



## **The 39 Steps Money Can't Buy Experience**

*Saturday 18 October 2025 5pm*

### **Sharing Menu**

#### **Oeufs mimosa au caviar**

Free range eggs, shaved yolk, Sturia Oscietra caviar from France

#### **Rillettes de truite**

Creamy wild caught Petuna trout, preserved cucumbers and a bit of dill

#### **Tartare de boeuf**

Hand cut Pure Angus eye fillet, Queensland quail egg, pickles and watercress

*Paired with Rieslingfreak No.3 Riesling from Clare Valley (SA)*

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#### **Coral trout meunière**

Wild caught from Far North Queensland, confit fennel, almond crumble  
and black garlic beurre blanc

#### **Chateaubriand**

MB4+ Pure Angus grass fed eye fillet, tawny onions and béarnaise

#### **Butter mash potato**

#### **Vegetable tian**

*Paired with Domaine Jean Defaix Chablis from Chablis (FR) or  
Penfolds Bin 128 Shiraz from Coonawarra (SA)*

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#### **Crêpe Suzette**

Grand Marnier, orange and vanilla Chantilly

#### **Crème brûlée**

Queensland vanilla and chocolat macadamia biscuit

*Paired with Frogmore Creek Iced Riesling from Coal River (TAS)*

**S O F I T E L**  
BRISBANE CENTRAL