



opening  
hours

## BREAKFAST BUFFET

Monday - Friday  
6.30am - 10.30am

Saturday - Sunday  
7.00am - 11.00am

## LUNCH

7 Days  
11.30am - 3.00pm

## DINNER

Thursday - Monday  
5.00pm - 9.00pm

## POOLSIDE

7 Days  
10.00am - 5.00pm

*(subject to wet weather)*

## APPETIZERS

<b>OLIVES (V)</b> house baked focaccia	<b>14</b>
<b>FOCACCIA (V)</b> house baked focaccia, daily seasoning, olive oil, dukkah	<b>12</b>
<b>FRENCH ONION SOUP</b> traditional French onion soup gratinated, gruyere cheese	<b>16</b>
<b>PACIFIC OYSTERS (GF) (6)</b> mignonette	<b>36</b>
<b>GARLIC PRAWNS</b> Whitsunday tiger prawns, garlic & chilli butter, finger lime, house baked focaccia	<b>29</b>
<b>MEZZE PLATE</b> selection of cured meats, French cheese, grilled vegetables, dips, house baked focaccia	<b>35</b>
<b>HEIRLOOM BEETROOT (V)</b> demi cooked beets, gel, pickle, salad, amaranth	<b>19</b>
<b>FRIED PUMPKIN FLOWERS (V)</b> stuffed ricotta, Napoli sauce, parmesan	<b>21</b>

## SALADS

<b>CAESAR SALAD</b> with chicken	<b>22</b> <b>28</b>
with smoked salmon	<b>29</b>
baby cos lettuce, smoked bacon, Grana Padano parmesan, garlic croutons, white anchovies	
<b>GARDEN SALAD (GF) (V)</b> curly lettuce tossed in a warm vinaigrette of Cabernet Sauvignon vinegar, shallots, Dijon mustard	<b>16</b>
<b>CARROT &amp; GRAIN (GF) (V)</b> roasted & raw heirloom carrot, savoury granola,	<b>23</b>

V - Vegetarian | GF - Gluten Friendly

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

*Our chefs prepare multiple food items on shared equipment - traces of peanuts, nuts, milk, wheat, gluten, fish, shellfish, soy, sesame seeds, eggs and soybeans may be present. Please advise staff of any allergies.*

# B N E M

## MAINS

<b>DUCK</b> duck breast, heirloom carrots, orange reduction, pistachio, ash salt	<b>48</b>
<b>CORAL COAST BARRAMUNDI</b> autumn vegetables, butter mash, caviar sauce	<b>42</b>
<b>EYE FILLET</b> triple cooked potato galette, fried shitake, blueberry, madeira jus	<b>52</b>
<b>ORGANIC CHICKEN BREAST</b> Malaysian style satay sauce, steamed rice, bok choy	<b>39</b>
<b>RICOTTA TARTLET (V)</b> ricotta, pine nuts, sage burnt butter, sautéed baby spinach	<b>32</b>
<b>CARBONARA</b> fettucine pasta, smoked ham, parmesan	<b>27</b>
<b>LINGUINI</b> local prawns, heirloom tomatoes, herbs, napoli	<b>39</b>

## SIDES

<b>GARLIC BUTTER MASH (GF) (V)</b> garlic butter, mashed desiree potatoes, parmesan	<b>14</b>
<b>AUTUMN VEGETABLES (GF) (V)</b> roast or steamed vegetables, dukkah, olive oil	<b>14</b>
<b>POLENTA CHIPS (GF) (V)</b> twice cooked polenta, parmesan, paprika	<b>14</b>

## SWEET FAVOURITES

<b>SOFITEL CAPPUCCINO</b> indulgent coffee, milk bavaois, cookie	<b>18</b>
<b>CHOCOLATE GALLETTE</b> chocolate & mousse layers, raspberry sauce	<b>19</b>
<b>VANILLA PARFAIT</b> vanilla crème, sable biscuit	<b>19</b>
<b>CHEESE BOARD</b> selection of French & local cheese, poached fruits, lavosh, grissini	<b>36</b>

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## LITTLE ONES

12 years & under only

<b>GRILLED CHICKEN</b> grilled chicken tenders, chips, salad OR mashed potato, steamed vegetables	<b>17</b>
<b>FISH &amp; CHIPS</b> battered whiting, chips, tartare sauce	<b>16</b>
<b>CHEESEBURGER</b> beef patty, cheese, tomato sauce, chips, salad	<b>16</b>
<b>PASTA NAPOLI (V)</b> Napoli sauce, parmesan	<b>16</b>
<b>PASTA BOLOGNESE</b> spaghetti, parmesan	<b>16</b>

# BEVERAGES

## SPARKLING

	<i>glass</i>	<i>bottle</i>
BIANCAVIGNA PROSECCO Italy	16	75
VEUVE AMBAL BLANC DE BLANC Victoria		60
CHANDON BRUT CUVÉE Victoria	17	80
CHANDON BRUT ROSE Victoria		80

## CHAMPAGNE

VEUVE CLIQUOT YELLOW LABEL France	38	165
VEUVE CLIQUOT ROSE France		200
RUINART BRUT France		280
DOM PERIGNON 2008 France		620

