

BUFFET BREAKFAST

FULL BREAKFAST

Adult: \$49 / Child: \$27

CONTINENTAL BREAKFAST

Adult: \$44 / Child: \$24

Monday to Friday | 6.30am - 10am
Weekends & Public Holidays | 6.30am - 10.30am

À LA CARTE BREAKFAST

Sofitel Breakfast Burger / 26 (GFOA)

Black Forest bacon, avocado mousseline, sun-ripened tomato, free-range fried egg, rocket, homemade chutney and aioli on a brioche bun

Sofitel Eggs Benedict / 29

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

Omelette / 30 (GFOA)

Served with your choice of fillings

Adelaide Hills brie cheese, roasted tomato, thyme (V)
Champagne ham, cheddar cheese, roasted tomato
Smoked salmon, cheddar cheese and fresh herbs

Two Free-Range Eggs Your Way / 17 (V/GFOA)

Scrambled, fried, poached or boiled served with sourdough

Add-Ons / 8 (GFOA)

Middle bacon, chorizo, chicken sausage, roast tomato, avocado, hash browns, herb-roasted mushrooms, homemade baked beans

Pancakes / 28

Fluffy pancakes, fresh banana, seasonal berries, maple syrup and crème Chantilly

Nourishing Greens / 28 (V/GFOA)

Charred seasonal greens, white bean hummus, roasted tomato, sesame avocado, poached free-range eggs on dark rye

Smashed Avocado / 23 (V/VGOA)

Avocado, fresh herbs, Persian fetta, toasted pepitas, chilli flakes and rocket on dark rye

Add on free-range eggs / 5 each

Sofitel Bircher Muesli / 20 (V)

Seasonal fruits, Greek yoghurt, rolled oats and toasted nuts

Fruit Plate / 20 (V/VGOA)

Selection of fresh melon, seasonal berries and grapes

French Boulangerie Basket / 22 (V)

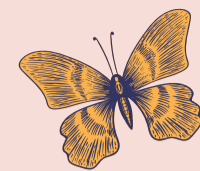
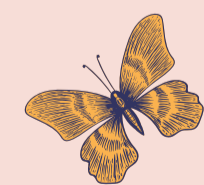
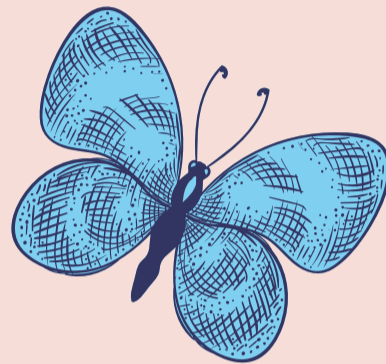
Oven-fresh croissant and Danish served with selection of confitures and French butter

Crêpes / 28 (V)

Banana, maple syrup, toasted pecans and bourbon vanilla crème Chantilly

Breakfast Cereal Selection / 11 (V)

Corn Flakes, Just Right, Weet-Bix, Nutri-Grain, toasted muesli



Suzette

LUNCH MENU

PETITES ASSIETTES

Small Plates

Velouté de Citrouille / 23 (GFOA)

Velvety pumpkin and ginger soup with a hint of vanilla

Vichyssoise / 24 (GF)

Chilled French classic potato and leek soup

Coquilles St Jacques / 32

Grilled half-shell scallops with sun-dried tomatoes, and preserved lemon butter emulsion

Pork Rillettes / 25

Slow-cooked pork rillettes with sweet onion marmalade, and tangy cornichons

Calmars Sel et Poivre / 22

Salt and pepper calamari with citrus aioli

Pêche d'Été / 22 (V/GFOA)

Marrickville burrata, summer peach and tomato salad with a petit herb and avocado vinaigrette

Mackerel à la Barigoule / 48

Poached wild-caught Spanish mackerel with light artichoke, root vegetable broth, and sun-dried tomatoes

Cuisse de Canard Confite / 58

Confit duck leg with green peas à la française, and red wine demi-glace

Steak et Frites / 56

Black Angus striploin (marble score 3 plus) with fries, and a green leaf salad

REPAS LÉGERS

Light Meals

Club Sandwich / 35 (GFOA)

Grilled chicken breast, prosciutto, French brie, cos lettuce, and sun-ripened tomato with fries

Signature Cheeseburger / 29 (VGOA/GFOA)

Wagyu beef patty, red cheddar cheese, Westmont pickles, homemade burger sauce, cos lettuce, fresh tomato with fries

Salade César Au Poulet / 35 (GFOA)

Chicken, cos lettuce, dehydrated prosciutto, shaved Parmesan, sourdough croutons, and anchovy dressing

Moreton Bay Bug Bánh Mì / 30

Moreton Bay bug, French bricohe roll, liver pâté, crunchy pickles, sambal aioli, and coriander

