



Atelier

BY S O F I T E L

MENU

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



OUR STORY

Atelier is a French inspired grill combining the flavours of the South of France with locally sourced produce.

Atelier, meaning the traditional studio of craftsman in French.

STARTERS

“SHUCKED” OYSTERS 1/2 DOZEN

Red wine vinegar and French shallot| buttered rye bread\$27

OCEAN TROUT CRUDO

Citrus fruit salsa | crunchy fennel and apple | sea lettuce\$26

FLAMED ASPARAGUS (V)

Smoked corn mousse | tomato sauce vierge\$24

KANGAROO CARPACCIO

Ginger and lime | kohlrabi | nori dressing\$26

SEAFOOD BOUILLABAISSE

Tiger prawns | mussel | toasted brioche | saffron aioli\$28

BABY BEETROOT SALAD

Spinach crème | fermented radish | goat's cheese.....\$24

PORK BELLY CONFIT

Charred carrot | apple | hock salt\$26

MAINS

PRAWN A LA PROVENÇALE

Ratatouille emulsion | Mediterranean vegetable.....\$48

BARRAMUNDI FILET

Cauliflower | truffled tomato | fennel salad.....\$48

MUSCOVY DUCK BREAST

Celeriac purée | wild mushroom | burnt orange.....\$48

BLACK ANGUS BEEF MEDALLION

Broccolini purée | heirloom carrot\$54

SEASONAL MARKET VEGETABLE (VG)

Seasonal vegetable | enoki | quinoa.....\$32

FROM THE GRILL

Berkshire pork outlet 250g.....\$44

Herbes de Provence chicken spatchcock 400g\$44

Sirloin 300g.....\$45

Rib-eye 100g.....\$49

All the above is served with lemon and your choice of sauce natural jus, café de paris butter or romesco sauce.

SHARE

CHAR-GRILLED JUMBO PRAWN (8 PIECES)

Beurre noisette | herb salad\$85

CHAR-GRILLED BEEF TOMAHAWK STEAK

Garlic confit | spinach\$99

FREE-RANGE BOILED CHICKEN

Cress salad | chips | verjus sauce\$75

PLATEAU DE FRUIT DE MER

Pembula oysters | cooked tiger prawns | Sydney rock lobster | blue swimmer crab | Huon smoked salmon | grilled baby octopus salad | Moreton bay bugs | Side , sauce vierge, aioli, marie rose sauce & shallot in red wine vinegar\$165

SIDES

Truffle potato mash\$12

Sautéed greens, garlic & thyme\$12

Brussel sprouts, speck butter\$12

Pomme frite rosemary salt\$12

Wild rocket, comté , champagne vinegairrette\$12

Baby black cabbage, caesar dressing\$12



Signature Atelier By Sofitel Dishes

Atelier

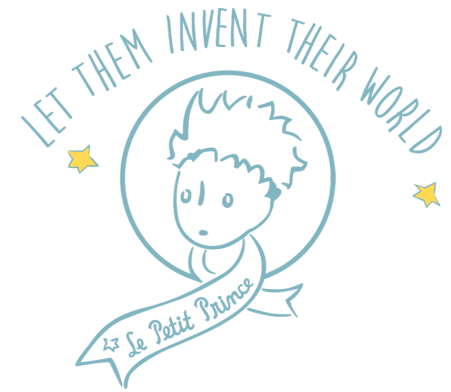
BY SOFITEL

Dietry requirements all items are gluten free except with NGF mention



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

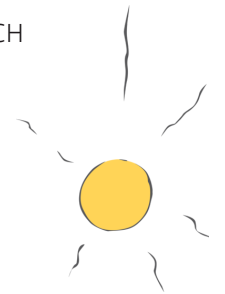
Add Dessert & Juice | 22

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.



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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.
\$85 per person

ENTRÉE

OCEAN TROUT CRUDO
Citrus fruit salsa | crunchy fennel and apple | sea lettuce

BABY BEETROOT SALAD
Spinach crème | fermented radish | goat's cheese

PORK BELLY CONFIT
Charred carrot | apple | hock salt

DESSERTS

CHOC-BERRY DELIGHT
Single origin 64% chocolate mousse | seasonal berries
| consommé | almond nougatine

CARAMEL PARFAIT
Valrhona dulcey parfait | fleur de sel | espresso
sponge | Frangelico cream'

BRÛLÉE SENSATION
Cocoa nib brûlée | almond biscuit
| passionfruit sorbet

MAIN COURSE

CHAR-GRILLED JUMBO PRAWN
(8 PIECES)
Beurre noisette | herb salad

CHAR-GRILLED BEEF TOMAHAWK STEAK
Garlic confit | spinach

FREE-RANGE BOILED CHICKEN
Cress salad | chips | verjus sauce



Atelier
BY S O F I T E L

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.
\$75 per person

ENTRÉE

OCEAN TROUT CRUDO
Citrus fruit salsa | crunchy fennel and apple | sea lettuce

BABY BEETROOT SALAD
Spinach crème | fermented radish | goat's cheese

PORK BELLY CONFIT
Charred carrot | apple | hock salt

DESSERTS

CHOC-BERRY DELIGHT
Single origin 64% chocolate mousse | seasonal berries
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CARAMEL PARFAIT
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sponge | Frangelico cream'

BRÛLÉE SENSATION
Cocoa nib brûlée | almond biscuit
| passionfruit sorbet

MAIN COURSE

BARRAMUNDI FILLET
Cauliflower | truffled tomato | fennel salad

MUSCOVY DUCK BREAST
Celeriac purée | wild mushroom | burnt orange

SEASONAL MARKET VEGETABLE
Seasonal vegetable | enoki | quinoa



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