velouté with truffle oil	2
SALT AND PEPPER CALAMARI Crispy salt and pepper squid with lemon aioli	28
CAESAR SALAD (GFOA) Chicken Caesar salad with œuf moullet, prosciutto and croutons	3
Grandes Assiettes Large Plates	
BOEUF BOURGUIGNON (GF) Red wine braised beef, bacon and mushroom stew with bone marrow pommes purée	38
FISH AND CHIPS Apple cider battered dory fillet with potato frites, tartar and aioli	32
THAI SEAFOOD RED CURRY (GF) Thai seafood red curry with coconut rice, sweet potato and bok choy	38
WAGYU CHEESEBURGER (GFOA) Wagyu cheeseburger with cheddar cheese, signature sauce, lettuce, tomato and potato frites	29
<b>LEMON-RUBBED CHICKEN (GF)</b> 300g lemon-rubbed thigh fillet with mashed potatoes, side salad and jus	45

#### Grandes Assiettes Large Plates

<b>SNAPPER (GF)</b> Snapper 'almondine' (220g), pan-seared with almonds, lemon and parsley with mashed potato and salad	
<b>CLUB SANDWICH (GFOA)</b> Grilled chicken breast, prosciutto, French brie, cos lettuce and sun-ripened tomato with potato frites	35
SPAGHETTI BOLOGNESE Slow-cooked beef bolognese sauce, fresh herbs and Parmesan	30
<b>CROQUE MONSIEUR</b> Gruyère cheese, champagne ham, mornay sauce and potato frites	28
CASSOULET (GFOA/VE) Cassoulet of white beans, king brown oyster mushrooms, root vegetables and rustic bread	39
GNOCCHI (V) Pumpkin gnocchi with braised tomato and buffalo burrata	41
MARGHERITA PIZZA (V) Tomato sugo, sun-ripened tomatoes and shredded mozzarella	32
<b>PEPPERONI PIZZA</b> Tomato sugo, thinly-sliced pepperoni and shredded mozzarella	34
*Available daily from 11am to 10pm.	
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V Vegetarian VE Vegan GF Gluten Free DF Dairy Free VEOA Vegan Option Available VOA Vegetarian Option Available	
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#### Kids Menu

FISH AND CHIPS Served with salad, lemon and tomato sauce	21
CHICKEN TENDERLOINS House-crumbed chicken tenderloins with salad and tomato sauce	18
FALAFEL AND TOMATO WRAP (VE) Falafel and tomato wrap with salad	16
SPAGHETTI BOLOGNESE Beef bolognese sauce, fresh herbs and Parmesan	18
VANILLA ICE CREAM Vanilla ice cream with chocolate sauce and sprinkles	12
CHURROS Cinnamon churros with chocolate dipping sauce	16

#### Desserts

STICKY DATE PUDDING (VE) Sticky date and banana pudding with salted toffee and vanilla ice cream	20
SEASONAL FRUIT PLATE Fresh seasonal sliced fruit with cottage cheese and Sunshine Coast organic honeycomb	16
PETIT CHEESECAKE (V) French baked cheesecake with a cinnamon and almond crust topped with seasonal berries	15
ASSORTED CHEESES (V/GFOA) Selection of cheeses from King Island and South Australian Section28 Artisan Cheeses with mustard fruits and lavosh	29

<sup>\*</sup>Available daily from 11am to 10pm.

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#### Overnight

CAESAR SALAD (GFOA) Chicken Caesar salad with œuf moullet, prosciutto and croutons	35
CROQUE MONSIEUR Gruyère cheese, champagne ham, mornay sauce and potato frites	28
BOEUF BOURGUIGNON (GF) Red wine braised beef, bacon and mushroom stew with bone marrow pommes purée	35
MARGHERITA PIZZA (V) Tomato sugo, sun-ripened tomatoes and shredded mozzarella	32
PEPPERONI PIZZA Tomato sugo, thinly-sliced pepperoni and shredded mozzarella	34

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<sup>\*</sup>Available daily from 10pm to 6am.

#### 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		170
Moët & Chandon Brut Impérial	Épernay, FR		135
WHITE WINE		125ML	BTL
Legacy Sauvignon Blanc	NSW	13	61
The Other Wine Co. Pinot Gris	Adelaide Hills, SA	14	70
Lobethal Chardonnay	Adelaide Hills, SA	15	70
Rieslingfresk No. 3	Clare Valley, SA	15	75
Catalina Sounds Sauvignon Blanc	Marlborough, NZ	16	75
Pierro LTC Semillon Sauvignon Blanc	Margaret River, WA	18	110
Domaine Jean Defaix Chablis	Chablis, FR	20	120
Oliver's Taranga Fiano	McLaren Vale, SA		71
RED WINE		125ML	BTL
Legacy Shiraz Cabernet	NSW	13	61
Craggy Range Pinot Noir	Martinborough NZ	14	67
Credaro Five Tales Merlot	Margaret River, WA	14	67
Head Red GSM	Barossa Valley, SA	15	69
Hesketh Regional Coonawarra Cabernet Sauvignon	Coonawarra, SA	15	69
Bruno Shiraz	Barossa Valley, SA	15	69
Langmeil Valley Floor Shiraz	Barossa Valley, SA	18	77
Poliziano Chianti Colli Senesi DOCG	Tuscany, ITLY		70

#### Cellar Selection

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

#### Bottled Beer & Cider

Heineken 0.0	9
XXXX Gold	10
Corona	10
James Squire Orchard Crush Cider	10
Little Creatures Pale Ale	11
Fixation IPA	12
Guinness	14

#### Cocktails

<b>GRAND AMOUR</b> Pink gin, lemon, cranberry, and rose water	23
JARDIN FRANÇAIS Gin, cucumber, elderflower, thyme, and soda	24
<b>FRUIT DE LA PASSION</b> Tequila, mezcal, agave, passionfruit, and smoked chilli salt	25
MARTINI À L'ESPRESSO Dark rum, Kahlua, espresso, and maple syrup	26
WHISKY ACIDULÉ Whisky, cloudy apple juice, lemon, burnt rosemary, and bitters	27
<b>DRAGON ROUGE</b> Cognac, cranberry bitters, orange, and five-spice	28
ZESTE FRANÇAIS Grey Goose, pear liqueur, lemon, and orange bitters	29
CHOCOLAT FUMÉ Bourbon, chocolate, orange, and bitters	35
Alcohol-Free	
MOJITO Blackberry, basil, lime, and soda	16
PIÑA COLADA Coconut, pineapple juice, and lime	16

#### Spirits Served straight up in a glass

Chambord	9
Cointreau	9
Gordons Gin	12
Smirnoff Vodka	12
Bacardi Rum	12
Bundaberg Rum	12
Chivas Regal Whisky	12
ack Daniels Whisky	12
Cold Dagraga	
Cold Beverages	
UICES	
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
	7
Coke Zero	7
Sprite	1
NATER	
Perrier Sparkling Mineral Water 330ml	6
Perrier Sparkling Mineral Water 750ml	12

### NEVER-ENDING delights

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
Darieeling	6

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