



Atelier

BY S O F I T E L

MENU

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

STARTERS

FRESHLY SHUCKED OYSTERS | 4.5/PC

CHARCUTERIE PLATE | 22

Selection of cured meats with condiments

BOUILLABAISSA INSPIRED YELLOW TAIL CRUDO | 24

Mussels, saffron fennel, flying fish roe

FREE RANGE CHICKEN LIVER PATE | 26

Pickled cherries, brioche

CRAB AND PRAWN SALAD | 28

Cos hearts, shallot vinaigrette

MARINATED HEIRLOOM TOMATO SALAD | 24

Shaved Iberico ham, Brillat-Savarin cheese

BEEF TARTARE | 24

Egg yolk, baby capers, shallot, and parsley

SALT COD BRANDADE | 24

Radish salad, crostini

SHARE

ROTISSERIE FREE RANGE WHOLE CHICKEN | 75

Cress salad, chips, and verjuice sauce

GRILLED SPLIT JUMBO PRAWNS WITH AIOLI | 85

WHOLE STEAMED FISH EN PAPILOTE | MARKET PRICE

Fresh garden herbs with a zest of lemon

GRILLED BABY BACK PORK RIBS | 85

Smashed thyme and mustard potatoes

CHARCOAL GRILLED BEEF TOMAHAWK STEAK | 95

Garlic confit, wilted spinach



MAINS

CRISPY SKINNED SMOKED DUCK BREAST | 42

Exotic spiced apple chutney

PAN FRIED JOHN DORY | 45

Cured heirloom tomato salad, crispy speck, spring peas

ROASTED BARRAMUNDI FILLET | 45

Roasted baby beetroot, du puy lentil vinaigrette, hazelnuts

CHARCOAL GRILLED BEEF RIB EYE | 49

Café de Paris butter, triple-cooked potato chips

PAN FRIED RICOTTA GNOCCHI | 32

Olive dust, black kumato tomato, basil, seasonal vegetables

Atelier

BY SOFITEL

DESSERT

CHEESE | 3 FOR 18 OR 5 FOR 24

Selection of French and Australian cheeses

TEXTURES OF COCONUT | 14

Layers of daquoise sponge with rich coconut cream and home-made Malibu and Pandan ice cream

CHOCOLATE TASTE | 14

Valrhona white chocolate and Madagascar vanilla, silky passionfruit curd and torched banana

SCENTED CARAMEL | 14

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

COCOA BANANA SECRET | 14

Praline noisette, milk chocolate mousse, crispy wafer, cocoa nibs, and creamless banana ice cream

BERRY FOUR PLAY | 14

Strawberry sponge, dehydrated meringue, blueberry cream patisserie Raspberry crèmeux, blackberry chiboust, wild berry Ice Cream

SIDES

TRIPLE-COOKED POTATO CHIPS | 9

PARIS MASHED POTATO | 9

GRILLED BROCCOLINI, SEEDS, OLIVE OIL | 9

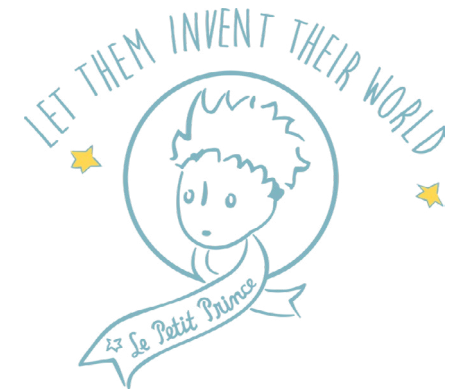
MIXED LEAF SALAD | 9

WILD ROCKET AND PARMESAN SALAD | 9



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

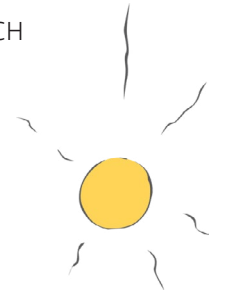
Add Dessert & Juice | 22

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 & 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

SIGNATURE POUR | 10cl

2009 Louis Roderer Philippe Stark Brut Nature | 25

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.



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



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 Madagascar 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