



# Atelier

BY S O F I T E L

## MENU

[Food Menu](#) | [Kids Menu](#) | [Beverage List](#) | [Groups Menu](#)

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## LUNCH MENU

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### CHARCUTERIE PLATE<sup>GF\*</sup>

Selection of cured meats  
with condiments  
\$24

### CRAB AND PRAWN SALAD

Cos hearts, shallot  
vinaigrette  
\$28

### CAESAR SALAD<sup>GF\* V\*</sup>

Crumbed egg, anchovy,  
cos hearts, brioche  
crouton  
\$22

### ROCKET SALAD<sup>GF\* V</sup>

Comté cheese,  
Champagne vinaigrette  
\$18

### CLUB SANDWICH<sup>GF\* V\*</sup>

Egg salad, crispy speck,  
roast chicken, Swiss  
cheese, truffle, French  
fries  
\$28

### STEAK SANDWICH<sup>GF\* V\*</sup>

Turkish bread, tomato  
relish, onion jam, aioli,  
french fries  
\$28

### CROQUE MADAME

Smoked ham, fried egg,  
gruyère, Vienna loaf,  
watercress, chilli jam  
\$24

• SIDES •  
\$11

• FRENCH FRIES •

• GRILLED BROCCOLINI •

• MIXED LEAF SALAD •



GF\*gluten free option available  
V\* vegetarian option available

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## LUNCH MENU

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### CRISPY SKINNED SMOKED DUCK BREAST<sup>GF\*</sup>

Spiced apple,  
griotte jus  
\$42

### PAN FRIED RICOTTA GNOCCHI

Olive dust, kumato  
tomato, basil, seasonal  
vegetables  
\$32

### ROASTED BARRAMUNDI FILLET<sup>GF\*</sup>

Roasted baby beetroot,  
du puy lentil, vinaigrette,  
hazelnuts  
\$44

#### • CHEESE •

Selection of French and  
Australian cheeses  
3 for \$18 or  
5 for \$24

#### • DESSERT •

#### • BANANA DELICE •

Valrhona white chocolate, Madagascar vanilla, silky passionfruit curd,  
torched banana  
\$14

#### • SCENTED CARAMEL •

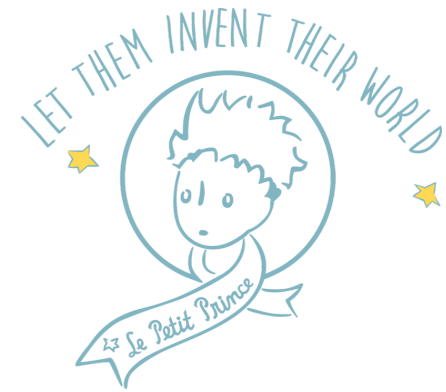
Caramelito tart, almond frangipane, rose petals, almond brittle  
ice cream  
\$14





This is the story of a grown-up meeting his inner child, embodied by a Little Prince. Traveling from an asteroid, he left his rose there to discover the world. Before landing on Earth he visited many planets and their inhabitants where all grown-ups incarnates humankind's most common vice. When a fox tell him that the eyes are blind and we are responsible forever for what you tame, the Little Prince go back home to meet again with his Rose.

- Antoine de Saint-Exupéry



## MENU

### Mains | 18

MINI CHEESE BURGER WITH FRENCH FRIES

TOASTED HAM AND CHEESE SANDWICH

MACARONI AND CHEESE

FISH AND CHIPS

SPAGHETTI BOLOGNESE

PENNE NAPOLITAN

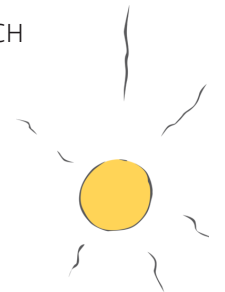
### Add Dessert & Juice | 22

ICE-CREAM

VANILLA | CHOCOLATE | STRAWBERRY

JUICE

ORANGE | PINEAPPLE | APPLE | CRANBERRY | MANGO



## SPIRITS

### BLENDED SCOTCH

Johnnie Walker Red Label | 10  
Johnnie Walker Black Label | 11  
Johnnie Walker Blue Label | 35  
Royal Salute 21 Year Old | 27  
Chivas Ultis | 35

