



Room *service*

MENU

S O F I T E L



NEVER-ENDING *delights*

Breakfast

FRENCH BOULANGERIE BASKET (V) 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/VGOA) 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: <ul style="list-style-type: none">• 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 aioli on brioche bun	26

Breakfast

SOFITEL EGGS BENEDICT	29
Free-range poached eggs, smoked Tasmanian salmon, baby spinach on oven-fresh croissant with beurre noisette hollandaise	
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	

*Available daily from 6am to 11am.

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.

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Repas Legers Light Meals and Snacks

BOULANGERIE (V) Oven-fresh petites baguettes with Paysan Breton butter	15
OLIVES CHAUDES (VG/GF) Marinated olives with petit herbs and first press olive oil from Mount Zero Victoria	18
VICHYSOISE (GFOA) Chilled French classic potato and leek soup	24
VELOUTÉ DE CRITROUILLE (GFOA) Velvety pumpkin and ginger soup with a hint of vanilla	23
CREVETTES À LA CITRONELLE Minced prawn meat skewers with lemongrass, ginger caramel and sesame	21
NEMS DE POISSON Spiced barramundi spring rolls	23
CALMARS SEL ET POIVRE Crispy salt and pepper squid with lemon aioli	22
PÊCHE D'ÉTÉ (V/GFOA) Marrickville burrata, summer peach and tomato salad with a petit herb and avocado vinaigrette	22
SALADE CÉSAR AU POULET (GFOA) Chicken, cos lettuce, dehydrated prosciutto, shaved Parmesan, sourdough croutons and anchovy dressing	35
FRENCH FRIES Crispy chips with aioli	12

Grandes Assiettes Large Plates

BOEUF BOURGUIGNON (GF) Red wine braised beef, bacon and mushroom stew with bone marrow pommes purée	35
FISH AND CHIPS Beer battered flathead and chips, tartar, green leaves and lemon	34
SIGNATURE CUVÉE STEAK SANDWICH (GFOA) Pure Black beef tenderloin, French brie and onion jam on a house-baked croissant bun with French fries	39
SIGNATURE CHEESEBURGER (VGOA/GFOA) Wagyu beef patty, red cheddar cheese, Westmont pickles, house- made burger sauce, cos lettuce and fresh tomato with French fries	29
VIETNAMESE BBQ PORK COMME UN COCHON (VGOA) Vietnamese plant-based BBQ pork, organic sauerkraut, fragrant steamed rice, char-grilled capsicum and mayonnaise	40
PASTA ALLA BOLOGNESE Slow-cooked beef bolognese sauce, fresh herbs and Parmesan	30
CROQUE MONSIEUR Gruyère cheese, champagne ham, mornay, Dijon mustard with French fries	28
PASTA À LA PUTTANESCA (VGOA) Organic spaghetti, rich Mediterranean tomato sugo, kalamata olives, baby capers with shaved Parmigiano Reggiano	30
CLUB SANDWICH (GFOA) Grilled chicken breast, prosciutto, French brie, cos lettuce and sun-ripened tomato with French fries	35
MARGHERITA PIZZA (V) Tomato sugo, sun-ripened tomatoes and shredded mozzarella	32
PEPPERONI PIZZA Tomato sugo, thinly-sliced pepperoni and shredded mozzarella	34
CURRY OF THE WEEK (GFOA) Served with fragrant rice	34

NEVER-ENDING *delights*

Kids Menu

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



Desserts

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

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Overnight

SALADE CÉSAR AU POULET (GFOA) Chicken, cos lettuce, dehydrated prosciutto, shaved Parmesan, sourdough croutons and anchovy dressing	35
BOEUF BOURGUIGNON (GF) Red wine braised beef, bacon and mushroom stew with bone marrow pommes purée	35
CROQUE MONSIEUR Gruyère cheese, champagne ham, mornay, Dijon mustard with French fries	28
MARGHERITA PIZZA (V) Tomato sugo, sun-ripened tomatoes and shredded mozzarella	32
PEPPERONI PIZZA Tomato sugo, thinly-sliced pepperoni and shredded mozzarella	34
FROMAGE ET TOMATE PANINI (GFOA) Toasted cheese and tomato panini on Turkish bread with French fries and aioli	18
CURRY OF THE WEEK (GFOA) Served with fragrant rice	34

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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
Rieslingfresk 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
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

Cellar Selection

ROSÉ

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



NEVER-ENDING *delights*

Cocktails

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

Alcohol-Free

MOJITO	16
Blackberry, basil, lime, and soda	
PIÑA COLADA	16
Coconut, pineapple juice, and lime	
LONDON SPRITZ	18
Lyre's Pink London, sparkling, strawberry, and soda	

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	6



NEVER-ENDING *delights*

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