Signature Cuvée Steak Sandwich / 39 (GFOA)

Pure Black beef tenderloin, French brie, and onion jam on a house-baked croissant bun with fries

Risotto d'Été / 39 (V)

Saffron and preserved lemon risotto, summertime greens, Persian fetta, and pine nuts

French Riviera Prawn Summer Salad / 45

Char-grilled Mooloolaba prawns, quinoa, cherry tomatoes, cucumber, capers, and lime crème fraîche vinaigrette

GRANDES ASSIETTES

Large Plates



GF Gluten Free V Vegetarian VG Vegan DF Dairy Free
GFOA Gluten Free Option Available VGOA Vegan 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. Our menu uses halal-certified meat and the halal meals do not contain non-halal products.

ACCOMPAGNEMENTS / 16

Sides

Salade Verte (GF/VG/DF)

Mixed green salad with white balsamic vinaigrette

Petits Pois à la Française (GF)

Sautéed green peas with speck, and spring onions

Carottes Rôties (GF)

Maple syrup and Dijon mustard roasted carrots

Pommes Frites (V/GFOA)

French fries with truffle oil, Parmesan, and herbs with aioli

Pomme Purée (GF)

Creamy mash potatoes

PLATS AUX LEGUMES

Plant-Based Dishes

Tarte à la Ratatouille / 23 (VG)

Flaky shortcrust pastry filled with roasted vegetables, rocket, and herb emulsion

Pasta aux Artichauts / 38 (VG)

Creamy medley of tangy artichokes, and sun-dried tomatoes with organic pasta

Vietnamese BBQ Pork

Comme un Cochon / 40 (VGOA)

Vietnamese-style plant-based BBQ pork, organic sauerkraut, fragrant steamed jasmine rice, topped with vegan mayonnaise and sesame seeds

Fruit de la Passion / 21 (VG)

Passionfruit and cashew cheesecake, chocolate and almond soil, fresh berries, and raspberry sorbet

DESSERTS

French Vanilla Bavaois / 22

French vanilla panna cotta with Bowen mango, white chocolate accents, and a gingernut crumble

Tarte aux Pommes / 22

Oven-fresh apple tarte dusted with Davidson plum powder with crème Chantilly

Glaces and Sorbets / 6 per scoop (V/VGOA/GFOA)

Please ask our wait staff for our daily selection

Crêpes Suzette / 25 (V)

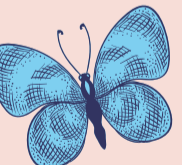
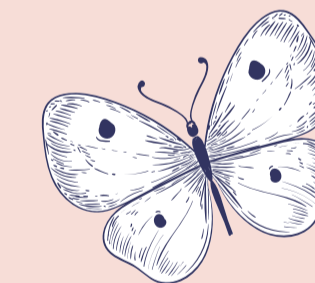
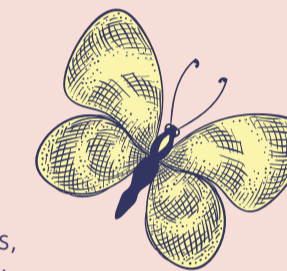
Thin crêpes flambéed with Grand Marnier, and cardamom-infused orange butter sauce

Fondant au Chocolat / 22

Decadent chocolate lava cake with a molten, rich, velvety centre with bourbon vanilla gelato

Fromages / 37 (VOA/GFOA)

Selection of King Island artisan cheeses with seasonal confiture, and lavosh



SUZETTE BUFFET

LUNCH | 12PM - 2.30PM

Saturday & Sunday
Adult: \$119 / Child: \$52

Public Holidays
15% surcharge applies

DINNER | 5.30PM - 10.00PM

Friday & Saturday
Adult: \$119 / Child: \$52

Public Holidays
15% surcharge applies

Suzette

DINNER MENU

ACCOMPAGNEMENTS / 16

Sides

Salade Verte (GF/VG/DF)
Mixed green salad with white balsamic vinaigrette

Petits Pois à la Française (GF)
Sautéed green peas with speck, and spring onions

Carottes Rôties (GF)
Maple syrup and Dijon mustard roasted carrots

Pommes Frites (V/GFOA)
French fries with truffle oil, Parmesan, and herbs with aioli

Pomme Purée (GF)
Creamy mash potatoes

DESSERTS

Crêpes Suzette / 25 (V)
Thin crêpes flambéed with Grand Marnier liqueur with a cardamom-infused orange butter sauce

French Vanilla Bavaois / 22
French vanilla panna cotta with Bowen mango, white chocolate accents, and a gingernut crumble

Fondant au Chocolat / 22
Decadent chocolate lava cake with a molten, rich, velvety centre with bourbon vanilla gelato

