





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

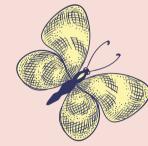
Sofitel Bircher Muesli / 19 Seasonal fruits, Greek yoghurt, rolled oats and toasted nuts

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



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





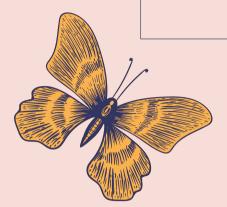




BREAKFAST BUFFET

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





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 merinque, 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



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