## WHITE WINES

FARM TO TABLE SAUVIGNON BLANC Victoria	12	50
VILLA MARIA PRIVATE BIN SAUVIGNON BLANC Marlborough	15	70
LEEWIN ESTATE ART SERIES SAUVIGNON BLANC Margaret River		85
RED CLAW PINOT GRIS Mornington Peninsula	20	95
RISING CHARDONNAY South Australia	17	80
RIESLING NO. 5 RIESLING Eden Valley		70
LOUIS JADOT PETIT CHABLIS France		155

## ROSE

NICK SPENCER HILLTOPS New South Wales	16	75
MAISON AIX ROSE France		85

## DESSERT

BORGIO MARAGLIANO LA CALIERA MOSCATO D'ASTI DOCG France	17	80
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## RED

STORM BAY PINOT NOIR Tasmania	16	75
CRAGGY RANGE 'TE MUNA ROAD' PINOT NOIR New Zealand		125
HEAD RED SHIRAZ South Australia	15	65
PENFOLDS BIN 28 SHIRAZ South Australia	20	95
LEEWIN ESTATE ART SERIES SHIRAZ Western Australia		120
HENSCHKE TAPPA PASS SHIRAZ South Australia		300
SNAKE & HEARRING DIRTY BOOTS CABERNET SAUVIGNON Western Australia	15	65
DE BEAUREPAIRE VICTOR CABERNET SAUVIGNON New South Wales		195
COCKFIGHTER'S GHOST SANGIOVESE South Australia		70
AMELIA PARK CABERNET MERLOT Western Australia		75

# BEVERAGES

## AUSTRALIAN BEERS

HAHN PREMIUM SUPERDRY	10
JAMES BOAGS LIGHT	10
JAMES BOAGS PREMIUM	11
LITTLE CREATURES PACIFIC ALE	11
LITTLE CREATURES HAZY LAGER	11
EUMUNDI PALE ALE	12

## IMPORTED BEERS

HEINEKEN	11
HEINEKEN ZERO	9
KIRIN ICHIBAN	12
BIRRA MORETTI	12

## CIDERS

LITTLE CREATURES PIPSQUEAK, APPLE CIDER	14
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## NON ALCOHOLIC

COKE, COKE ZERO, SPRITE, GINGER ALE	6
JUICES orange, apple, pineapple, tomato, cranberry	6
PERRIER SPARKLING 330ml/750ml	6/11
CAPI STILL 220ml/500ml	6/09
COFFEE flat white, cappuccino, latte, mocha, macchiato, piccolo latte	6
SELECTION OF DILMA TEA early grey, english breakfast, sencha (green), peppermint	6

# BEVERAGES

## COCKTAILS

<b>MIMOSA</b> sparkling, orange juice	20
<b>APEROL SPRITZ</b> aperol, prosecco, orange	22
<b>COSMOPOLITAN</b> vodka, cointreau, cranberry juice	22
<b>FRENCH MARTINI</b> vodka, chambord, pineapple juice	22
<b>LYCHEE MARTINI</b> vodka, lychee juices, lychee liquor	22
<b>NEGRONI</b> gin, campari, cinzano rosso	22
<b>OLD FASHIONED</b> bourbon, raw sugar, angostura bitters	22
<b>CLASSIC MARGARITA</b> tequila, cointreau, lime juice, agave syrup	22
<b>SPICY MARGARITA</b> tequila, cointreau, lime juice, agave syrup, chilli	22
<b>ESPRESSO MARTINI</b> vodka, kahlua, coffee liquor, espresso	22
<b>MOJITO</b> rum, lime juice, sugar syrup, soda	22

## MOCKTAILS

<b>BERRY DELICIOUS</b> strawberries, blueberries, pineapple juice, lychee juice, lemon juice, sugar syrup, egg white	15
<b>PASSIONFRUIT FIZZ</b> passionfruit pulp, sugar syrup, lime juice, ginger beer	15
<b>RUBY SPRITZ MOCKTAIL</b> grapefruit juice, sugar syrup, lemon juice, grenandine, soda	15

# BEVERAGES

## GIN

BOMBAY SAPPHIRE	11
TANQUERAY	12

## SINGLE MALT

TALISKER, 10 YEARS	12
ARDBERG, 10 YEARS	15
GLENMORANGIE LASANTA	16
GLENLIVET, 18 YEARS	20

## SCOTCH

CHIVAS REGAL, 12 YEARS	12
CHIVAS REGAL, 18 YEARS	20
JOHNNIE WALKER RED LABEL	12
JOHNNIE WALKER BLACK LABEL	13

## WHISKEY & BOURBON

JACK DANIELS	12
JAMESON, IRISH	12
ANADIAN CLUB, ONTARIO	12
MAKERS MARK	12

## VODKA

KETEL ONE	12
GREY GOOSE	13
BELVEDERE	13
BELVEDERE ESTATE SNOGORY FOREST	16

## RUM

BUNDABERG OP	10
MOUNT GAY	12
BACARDI SUPERIOR	12

## TEQUILA

1800 SILVER	12
1800 REPOSADO	13
1800 COCONUT	13

## APERITIF

CAMPARI	10
PIMMS NO.1 CUP	10
LIMONCELLO	13

## LIQUEUR

BAILEYS	10
DOM BENEDICTINE	12
COINTREAU	12
CHAMBORD	12
GRAND MARNIER	12
DRAMBUIE	12
FRANGELICO	12
GALLIANO SELECTION	12
KAHLUA	10
MALIBU	10
TIA MARIA	10
CHARTREUSE GREEN	17
CHARTREUSE YELLOW	16