

SOFITEL SYDNEY WENTWORTH



GARDEN COURT RESTAURANT MENU

Entrées

Appellation Oysters 6 pcs | \$30.00
Australian sourced, natural Mignonette

Saint-Jacques / Scallop | \$29.00
Seared half shell Harvey Bay scallops,
Squid ink cauliflower purée, shaved bottarga (gf)

Char-Grilled Prawns | \$28.00
Sustainably caught, roasted pumpkin,
Café de Paris sauce (gf)

Confit Berkshire Pork Belly, Byron Bay | \$23.00
Shaved fennel, asparagus, cider sauce

Wood Roasted Aubergine | \$19.00
Ten spices wood roasted eggplant, edamame,
coconut yogurt (gf, vg)

Kingfish Ceviche | \$32.00
Cured Hiramasa kingfish, coconut cream, chilli, caviar,
coriander (gf)

Roasted Bone Marrow | \$21.00
Truffle butter, baguette (gf)

Stracciatella Cheese | \$19.00
Hand crafted by our local sources, roasted stone fruit,
pistachio salsa (gf, v)

Tartare de Bœuf | \$29.00
Ultra-fresh premium hand cut fillet, cornichon, capers,
cured egg yolk (gf, v)

Assiette de Charcuterie | \$45.00
Premium cured meat platter, prosciutto,
la Boqueria bresaola, mortadella and condiments (gf)

Plats de Résistance

Fillet de Bœuf | \$58.00
Platinum eye-fillet steak, 200 g, MBS 3+, pasture fed, SA
Smoked celeriac purée, sugar peas, herb oil

New Yorker | \$65.00
Sirloin, MBS 3+, MSA graded, 350g, 300 days grain fed, SA
Paris mash, jus

Tomahawk | \$125.00
MBS 4+, 1 kg, pasture fed, Riverina Valley
chips, confit eschallots, seasonal salad

Slow Roasted Lamb Shoulder | \$65.00
King Island, TAS, roasted heirloom carrots,
lamb jus, Chimichurri

Poisson du Jour | \$42.00
Catch of the day, seasonal greens, lemon beurre blanc (gf)

Ratatouille Vol-au-vent | \$36.00
Roasted market vegetables, rich tomato sauce,
mustard foam, cheese tuile (v)

Smoked Duck Breast | \$42.00
Corn-fed duck breast, potato fondant, beetroots,
raspberry jus (gf)

Sauces

Peppercorn (gf, df) Café de Paris (gf)
Creamy mushroom (gf) Master jus (gf, df)
Extra sauce | \$3.00

Garnitures

Paris Mash (gf, v) | \$14.00

Char Grilled Brocolini (gf, v) | \$14.00
Shaved aged Padano, creamy Romesco

Mix Leaf Salad (gf, v) | \$13.00
Crushed walnut, aged balsamic vinegar

Pommes Frites (gf, v) | \$12.00
Rosemary salt

Duck Fat Potatoes (gf, v) | \$14.00

Desserts

Peach Soufflé | \$22.00
Raspberry sorbet
Baking - 15 minutes

Chocolate & Alto Extra Virgin Olive Oil | \$20.00
Chocolate sablé breton, olive oil ganache, basil,
lime caramel sauce

Apple Tarte Fine | \$22.00
Calvados caramel sauce, vanilla bean ice cream

Artisan Cheese | \$32.00
Two Cheeses, baguette, assortment of nuts