

# IN-ROOM DINING MENU



## BREAKFAST MENU

Available from 6:00AM to 11:00AM

<b>FRENCH CONTINENTAL BREAKFAST</b>	<b>35</b>
<ul style="list-style-type: none"><li>• Your selection of chilled juice: Orange, pineapple, grapefruit, apple, cranberry, tomato</li><li>• Bircher muesli or yoghurt or choice of one cereal</li><li>• Sofitel bakery basket, served with butter and jams: Butter croissant, chocolate croissant, viennoiserie, French baguette or toasts</li><li>• Freshly brewed coffee, decaffeinated, espresso, specialty coffee, tea, hot chocolate, milk</li></ul>	
<b>AUSTRALIAN BREAKFAST</b>	<b>42</b>
<ul style="list-style-type: none"><li>• Your selection of chilled juice: Orange, pineapple, grapefruit, apple, cranberry, tomato</li><li>• Bircher muesli or yoghurt or choice of one cereal</li><li>• Sofitel bakery basket, served with butter and jams: Butter croissant, chocolate croissant, viennoiserie, French baguette or toasts</li><li>• Two farm eggs any style with Black Forest bacon &amp; chicken sausages, hash brown, tomato and sautéed field mushrooms.</li><li>• Freshly brewed coffee, decaffeinated, espresso, specialty coffee, tea, hot chocolate, milk</li></ul>	
<b>AVAILABLE ON REQUEST</b>	
Gluten free bread & cereals	
<b>SOFITEL BAKERY BASKET</b>	
French butter croissant, chocolate croissant, viennoiserie, served with butter and jam	<b>15</b>
<b>SELECTION OF BREAD</b>	
White, multigrain, wholemeal, sourdough, English muffin served with butter and jam	<b>12</b>
<b>CEREALS</b>	
All Bran, Sultana Bran, Sustain, Just Right, Corn Flakes, Special K, Nutri-grain, Coco Pops, Weet Bix, Muesli, Sonoma's honey spiced muesli granola, served with full cream, skim, oat, soy or lactose free milk	<b>10</b>
<b>YOGHURT</b>	
Natural, low fat or coconut plain or with mixed berries	<b>8</b>
<b>SOFITEL BIRCHER MUESLI</b>	
Housemade bircher muesli, dried cranberries, apples, maple syrup	<b>14</b>
<b>OATMEAL</b>	
Oat milk, dried cranberries, toasted almond, brown sugar (df/vg)	<b>16</b>

Whilst all reasonable efforts are taken to accommodate dietary needs,  
we cannot guarantee that our food will be completely allergen free.  
GF = Gluten Free NF = Nut Free DF = Dairy Free V = Vegetarian

**S O F I T E L**

SYDNEY WENTWORTH

# IN-ROOM DINING MENU



## BREAKFAST MENU

<b>2 EGGS YOUR WAY</b>	19
Fried, scrambled, poached, boiled, served with sourdough and choice of two sides	
<b>EGG BENEDICT</b>	22
English muffin, double smoked ham or smoked salmon, poached eggs, hollandaise sauce served with hash brown	
<b>SMASHED AVOCADO</b>	24
Sourdough, avocado, heirloom tomatoes, Persian fetta, balsamic, sunflower & pumpkin seed (v)	
Additional poached egg	+ 4
Additional smoked salmon	+ 8
<b>SOFITEL OMELETTE</b>	24
Choice of ham & cheese or vegetarian omelette served with vine ripe roasted tomatoes and sourdough	
<b>BREAKFAST FRUIT BOWL</b>	18
Seasonal diced fruits, berries, honey toasted granola, organic coconut yoghurt (gf/df/nf/vg)	
<b>CLASSIC PANCAKE</b>	21
Mixed berries compote, maple syrup, vanilla whipped cream	
<b>BELGIAN WAFFLES</b>	21
Rich milk chocolate ganache, caramelised banana, strawberries	
<b>SIDES</b>	+ 5 EACH
Blackforest smoked house streaky bacon	
Blackforest smoked house sausage	
Smoked salmon	
Hash brown	
Baked five beans	
Sautéed mushrooms	
Sliced avocado	
<b><u>BEVERAGES</u></b>	
<b>COFFEE</b>	8
Latte, cappuccino, flat white, long black, short black, macchiato, piccolo, hot chocolate	
<b>CHILLED JUICE</b>	8
Orange, pineapple, grapefruit, apple, cranberry, tomato	
<b>TEA</b>	8
English breakfast, earl grey, peppermint, chamomile, green	

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## ALL DAY MENU

Available from 11:00AM to 11:00PM

### APPETISERS

**OLIVES** 12  
Marinated in chili, rosemary, thyme, garlic (gf/df/nf/vg)

**DUO DIP** 21  
Miso hummus, smoked eggplant, extra virgin olive oil, pita bread

**HIRAMASA KINGFISH CRUDO** 28  
Avocado, cucumber, pickled onion, Japanese dressing, cassava chips (gf/df)

**PAN-FRIED DUMPLINGS** 23  
Prawn gyoza, sesame, sweet and sour dipping

### **CHARCUTERIE**

Served with housemade pickles, cultured butter, sourdough

Choice of:

Jamon Serrano Duroc 18 Month Gran Reserva 24

La Boqueria Salchichon 22

Basque Saucisson 26

### **CHEESE**

Served with dried fruits, quince paste, smoked almond, cultured butter, Lavosh crackers

Choice of:

Maffra Cloth-Aged Cheddar 20

Berry's Creek Tarwin Blue 24

Tarago Gippsland Brie 26

### SALAD

**BURRATA SALAD** 22  
Basil, heirloom tomato, petite bouche salad, balsamic, charred sourdough (v)

**CAESAR SALAD** 20  
Baby gem lettuce, parmesan, bacon, croutons, anchovies, Caesar dressing

Additional:

Teriyaki salmon +10

Grilled chicken +8

Seared tofu +5

**POKE BOWL** 21  
Mizuna, brown rice, avocado, edamame, wakame, radish, shredded carrots, coriander, Japanese dressing

Additional:

Teriyaki salmon +10

Grilled chicken +8

Seared tofu +5

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## ALL DAY MENU

### MAINS

**WAGYU BURGER** 28  
150g Wagyu patty, bacon, caramelised onion, aged cheddar cheese, tomato, lettuce, milk bun, fries

**CLUB SANDWICH** 26  
Slow-roasted chicken, bacon, egg, cheddar cheese, tomato, lettuce, mayonnaise, fries

**MARGHERITA PIZZA** 25  
Tomato sauce, tomatoes, mozzarella, basil (v)

**HAM & MUSHROOM PIZZA** 26  
Tomato sauce, smoked ham, mushroom, mozzarella, parsley

**PARMA PIZZA** 28  
Tomato sauce, Jamon Serrano, mozzarella, rocket, parmesan cheese, truffle oil

**BEEF SHORT RIB** 38  
MSA graded MB4+, roasted baby potatoes, chargrilled asparagus, onion crumble, red wine jus (df/nf)

**CHICKEN BREAST** 32  
Corn-fed, roasted kipfler potatoes, baby carrots, wattleseed macadamia crumble, chicken jus (gf/df/nf)

**TASMANIAN SALMON** 36  
Broccolini, sugar snaps, radish, sesame dressing (gf/nf)

**ROASTED JAPANESE PUMPKIN** 28  
Yellow curry, edamame, pumpkin seed crumble, jasmine rice (gf/df/vg)

**BUTTER CHICKEN** 30  
Raita, coriander, naan bread, jasmine rice

### PASTA

Spaghetti, served with Parmesan cheese

Choice of sauce:

Bolognese 25

Napolitano 25

Basil Pesto 27

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## ALL DAY MENU

### SIDES

ROASTED GARLIC THYME KIPFLER POTATOES (gf/df/v)	10
STEAMED SEASONAL VEGETABLES (gf/df/v)	10
CHARGRILLED BROCCOLINI (gf/df/v)	10
GARDEN LEAF SALAD (gf/df/v)	10
FRIES Served with aioli (gf/df/v)	10

### DESSERT

CLASSIC PAVLOVA White chocolate rocks, coconut cream, berries, passionfruit, lemon myrtle (gf/nf/vg)	18
CHEESECAKE Strawberries, micro mint (v)	15
CHOCOLATE SUNDAE Chocolate brownie, Tahitian vanilla ice cream, milk chocolate sauce, almonds (v)	16
CHOCOLATE TART Chocolate ganache, berries, chocolate soil, coconut sorbet (v)	16
ICE CREAM & SORBET Vanilla, chocolate, caramel, berry, mango, coconut	6 PER SCOOP

## KIDS MENU

Available from 11:00AM to 11:00PM

SPAGHETTI PASTA Beef bolognese, served with parmesan cheese	16
CHICKEN FINGERS Broccolini, tomato sauce	16
FISH FINGERS Fries, tartare sauce	18

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# IN-ROOM BEVERAGE MENU



## WINE LIST

### CHAMPAGNE & SPARKLING WINE

BY THE GLASS | BOTTLE

POMMERY CHAMPAGNE  
Champagne, FRA

24 | 120

BAY OF STONES BRUT NV  
South Australia, AUS

13 | 60

TYRELL'S ASHMANS BRUT  
New South Wales, AUS

14 | 62

### ROSÉ

CHATEAU LA GORDON ROSÉ  
Cotes de Provence, FRA

17 | 80

### VIN BLANC

LEGACY SEMILLON SAUVIGNON BLANC  
Champagne, FRA

12 | 45

BAY OF STONES BRUT NV  
South Australia, AUS

13 | 60

FRINGE SOCIETE CHARDONNAY  
New South Wales, AUS

15 | 70

### VIN ROUGE

AD HOC CRUEL MISTRESS PINOT NOIR  
Western Australia, AUS

14 | 62

FOUR IN HAND SHIRAZ  
South Australia, AUS

15 | 70

# IN-ROOM BEVERAGE MENU



## BIERE LIST

### BY THE BOTTLE

LITTLE CREATURES PALE ALE	13
JAMES SQUIRE 150 LASHES PALE ALE	13
FURPHY PALE ALE	13
WHITE RABBIT DARK ALE	13
HANH SUPER DRY	13
HEINEKEN	13
HEINEKEN 0%	9
JAMES BOAGS LAGER	13
JAMES BOAGS LIGHT	10
JAMES SQUIRE ORCHARD CRUSH APPLE CIDER	11