Tarte aux Pommes / 22
Oven-fresh apple tarte dusted with Davidson plum powder with crème Chantilly

Glaces and Sorbets / 6 per scoop (V/VGOA/GFOA)
Please ask our wait staff for our daily selection

Fromages / 37 (VOA/GFOA)
Selection of local King Island artisan cheeses with seasonal confiture, and lavosh

DÉBUT

Small Plates

Boulangerie / 15

Oven-fresh artisanal French baguette with Paysan Breton butter

Huîtres / 7 each

Freshly Shucked Tasmanian Oysters
On the rocks with zesty lemon (GF/DF)
French onion and mint mignonette (GF/DF)
Hickory-smoked BBQ sauce and crispy bacon lardons

Coquilles St Jacques / 32

Grilled half-shell scallops with sun-dried tomatoes, and preserved lemon butter emulsion

Vichyssoise / 24 (GFOA)

Chilled French classic potato and leek soup

Pork Rillettes / 25

Slow-cooked pork rillettes with sweet onion marmalade, and tangy cornichons

Wagyu Bresaola / 28 (GF)

Thinly-sliced, air-dried wagyu beef bresaola with capers, toasted pine nuts, shaved truffle pecorino, and rocket

Pêche d'Été / 22 (V/GFOA)

Marrickville burrata, summer peach and tomato salad with a petit herb and avocado vinaigrette

Velouté de Citrouille / 23 (GFOA)

Velvety pumpkin and ginger soup with a hint of vanilla

PLATS DE RÉSISTANCE

Main Courses

Cuisse de Canard Confite / 58

Confit duck leg with green peas à la française, and red wine demi-glace

Terre et Mer / 75 (GF)

Black Angus striploin (marble score 3 plus) with grilled prawns, and garlic beurre blanc

Filet de Boeuf / 68 (GF)

250g Pure Black Tasmanian Angus Beef tenderloin with fondant potato, king brown mushroom, and red wine jus

Cou d'Agneau Braisé / 55 (GF)

Dukkah-crusted lamb rump with pan-roasted vegetables, and crumbled fetta

Volaille à la Marengo / 45 (GF)

Crispy-skinned chicken maryland in white wine and tomato sugo with mushrooms, petit herbs, and new-season Australian olives

Mackerel à la Barigoule / 48

Poached wild-caught Spanish mackerel with light artichoke, root vegetable broth, and sun-dried tomatoes

Risotto d'Été / 39 (V)

Saffron and preserved lemon risotto, summertime greens, Persian fetta, and pine nuts

French Riviera Prawn Summer Salad / 45

Char-grilled Mooloolaba prawns on top of quinoa, cherry tomatoes, cucumber, capers, and lime crème fraîche

PLATS AUX LÉGUMES

Plant-Based Dishes

DÉBUT

Tarte à la Ratatouille / 23 (VG)

Flaky shortcrust pastry filled with roasted vegetables, rocket, and herb emulsion

PLATS DE RÉSISTANCE

Pasta aux Artichauts / 38 (VG/GF)

Creamy medley of tangy artichokes and sun-dried tomatoes with organic pasta

Vietnamese BBQ Pork

Comme un Cochon / 40 (VGOA)

Vietnamese-style plant-based BBQ pork, organic sauerkraut, fragrant steamed jasmine rice, topped with vegan mayonnaise, and sesame seeds

DESSERT

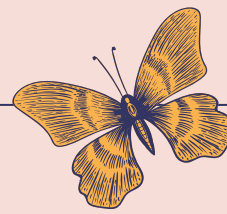
Fruit de la Passion / 21 (VG)

Passionfruit and cashew cheesecake, chocolate and almond soil, fresh berries, and raspberry sorbet

GF Gluten Free V Vegetarian VG Vegan DF Dairy Free GFOA Gluten Free Option Available VGOA Vegan 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. Our menu uses halal-certified meat and the halal meals do not contain non-halal products.

CELLAR SELECTION



Sparkling Wine & Champagne

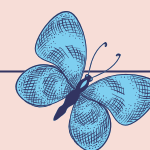
		125ml	Btl
Legacy Brut	NSW	13	61
Emeri Pink Moscato	Yarra Valley, VIC	13	61
King Valley Prosecco	King Valley, VIC	15	69
Veuve Ambal Vin Mousseux Blanc de Blancs	Burgundy, FR	15	75
Veuve Clicquot Yellow Label Brut	Reims, FR	29	160
Taittinger Cuvée Prestige Brut NV	Reims, FR	35	170
Mumm Marlborough Brut Prestige	Marlborough, NZ		95
Moët & Chandon Brut Impérial	Épernay, FR		135

