



# In Room Dining

## BREAKFAST 6:00AM-11:00AM

### ATELIER BOULANGERIE


Fresh Bakery Basket 18  
Selection of Danish pastries, croissant and brioche

Cereals 9  
Coco pops, corn flakes, weet-bix, nutra grain, granola, dry muesli

Continental Breakfast  
Selection of cereal, fruit, toast, cold pressed juice and tea or coffee

Harbour Breakfast 28  
Two eggs your way with sourdough, cherry tomato and bacon

Australian Breakfast 32  
Two eggs your way with sourdough, cherry tomato, bacon, chicken sausage, mushroom and hash brown

 Healthy Delight Breakfast 25  
Breakfast salad, quinoa, heirloom vegetables, poached egg, Mt zero dukkah, coyo or yogurt muesli and a cold pressed juice

### A LA CARTE

Seasonal Fruit (gf) 14  
Selection of freshly cut fruits

Artisan Gluten Free Muesli (gf) 19  
Organic yoghurt, mixed berries  
Coconut yoghurt, seasonal berries

House Made Bircher Muesli (gf) 18  
Organic oats, yoghurt, green apple, berries

Organic Soba Noodles (Vegan available) 25  
Poached egg, tofu, edamame, smoked soy, dashi vinaigrette

Oatmeal 15  
Milk or water, honey

Banana Bread French Toast (gf) 22  
Lemon ricotta, maple syrup, candied walnuts

House-made Pancakes 24  
Strawberries, clotted cream, maple syrup, hazelnuts

Truffle Eggs Benedict 22  
Two poached free-range eggs, double smoked ham, truffle hollandaise, cherry tomatoes, english muffin

Eggs Royale 26  
Two poached free-range eggs, smoked salmon, Salmon roe, hollandaise, cherry tomatoes, english muffin

Provençale eggs (Vegan available) 26  
Ratatouille, olive tapenade, toasted manoush

Chilli Scrambled Eggs 20  
Pukhara estate chili tomato jam, buffalo ricotta, free range Eggs, PIOIK afontf sourdough

### BREAKFAST SIDES

Extra egg	5	Chicken & thyme sausages	9
Mushroom	9	Smoked salmon	9
Smashed avocado	9	Bacon	9
Baked Beans	9	Hash brown	9
Sliced leg ham	9	Toast	8

### BEVERAGES

Fresh Juice 9  
Orange, apple, grapefruit, mango, tomato, cranberry, pineapple

Cold Press Juice 12  
Watermelon, green, beetroot

Coffee 7  
available 6.00am - 11pm  
Any barista coffee, French press, hot chocolate

Tea 7  
available 6.00am - 11pm  
English breakfast, early grey, grand jasmine, emperor sencha, waterfruit green, Moroccan mint, oolong prestige, chamomile, royal darjeeling, vanilla bourbon

Soft Drink 6  
Coca-Cola, Coca-Cola no sugar, sprite, lift, ginger beer, tonic water, dry ginger ale, lemon lime & bitters

Mineral Water			
330ml	6	750ml	9
Still		Still	
Sparkling		Sparkling	

Room Service charge \$8



# In Room Dining

11:00AM-10:00PM

## SMALL PLATES

Sydney rock oysters with mignonette (gf)	
Half dozen	24
Dozen	37
Salt and Pepper Calamari	21
Sriracha mayonnaise, lime	

## SOUP & SALADS

Provençal Pistou Soup (g)	18
Hearty vegetables, garlic, herbs, extra virgin olive oil	
Caesar Salad	21
with Chicken	24
with Seared Tuna	
Baby cos, ortiz anchovy, boiled egg, parmesan cheese	
Buratta (gf)	24
Heirloom tomato, basil, apple balsamic, mizuma	

## PIZZAS

Pizza Margherita	24
San marzano tomatoes, basil, mozzarella	
Pizza Prosciutto	27
San marzano tomatoes, prosciutto, parmesan, mozzarella	

## STOVE

Artisanal Lamb Merguez	28
Artisnal sausage meatballs, san marzano tomatoes, hand-made linguini, parmesan	
Pumpkin Ravioli	26
Truffle sage cream, buffalo ricotta, parmesan, pine nuts	
Grass fed Slow Braised Beef (gf)	36
Crispy polenta, lardon maple carrots, salsa verte	
Tiger Prawns (gf)	35
Jasmine rice, fried shallots, fried eggs, kimchi, edamame, smoked soy dashi sauce	
Battered Fish & Chips	34
Mushy peas, lemon, tartar sauce	

## DESSERTS

Seasonal Fruit Plate (gf)	14
Chocolate Éclair	21
Red Berry Pannacotta	21
Lime & Lemon Meringue Tart	21
Two Scoops of Ice Cream or Sorbet	16
Vanilla, chocolate, espresso, strawberry, caramel, mango (LF), raspberry (LF)	

