

Champagne Soirée by Sofitel

Menu

La baguette tradition

A.O.P Lescure butter demi sel

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Oeufs mimosa au caviar

Organic Jen's hens farm eggs QLD, shaved yolk, French Sturia Oscietra caviar

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Rillettes de truite

Creamy wild caught Petuna trout, preserved veggies, a bit of dill

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Coq au vin

QLD free range chicken, beechwood smoked lardon,
Shiraz and wild mushrooms

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Steak frites

MB4+ Pure Angus grass fed eye fillet, skin-on fries,
tawny onions, green peppercorn sauce

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Crème Brûlée

QLD vanilla, chocolat macadamia biscuit

(gf) gluten free | (df) dairy free | (v) vegetarian | (vg) vegan | (vgoa) vegan option available
(voa) vegetarian option available | (gfoa) gluten free option available

As we cannot guarantee our food will be allergen-free, please let our team know
if you have any food allergies or special dietary needs.