



Atelier

BY S O F I T E L

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

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 Madagascan 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

Atelier

BY S O F I T E L

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

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 Rousette 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.

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

Pymont 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

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



SET MENU

Minimum of 12 people | Choose two dishes from each course from the below to be served as a sharing style feast | \$75 per person

ENTREE

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



SET MENU

Minimum of 12 people | Choose two dishes from each course from the below to be served as an alternative drop | \$85 per person

ENTREE

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

Slow Cooked Beef Cheek
Baby carrots, garlic mash potatoes and
red wine jus