### JAPANESE WHISKEY

Hibiki harmony | 22  
Nikka All Malt 'Pure and Rich' Blended Malt | 14

### CANADIAN WHISKEY

Canadian Club Classic 12 Year Old | 10  
Lot No.40 Small Batch Malted Rye | 11

### AUSTRALIAN WHISKEY

Hellyers Road Peated Single Malt | 16  
Hellyers Road Original 10 Year Old | 14  
Sullivans Cove Single Cask French Oak | 67

### COGNAC

Martell VS | 10  
Pierre Ferrand 1840 Grande Champagne | 13  
Hennessy Paradis | 170  
Hennessy XO | 40  
Hennessy VSOP | 15  
Courvoisier VSOP | 16

### ARMAGNAC

Delord Fine | 14  
Delord 1985 Bas | 17

### LIQUEURS & LIBATION

Pierre Ferrand Dry Curacao | 10  
Frangelico | 10  
Drambuie | 11  
Midori | 10  
Creme de Cassis | 10  
Fiorente Elderflower | 10  
Poire William | 13  
Lairds Applejack | 11  
Creme de Framboise | 10  
Ricard | 11  
Cherry Heering | 10  
Kahlua | 9  
Luxardo Maraschino Cherry | 11  
Chartreuse Yellow | 11  
Chartreuse Green | 13  
Pernod Absinthe | 15  
Santiago Pisco Quebranta | 12  
Disaronno Amaretto | 10

### AMARO

Campari | 9  
Averna Amaro | 10  
Aperol | 9  
Montenegro | 10  
Amaro Nonino | 13  
Fernet Branc | 10

## SPIRITS

## TEQUILA

Don Julio Blanco | 12  
 Don Julio Reposado | 13  
 Don Julio Anejo | 15  
 Tromba Reposado | 11  
 Patron X.O. Café | 13  
 Herradura Silver Blanco | 11  
 Fortaleza Anejo | 26

## VODKA

Ketel One | 11  
 Ciroc | 13  
 Grey Goose | 12  
 666 Vodka | 11

## GIN

Tanqueray | 11  
 Tanqueray Ten | 14  
 Archie Rose Dry | 11  
 Star of Bombay | 12  
 Hayman's Sloe | 11  
 Hendricks | 14  
 Four Pillars Navy Strength | 16  
 Bols | 10

## BOURBON

Woodford Reserve | 11  
 Rittenhouse Straight Rye | 13  
 Sazerac Rye | 20  
 James E. Pepper 1776 Rye | 14  
 Michter's US\*1 Small Batch Unblended | 16  
 Bulleit | 10  
 Bulleit Rye | 11  
 Makers Mark | 10  
 Bakers 7 Year Old | 14

## RUM

Plantation 3 Star | 11  
 Plantation Original Dark | 10  
 Plantation Pineapple | 12  
 Diplomatico Reserva Exclusiva | 12  
 Cargo Cult Spiced | 10  
 Pampero Especial | 10  
 Pampero Blanco | 10  
 Ron Zacapa 23 Solera | 15  
 Ron Zacapa | 33

## SINGLE MALT SCOTCH

Lagavulin 16 Year Old | 20  
 Singleton Spey Cascade | 12  
 Glenfarclas 105 Cask Strength | 22  
 Glenmorangie Quinta Ruban 12 Year Old | 15  
 Glenmorangie Extremely Rare 18 Year Old | 22  
 Laphroaig 10 Year Old | 15  
 Aberfeldy 12 Year Old | 11  
 Glenfiddich 12 Year Old | 12  
 Highland Park 12 Year Old | 14  
 Highland Park 18 Year Old | 35  
 Macallan 12 Year Old Fine Oak | 19  
 Macallan 18 Year Old Fine Oak | 52  
 Bruichladdich Port Charlotte | 16  
 Bruichladdich Octomore Edition 7.1 Cask  
 Strength | 28  
 Dalmore 12 Year Old | 16  
 Dalmore Cigar Malt | 25  
 Dalwhinnie 15 Year Old | 15  
 Jura 10 Year Old | 13  
 Talisker 10 Year Old | 13  
 Balvenie Caribbean Cask 14 Year Old | 18