## SHARING PLATES

Charcuterie	32
Prosciutto, Calabrese, Saucisson, pork, pistachio terrine, pickles, mustard, crispy flat bread	
Fromage	28
King Island cheddar, Woombye truffle brie, Milawa blue, washed rind Fromager des clarines, quince paste, grissini, Barossa bark, muscatel	

## BURGERS & SANDWICHES

Wagyu Beef Burger	32
Caramelized onion, tomato, butter lettuce, aioli, double smoked bacon, cheese	
Sofitel Club Sandwich	26
Grilled chicken, bacon, egg, lettuce, tomato, cheese, aioli	
Roast Vegetable Sandwich	26
Buffalo feta, olive tapenade, ciabatta bread	

## GRILL

Served with a choice of one side and either Truffle Hollandaise, Pan Jus or Chimichurri

Cone Bay Barramundi (gf)	48
Grass-Fed Striploin 250g (gf)	54
Mount Cook Salmon (gf)	51
Provençale Spice Rubbed Spatchcock (gf)	52

## SIDES

Pomme Frites	9
Steamed Broccolini (gf)	9
Rocket, Balsamic, Pecorino salad (gf)	9

## CHILDREN'S MENU

Fish with Chips or broccolini	22
Mini Sliders	20
Chicken Bites with chips or broccolini	22
Linguini pasta with Cheese & Tomato	19
Cheese Pizza	18

Room Service charge \$8



# In Room Dining

## OVERNIGHT MENU

10:00PM-2:00AM

### SMALL PLATES

Sydney rock oysters with mignonette (gf)	
Half dozen	24
Dozen	37
Salt and Pepper Calamari	21
Sriracha mayonnaise, lime	
Charcuterie	19
Prosciutto, Calabrese, Saucisson, pork, pistachio terrine, pickles, mustard, crispy flat bread	
Fromage	28
King Island cheddar, Woombye truffle brie, Milawa blue, washed rind Fromager des clarines, quince paste, grissini, Barossa bark, muscatel	

### BURGERS & SANDWICHES

Wagyu Beef Burger	32
Caramelized onion, tomato, butter lettuce, aioli, double smoked bacon, cheese	
Sofitel Club Sandwich	26
Grilled chicken, bacon, egg, lettuce, tomato, cheese, aioli	

### PIZZA, PASTA & STOVE

Pizza Margherita	24
San marzano tomatoes, basil, mozzarella	
Pumpkin Ravioli	26
Truffle sage cream, buffalo ricotta, parmesan, pine nuts	
Battered Fish & Chips	34
Mushy peas, lemon, tartar sauce	

### GRILL

Served with a choice of one side and either Truffle Hollandaise, Pan Jus or Chimichurri

Grass-Fed Striploin 250g (gf)	54
Mount Cook Salmon (gf)	51
SIDES	
Pomme Frites	9
Steamed Broccolini (gf)	9

### DESSERTS

Seasonal Fruit Plate (gf)	14
Chocolate Éclair	21
Red Berry Pannacotta	21
Lime & Lemon Meringue Tart	21
Two Scoops of Ice Cream or Sorbet	16
Vanilla, chocolate, espresso, strawberry, caramel, mango (LF), raspberry (LF)	

## ALCOHOLIC BEVERAGES

06:00AM-2:00AM

### CHAMPAGNE & SPARKLING

	Gls	Btl
Veuve Clicquot Brut	32	160
Reims, France		
Pommery Brut	30	140
Champagne, France		
Thorn-Clarke Brut	12	52
Barossa Valley, SA		

### ROSÉ

Maison Saint AIX	17	76
Provence, FRA		

### WHITE

Tar & Roses Pinot Grigio	14	64
Goulburn Valley, VIC		
Amelia Park Chardonnay	15	73
Margaret River, WA		
Dog Point Sauvignon Blanc	16	77
Marlborough, NZ		
Louis Jadot Chardon	18	95
Bourgogne, FR		

### RED

Molly's Cradle Shiraz	13	59
Hunter Valley, NSW		
De Beurepaire 'Perceval' Pinot Noir	16	78
Rylstone, NSW		
Bowen Estate Cabernet Sauvignon	17	78
Coonawarra, SA		
Te Tera Pinot Noir	18	92
Martinborough, NZ		

### BEER & CIDER

Sydney Brewery	9
Lovedale Lager, Surry Hills Pils, Paddo Pale	
Stone & Wood Pacific Ale	11
James Squire's 150 Lashes Pale Ale	11
Heineken	12
Sydney Brewery Cider	11

### COCKTAILS

The Rosebery Gimlet	23
Archie Rose dry gin, lime	
The Melbourne Manhattan	25
Starward Two Fold, Regal Rogue, Bitters by The Australian Bitters Co.	
The South Australian Negroni	23
ADH 78 degree gin, the bitter orange, rosso vermouth	

Room Service charge \$8