

ARCHIBALD PRIZE 2025

IN THE *Velvet Room*



S O F I T E L
SYDNEY WENTWORTH

Archibald Inspired High Tea Menu



Indulgent Sweets

Signature Wentworth Cheesecake & Almond Tart

Rich and textured, like the changing layers of nature.

Pistachio Opera

A nod to moss and stones, rich and layered.

Jasmine Tea Macaron (GF)

Light and floral, evoking the soft scent of spring blossoms.

Raspberry Choux au Craquelin

Inspired by falling jacaranda petals; soft, sweet, and violet-hued.

Gâteau Moelleux au Chocolat

Silky, decadent chocolate layer cake (GF)

Savoury Delights

Cheese Selection

Truffle Brie, Blue Vein, Cheddar

Charcuterie

Salami, Chicken, Pastrami, Smoked Salmon

Breads & Crackers

Baguette, Brioche, Grissini, Lavosh

Spreads & Condiments

Cream Cheese, Chipotle Mayo, Mustard, Quince Paste

Fresh & Light Sides

Pickles, Dried Fruit, Muscatels, Shredded Lettuce, Sliced Tomato

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