White Wine

		125ml	200ml	Btl
Legacy Sauvignon Blanc	NSW	13	19	61
Catalina Sounds Sauvignon Blanc	Marlborough, NZ	16	23	75
Pierro LTC Semillon Sauvignon Blanc	Margaret River, WA	18	27	110
Shaw & Smith Sauvignon Blanc	Adelaide Hills, SA			70
Domaine Christian Salmon Sancerre	Loire Valley, FR			120
Rieslingfreak No.3	Clare Valley, SA	15	23	75
Pewsey Vale Riesling - The Contours	Eden Valley, SA	18	26	79
Chalmers Fiano	Heathcote, VIC			71
Henschke Julius Riesling	Eden Valley, SA			110
Lobethal Chardonnay	Adelaide Hills, SA	15	22	70
Penfolds Bin 311 Chardonnay	Adelaide Hills, SA	18	27	98
Cloudy Bay Chardonnay	Marlborough, NZ			160
The Other Wine Co. Pinot Gris	Adelaide Hills, SA	14	22	70
Alois Lageder Alto Adige Pinot Grigio	Alto Adige Doc, ITALY	20	28	95
Hugel Et Fils Pinot Gris	Alsace, FR			90
Domaine Jean Defaix Chablis	Chablis, FR	20	28	120
Louis Jadot Chablis	Burgundy, FR			145

Red Wine

		125ml	200ml	Btl
Legacy Shiraz Cabernet	NSW	13	19	61
Penny's Hill Malpas Road Merlot	McLaren Vale, SA	14	22	67
Hesketh Regional Coonawarra Cabernet Sauvignon	Coonawarra, SA	15	23	69
Penfolds Bin 389 Cabernet Shiraz	South Australia	40	55	200
Bruno Shiraz	Barossa Valley, SA	15	23	69
Langmeil Valley Floor Shiraz	Barossa Valley, SA	18	24	77
Penfolds Bin 128 Shiraz	Coonawarra, SA	30	39	170
Oliver's Taranga Shiraz	McLaren Vale, SA			69
Craggy Range Pinot Noir	Martinborough, NZ	14	22	67
Nanny Goat Super Nanny Pinot Noir	Central Otago, NZ	30	41	175
Louis Jadot Beaujolais-Villages	Beaujolais, FR			85
Head Red GSM	Barossa Valley, SA	15	23	69
Poliziano Chianti Colli Senesi DOCG	Tuscany, ITALY			70
Leeuwin Estate Art Series Cabernet Sauvignon	Margaret River, WA			215
Château De Pez	Bordeaux, FR			340
Penfolds Cellar Reserve Tempranillo	McLaren Vale, SA			250





Rosé

		125ml	200ml	Btl
BY.OTT Rosé	Provence, FR	17	25	94
Maison Saint AIX Rosé	Provence, FR	18	26	95
Château D'esclans Whispering Angel Rosé	Esclans Valley, FR	20	28	120

Dessert Wine

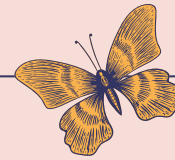
		125ml	200ml	Btl
Frogmore Creek Iced Riesling	Coal River, TAS	19	-	72
Château Filhot Sauternes	Sauternes, FR	20	-	82

Bottled Beer and Cider

Heineken 0.0	08
XXXX Gold	09
Hahn Premium Light	09
Little Creatures Rogers	10
James Squire 150 Lashes	10
The Hills Pear	10
James Squire Orchard Crush	10

Draught Beer

Heineken	12 / 15
Byron Bay Brewery Premium Lager	12 / 15
White Rabbit Dark Ale	12 / 15
Kirin Ichiban	12 / 15
Little Creatures Pale Ale	12 / 15
James Squire Ginger Beer	12 / 15



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	

Juices

	Gls	Jug
Apple	6	28
Pineapple	6	28
Orange	6	28

FRESHLY-SQUEEZED JUICES

Apple	12
Pineapple	12
Orange	12

Water

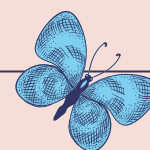
	Gls	Jug
Vestel Still	6	28
Vestel Sparkling	6	28

Coffee and Tea

Espresso Coffee	6
Chai	6
Iced Chai	6
Iced Long Black	6
Iced Latte	6
Hot Chocolate	6
English Breakfast Tea	6
Earl Grey Tea	6
Moroccan Mint Green Tea	6
Jasmine Green Tea	6

Soft Drinks

	Gls	Jug
Coke	6	28
Coke No Sugar	6	28
Diet Coke	6	28
Sprite	6	28
Lift	6	28
Ginger Ale	6	28
Cascade Ginger Beer	6	28
Pink Lemonade	7	30
Lemon, Lime and Bitters	7	30





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