## CHAMPAGNE &amp; WINE

## CHAMPAGNE

NV Veuve Clicquot | 25  
 Pommery Brut Apanage | 34

## SPARKLING

2010 Pipers Brook | TAS | 15  
 Fiore Moscato, Mudgee | NSW | 13

## WHITE

Mesh Riesling, Eden Valley | SA | 14  
 Breganze Pinot Grigio, Veneto | ITA | 14  
 Domain Christian Salmon Sancerre | FRA | 18  
 MCW660 Reserve Chardonnay, Tumbarumba | NSW | 13  
 Dog Point, Sauvignon Blanc | NZ | 15  
 Louis Jadot Chablis, Burgundy | FRA | 22  
 Tyrell's Semillon, Hunter Valley | NSW | 12

## ROSÉ

Aix | FRA | 14

## RED

Georges Duboeuf Beaujolais Chiroubles, Burgundy | FRA | 14  
 Agento Reserva Malbec, Mendoza | Argentina | 14  
 Rockburn Devil's Staircase, Pinot Noir, Central Otago | NZ | 16  
 Toa Pinot Noir, Marlborough | NZ | 15  
 NCW 660 Reserve Shiraz, Hilltops | NSW | 13  
 Cradle Shiraz, Hunter Valley | NSW | 10  
 Kaesler Cabernet Sauvignon, Barossa Valley | SA | 15

