

THE *Explorer's* TABLE

MENU

Entrée – La Première Découverte

Burrata artisanale de Byron Bay

Silken, creamy burrata made from locally sourced cow's milk, paired with warm Provencal garden vegetables. A drizzle of crisp chilli oil and fine herbs awakens the palate, while golden garlic croutons add a rustic crunch — the perfect beginning to your voyage.

Plat Principal – Le Voyage Continue

Barramundi de Humpy Doo, Piperade Basquaise

Sustainably farmed barramundi from the Northern Territory, gently seared and nestled upon the vibrant Basque classic, Piperade stew. Sweet peppers, onions, and tomato are enlivened with smoky chorizo — a meeting of French regional tradition and the purity of Australia's ocean harvest.

Interlude – La Reconnaissance

Latte de patate douce, poudre de framboise

A playful pause in the journey — velvety sweet potato blended into a delicate latte, crowned with a whisper of raspberry dust. A nod to comfort, innovation, and the art of recognising beauty in simplicity.

Dessert – La Destination

Crème brûlée signature Sofitel

A timeless finale. Buttery custard infused with vanilla bean, hidden beneath a perfectly caramelised glassy crust. An indulgent destination that pays homage to Sofitel's French heritage.

Cadeau d'Adieu – Parting Gift

Truffe au chocolat artisanale

A final token of appreciation — rich, velvety chocolate truffles, crafted by hand, to accompany you beyond the table and carry the memory of the journey.





S O F I T E L

GOLD COAST BROADBEACH

