



ENTRÉE

Freshly Shucked Sydney Rock Oyster's	4.50/pc
Charcuterie Plate Selection of cured meats with condiments	22
Bouillabaisse Inspired Yellow Tail Crudo Mussels, saffron fennel, flying fish row	24
Free Range Chicken Liver Pate Pickled cherries, brioche	26
Crab and Prawn Salad Cos hearts, shallot vinaigrette	28
Marinated Heirloom Tomato Salad Shaved Iberico ham, Brillat-Savarin cheese	24
Beef Tartare Egg yolk, baby capers, shallot, parsley	26
Salt Cod Brandade Radish salad, crostini	24

SHARE

Rotisserie Free Range Whole Chicken Cress salad, chips, and verjuice sauce	75
Grilled Split Jumbo Prawns with Aioli	85
Whole Steamed Fish en Papillote Fresh garden herbs with a zest of lemon	Market price
Grilled Baby Back Pork Ribs Smashed thyme and mustard potatoes	85
Charcoal Grilled Beef Tomahawk Steak Garlic confit, wilted spinach	95

MAINS

Crispy Skinned Smoked Duck Breast Exotic spiced apple chutney	42
Pan Fried John Dory Cured heirloom tomato salad, crispy speck, spring peas	45
Roasted Barramundi Fillet Roasted baby beetroot, du puy lentil vinaigrette, hazelnuts	45
Charcoal Grilled Beef Rib Eye Café de Paris butter, triple-cooked potato chips	49
Pan Fried Gnocchi Olives, black kumato tomato, basil	32

SIDES

Triple-cooked Potato Chips	9
Paris Mashed Potato	
Grilled Broccolini, Seeds, Olive Oil	
Mixed Leaf Salad	
Wild Rocket and Parmesan Salad	
Creamed Spinach	
Cheese Selection of French and Australian cheeses	3 for \$18 or 5 for \$24

DESSERT

14

Textures of Coconut Layers of daquise sponge with rich coconut cream and home-made Malibu and Pandan ice cream
 Valhrona white chocolate and Madagascar vanilla, silky passionfruit curd and torched banana
 Caramelito tart, almond frangipane, rose petals, and almond brittle ice cream
 Praline noisette, milk chocolate mousse, crispy wafer, cocoa nibs, and creamless banana ice cream
Berry Four Play Strawberry sponge, dehydrated meringue, blueberry cream patisserie Raspberry Cremeux Blackberry Chiboust Wild Berry Ice Cream



Atelier

BY SOFITEL