## COCKTAILS & BEER

### LIGHTHOUSE

Dark rum and cigar-infused montenegro | 21

### MARSEILLE MARSEILLE

Spiced grapefruit syrup, suze, rhubarb, champagne | 22

### BERNACHE

Vodka infused with grapes and raisins, berry syrup with fresh citrus | 23

### EAST MEETS WEST

Yuzu, lemongrass-infused elderflower liqueur, champagne | 22

### THE DARLING

Dark rum, Pierre Ferrand dry curacao, sparkling rose | 22

### JERRY'S JAM

Ketel One, apricot jam, saffron sugar syrup | 23

### PINK PANTHER

Rosemary and citrus-infused gin, citrus, pink sugar syrup | 23

### ZIDANE'S KICK

Bourbon, cherry heering, amaretto, spiced nashi pear, smoked paprika | 21

### L'ESPRIT

Coconut-fat-washed bourbon and spiced syrup | 21

### DRAUGHT BEER

Paddo Pale | 9

Lovedale Lager | 9

Pyrmont Rye IPA | 11

Hahn SuperDry | 10

James Boag's light | 9

Sydney Cider | 9

### BOTTLE BEER

Kirin | 11

James Squire One Fifty Lashes | 11

James Boag's | 10

## WINE

### PINOT NOIR

Devil's Staircase, Central Otago | NZ | 65

Toa, Central Otago | NZ | 66

Rockburn, Central Otago | NZ | 75

Joseph Drouhin Côte de Nuits, Burgundy | FRA | 88

Courabyra, Tumbarumba | NSW | 56

Craggy Range "Te Muna" Road, Martinborough | NZ | 90

Tightrope Yarra Valley | VIC | 38

### CABERNET SAUVIGNON

Kaesler Cabernet Sauvignon, Barossa Valley | SA | 65

Giant Steps "Harrys Monster", Yarra Valley | SA | 105

MCW 660, Hilltops | NSW | 45

### SHIRAZ

Lunatic, Heathcote | VIC | 50

Tyrell's Vat 8 Shiraz, Yarra Valley | VIC | 135

MCW 660, Hilltops | NSW | 38

Molly's Cradle, Mudgee | NSW | 42

Shaw & Smith, Adelaide Hills | SA | 82

### BLENDS & MERLOT

Dourthe Pey La Tour Reserve, Bordeaux blend | FRA | 52

Craggy Range "Te Kahu", Bordeaux blend, Hawke's Bay | NZ | 55

Snake and Herring "Calypso", Bordeaux blend, Margaret River | WA | 60

Fox Creek McLaren, Merlot | AUS | 50

## CHAMPAGNE

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SIGNATURE POUR | 10cl

2009 Louis Roderer Philippe Stark Brut Nature | 25

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### CHAMPAGNE

NV Canard-Duchêne "Cuvée Léonie" | 150  
 NV Louis Roederer Brut Premier | 170  
 NV Taittinger | 145  
 NV Veuve Clicquot | 140  
 NV Charles Heidsieck | 160  
 NV Billecart-Salmon | 205  
 NV Perrier-Jouët | 190  
 NV Bollinger | 180  
 NV Pommery Brut Apanage | 154  
 NV Pommery Blanc de Blancs | 185  
 NV Ruinart Blanc de Blancs | 290  
 NV Taittinger Rose | 145  
 NV Billecart-Salmon Rose | 295  
 1995 Charles Heidsieck Blanc des Millénaires | 665  
 2009 Louis Roederer Philippe Starck Brut Nature | 240  
 2000 Duval-Leroy Femme de Champagne | 555  
 2010 Louis Roederer Blanc De Blancs | 275  
 2009 Louis Roederer Cristal Brut | 723  
 2004 Pol Roger 'Sir Winston Churchill' | 650  
 2006 Pommery Grand Cru | 220  
 2004 Pommery Cuvée Louise Brut Nature | 595  
 2009 Heidsieck & Co Monopole Gold Top | 145  
 2004 Pommery Cuvée Louise Brut Nature | 590  
 2006 Pol Roger Brut Vintage | 325  
 2008 Pol Roger Brut Vintage | 285  
 Cristal Magnum | 1,850  
 Jeroboam Cristal 2002 | 22,000

## WINE

### SPARKLING

NV Clover Hill Cuvée Rose | TAS | 90  
 NV Veuve Ambal Blanc de Blancs | Burgundy | FRA | 50  
 NV Thorn-Clarke Brut | Eden Valley | SA | 48  
 2010 Pipers Brook | TAS | 70  
 2012 Redbank Ellora Chardonnay Pinot Noir | King Valley | VIC | 58  
 NV Serafini & Vidotto Prosecco | Treviso | ITA | 62  
 2016 Fiore Moscato | Mudgee | NSW | 60  
 NV Bleasdale Sparkling Shiraz | Langhorne Creek | SA | 48

### CHARDONNAY

MCW 660 Tumbarumba | NSW | 45  
 Amelia Park, Margaret River | WA | 52  
 Shaw & Smith M3, Adelaide Hills | SA | 85  
 Mountadam "Marble Hill", Eden Valley | SA | 140  
 Grosset Piccadilly, Adelaide Hills | SA | 120  
 Louis Jadot Chablis, Burgundy | FRA | 89  
 Hay Shed Hill Block, Margaret River | WA | 72  
 William Fèvre, Chablis Premier Cru | FRA | 145  
 William Tolpuddle, Coal River | TAS | 260

### PINOT GRIS & RIESLING

Yabby Lake Single Vineyard Pinot Gris, Mornington Peninsula | VIC | 65  
 Breganze Pinot Grigio, Veneto | ITA | 45  
 The Lane Block 2 Pinot Gris, Adelaide Hills | SA | 40  
 Reichsgraf Von Kesselstatt Kaseler Riesling, Mosel | GER | 45  
 Mesh Riesling, Eden Valley | SA | 58

## WINE

### SAUVIGNON BLANC

- Dog Point, Marlborough | NZ | 58
- Domaine Christian Salmon Sancerre, Loire Valley | FRA | 72
- Molly's Cradle Estate Range, Orange | NSW | 38
- Chateau de Sancerre AOC, Loire Valley | FRA | 75
- Petraea Pinnacle, Adelaide Hills | SA | 58
- Tyrell's, Hunter Valley | NSW | 39
- Pikes Sauvignon Blanc Semillon, Eden Valley | SA | 38

### FRENCH HERITAGE

- Domaine de Veronnet Roussette de Savoie | FRA | 55
- Cave de Chautagne Jacquere, Savoie | FRA | 42

### ROSÉ

- L'etoile | FRA | 48
- Aix | FRA | 48
- Aix Magnum | FRA | 120
- Aix 3 litres | FRA | 300
- Tin Shed All Day, Eden Valley | SA | 40

