

room  
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“One of the very nicest  
things about life is the  
way we must regularly stop  
whatever it is we are doing & devote our  
attention to eating”  
- Luciano Pavarotti

“I only eat in three places:  
Here, There & Eveywhere!”  
- Daniel L Worona

*“Never eat more than you can lift”  
- Miss Piggy*

*“Cooking is all about people.  
Food is maybe the only universal  
thing that really has the power  
to bring everyone together. No  
matter, what culture, everywhere  
around the world,  
people eat together”  
- Guy Fieri*

“One cannot think well,  
love well, sleep weel,  
if one has not  
dined well”  
- Virginia Woolf

**“FOOD MAY BE ESSENTIAL AS FUEL FOR THE  
BODY, BUT GOOD FOOD IS FUEL FOR THE  
SOUL”  
- MALCOM FORBES**

“The joy & satisfaction of a meal  
is equal to the passion & effort  
given to its preparation”  
- Gordon Ramsay

## LIGHTER PLATES

<b>BOULANGERIE (V)</b> daily baked bread, espelet butter	<b>8</b> <i>pp</i>
<b>HUITRES (DF, GF)</b> shucked to order Pacific Oysters (6), champagne mignonette	<b>36</b>
<b>RILLETTE DE CANARD</b> duck rilette, orange marmalade, freshly baked mini baguette	<b>32</b>
<b>ARTICHAUT DE JERUSALEM</b> jerusalem artichoke, local honey, crisps, hazelnut oil	<b>21</b>
<b>SABAYON</b> broken rice, bouillon, QLD blue swimmer crab meat	<b>32</b>
<b>FRITES DE GRAISSE DE CANARD (GF)</b> triple cooked duck fat fries, saffron aioli	<b>16</b>
<b>OSCIETRA CAVIAR (GF)</b> crispy potatoes, oscietra crème fraiche, chives, egg	<b>39</b>
<b>SASHIMI DE THON (DF)</b> cucumber, wasabi foam, spicy mayo, radish	<b>23</b>
<b>TARTARE DE BOEUF WAGYU</b> dijon, pickles, capers, horseradish, wagyu fat snow, milk skin	<b>24</b>
<b>SALADE DE POMMES (GF, DF, VG)</b> compressed apple, almond cream, basil oil, apple balsamic	<b>23</b>
<b>CARROTTE (GF, DF, VG)</b> reduced verjuice, carrot glaze, candied hazelnut, heirloom carrot, carrot purée	<b>23</b>

## **M O R E   S U B S T A N T I A L**

**STEAK DE WAGYU AU POIVRE (GF)** **85**  
wagyu medallion, pepper sauce, braised potato, sprouts, burnt onion mustard

**AUBERGINE (VG)** **32**  
mizo glazed eggplant, puffed rice

**SAUMON FUME** **39**  
smoked salmon french toast, brioche, crème fraiche, chives, lemon beurre blanc

**PORC CONFIT (GF, DF)** **39**  
24-hour cured organic pork belly, braised fennel, sauce vierge

**CHICKEN BALLOTINE** **42**  
pistachio, cranberry, parsley butter, fermented daikon,  
butter poached shitake mushrooms, black garlic

**BOEUF BOURGUIGNON** **42**  
braised beef cheek, mash potato, red cabbage

## **V E G A N**

**SALADE DE POMMES (GF, DF, VG)** **23**  
compressed apple, almond cream, basil oil, apple balsamic

**CARROTTE (GF, DF, VG)** **23**  
reduced verjuice, carrot glaze, candied hazelnut, heirloom carrot, carrot puree

**AUBERGINE (VG)** **32**  
mizo glazed eggplant, puffed rice

## **S W E E T E R P L A T E S**

### **TRIO D' AGRUMES (GF)**

mandarin cheesecake, lime curd, yuzu pearls, mandarin dehydrate

**19**

### **CRÈME BRÛLÉE**

classic Sofitel crème brulee, baby toffee apple

**18**

### **AMOUR DE CARAMEL**

white chocolate mousse, soft caramel, strawberries

**19**

## **T E M P T A T I O N S**

### **BRIE TRUFFE**

truffled brie, torched figs, wafer crackers

**18**

### **PETIT FOURS**

our classically trained French pastry chef has a selection of treats to complete your meal

**6 pp**

*15% surcharge applies to the total bill on Public Holiday*

**DF - Dairy Friendly | GF - Gluten Friendly | VG - Vegan | V - Vegetarian**