



## À LA CARTE

Breakfast menu

### Sofitel Breakfast Burger / 25 (GFOA)

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

### Sofitel Eggs Benedict / 28

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

### Omelette / 29 (GF)

Served with your choice of fillings

Adelaide Hills brie cheese, roasted tomato, and thyme

Champagne ham, cheddar cheese, roasted tomato

Blue Swimmer Crab, bean shoots, coriander, sambal

### Two Free Range Eggs Your Way / 16

Scrambled, fried, poached or boiled

Served with sourdough

### Add-ons / 7 (GF)

Middle bacon, chorizo, chicken sausage, roast tomato,

avocado, hash browns, herb roasted mushrooms,

homemade baked beans

### Nourishing Greens / 27 (GFOA/VOA)

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

### Smashed Avocado / 22 (GFOA/VOA)

Avocado, fresh herbs, Persian fetta, toasted pepitas,

chilli flakes, rocket on dark rye

### Add on free range eggs / 4 each

### Sofitel Bircher Muesli / 19

Seasonal fruits, Greek yoghurt, rolled oats

and toasted nuts

### Fruit Plate / 19

Selection of fresh melon, seasonal berries and grapes

### French Boulangerie Basket / 21

Oven fresh croissant and Danish

served with selection of confitures and French butter

### Crêpes / 27

Banana, maple syrup, toasted pecans and bourbon

vanilla crème Chantilly

### Breakfast Cereal Selection / 10

Corn Flakes, Just Right, Weetbix, Nutri-Grain,

toasted muesli

## PETIT ASSIETTE

Small plates

### Duck Bay Oyster / 6 each

Choose from

On the rocks with freshly cut lemon (GF)

Orange, candied French onion and mint mignonette (GF)

Hickory-smoked BBQ sauce and crispy bacon lardons

### Potage du Jour / 22

Soup of the day served with oven-fresh baguette

and Payson Breton Butter

### Octopus / 28 (GF)

Braised Fremantle octopus with green beans,

guindilla chillies ponzu and caramelised lime

### Chicken Liver Pâté / 24

Toasted nuts, Cognac, seasonal confiture

and crispy baguette

### Moreton Bay Bugs / 36 (GF)

Shaved fennel, burned cucumber, tarragon, sauce verte,

crispy prosciutto and citrus fruit

### Heirloom Tomato Salad / 23 (GF/VOA)

Cherry tomatoes, toasted hazelnuts,

Merlot Vinaigrette and fine herbs

## GRANDE ASSIETTE

Big plates

### Lamb Back Strap / 46 (GF)

Za'atar roasted heirloom carrots, Hunter Valley labneh,

pomegranate and mint vinaigrette

### Grilled Murray Cod / 47 (GF)

Confit fennel heart, saffron velouté and sauteed kipfler potatoes

### Truffled Wild Mushroom Risotto / 39 (GF/VOA)

Sautéed wild mushrooms, white truffle oil, fresh herbs,

and toasted hazelnuts

### Braised Duck Leg / 41 (GF)

Roasted sweet potato, Persian feta, cashew nuts,

Medjool dates, watercress, and veal jus

### Black Angus Entrecôte / 57 (GF)

On the bone served with red wine jus and your choice of one side

### Moroccan Style Roasted Carrots / 39 (GF/VOA)

Shaved fennel, French lentils, coconut yoghurt

and fine herbs

### Fillet de Boeuf / 58 (GF)

250g Wagyu eye fillet (6-7 score),

served with red wine jus and your choice of one side

## BREAKFAST BUFFET

Monday to Friday 6.30am - 10am

Full Breakfast / Adult: \$39 / Child: \$19

Continental Breakfast / Adult: \$35 / Child: \$17

Weekends & Public Holidays 6.30am - 10.30am

Full Breakfast / Adult: \$49 / Child: \$25

Continental Breakfast / Adult: \$35 / Child: \$22

## ACCOMPANIMENTS / 15

Sides

Seasonal greens, lemon oil, confit garlic (GF/VOA)

Honey caramelised heirloom carrots, toasted hazelnuts,

and tarragon (GF/VOA)

Pommes purée (GF)

Truffle and parmesan frites served with aioli (VOA)

Sautéed kipfler potatoes, fresh herbs (GF/VOA)

Iceberg lettuce, fresh herbs, cucumber, olives,

Green Goddess Vinaigrette (VOA)

## DESSERTS

### Eaton Mess / 26 (GF)

Cara milk brownie pieces, blackberry ganache, white chocolate pearls,

chocolate meringue, cardamon infused cream, seasonal berries

### Crêpes Suzette / 24

Thin crêpes flambéed with Grand Marnier, cardamon infused

orange butter sauce and bourbon vanilla crème Chantilly

### Crème Caramel / 22 (VOA)

Coconut crème caramel, espresso, and pistachio biscotti

### Selection of Gelatos and Sorbets / 11 per scoop (GF)

Please ask our wait staff for flavours

### Fromage / 37

Selection of imported and local artisan cheeses served

with seasonal confiture and oven-fresh Lavosh

VOA – Vegan Option Available  
GFOA – Gluten Free Option Available  
GF – Gluten free