### RED

- Fleurie, Beaujolais | FRA | 58
- Chiroubles, Beaujolais | FRA | 46
- Guigal Gigondas, Rhone | FRA | 95
- Châteauneuf-du-Pape, Rhône | FRA | 190
- Agento Reserva Malbec, Mendoza | Argentina | 50
- Rocca Guiccardia Chianti Classico Riserva, Tuscany | ITA | 84

## BEVERAGES

### ESPRESSO COFFEE | 6

Espresso, ristretto, piccolo latte, macchiato, cappuccino, café latte, flat white, long black, mocha

Extra shot | 0.5  
Soy milk, almond milk | 0.5

### HOT CHOCOLATE / CHAI LATTE | 6

### FRUIT JUICES | 7

Orange, Apple, Pineapple, Cranberry

### SOFT DRINKS | 6

Coca Cola, Coca Cola No Sugar  
Lemonade, Ginger Ale, Lift, Tonic,  
Lemon Lime Bitters

### TWG TEA SELECTION | 6

#### ENGLISH BREAKFAST

This classic was originally blended as an accompaniment to the traditional English breakfast.

#### FRENCH EARL GREY

A fragrant variation of the great classic, this TWG black tea has been delicately infused with citrus fruits and French blue cornflowers.

#### ETERNAL SUMMER

A fragrant South African red tea, embellished with notes of sweet summer rose blossoms accented with raw berries, which end with a lingering aftertaste that is reminiscent of ripe Tuscan peaches.

#### MOROCCAN MINT

A great favourite, this fine TWG green tea is perfectly blended with the suave and strong Sahara mint.

#### CHAMOMILE

Soft and soothing, these rare TWG Tea chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.

#### ROYAL DARJEELING

The king of Indian teas, this TWG first flush black tea boasts an exquisite fragrance and a vibrant, sparkling taste that develops remarkable overtones of ripe apricots.





**Atelier**  
BY SOFITEL

**LA TABLE**

La Table Menu is designed for groups of 12 or more and includes 2 dishes from each course to be served as sharing style dinner.  
\$85 per person

**ENTRÉE**

Charcuterie Plate  
Selection of Cured Meats with Condiments

Crab and Prawn Salad  
Cos hearts, shallot vinaigrette

Marinated Heirloom Tomato Salad  
Shaved Iberico ham, Brillat-Savarin cheese

**DESSERTS**

Fresh Fruit and Berries

Lemon Curd Brûlée Tart

Chocolate Terrine

**MAIN COURSE**

Rotisserie Free Range Whole Chicken  
Cress salad, chips and verjuice sauce

Grilled Split Jumbo Prawns with Aioli

Whole Steamed Fish en Papillote  
Lemon and fresh garden herbs

Grilled Baby Back Pork Ribs  
Smashed thyme and mustard potatoes

Charcoal Grilled Beef Tomahawk Steak  
Garlic confit, wilted spinach



**Atelier**  
BY SOFITEL

**LA TABLE DU CHEF**

La Table du Chef Menu is designed for groups of 12 or more and includes 2 dishes from each course to be served as an alternative drop.  
\$75 per person

**ENTRÉE**

Charcuterie Plate  
Selection of Cured Meats with Condiments

Bouillabaisse inspired Hiramasa Kingfish Crudo  
Mussels, saffron fennel, flying fish roe

Crab and Prawn Salad  
Cos hearts, shallot vinaigrette

Marinated Heirloom Tomato Salad  
Shaved Iberico ham, Brillat-Savarin cheese

**DESSERTS**

Textures of Coconut  
Layers of dacquoise sponge with rich coconut cream and homemade Malibu and pandan ice cream

Chocolate Taste  
Valrhona white chocolate and Madagascan vanilla, silky passionfruit curd and torched banana

Scented Caramel  
Caramelito tart, almond frangipane, rose petals and almond brittle ice cream

**MAIN COURSE**

Crispy Skinned Smoked Duck Breast  
Exotic spiced apple chutney

Pan fried John Dory  
Cured heirloom tomato salad, crispy speck and spring peas

Roasted Barramundi Fillet  
Roasted baby beetroot, du puy lentil vinaigrette and hazelnuts

Pan Fried Ricotta Gnocchi  
Olives, black kumato tomato and basil

Charcoal Grilled Beef Rib Eye  
Café de Paris butter, triple-cooked potato chips



Atelier

BY SOFITEL