

# IN-ROOM DINING MENU



S O F I T E L

BRISBANE CENTRAL

# BREAKFAST MÈNU

AVAILABLE 6AM-11AM

TO ORDER, DIAL 1 ON YOUR IN-ROOM PHONE

## À LA CARTE

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### **FRENCH BOULANGERIE BASKET** **\$21**

Oven-fresh croissant and Danish served with butter and seasonal confiture

### **BREADS AND SPREADS** **\$10**

Choice of white, multi-grain, or wholemeal bread served with butter and seasonal confiture

### **SOFITEL BIRCHER MUESLI** **\$19**

Seasonal fruits, Greek yoghurt, rolled oats and toasted nuts

### **BREAKFAST CEREAL SELECTION** **\$12**

Corn Flakes, Just Right, Weet-Bix, Nutri-Grain, toasted muesli

### **FRUIT SALAD** **\$17**

Seasonal fruit salad and berries served with Greek yoghurt

### **OMELETTE** **\$22**

Served with your choice of fillings:

- Adelaide Hills brie cheese, roasted tomato, thyme
- Champagne ham, cheddar cheese, roasted tomato
- Blue swimmer crab, bean shoots, coriander, sambal

### **TWO FREE-RANGE EGGS YOUR WAY** **\$19**

Scrambled, fried, poached or boiled served with sourdough

### **NOURISHING GREENS** | VOA/DF **\$27**

Charred seasonal greens, white bean hummus, roasted tomato, sesame avocado, poached free-range eggs on dark rye

### **SOFITEL BREAKFAST BURGER** **\$25**

Black Forest bacon, avocado mousseline, sun-ripened tomato, free-range fried egg, rocket, homemade chutney, aioli on brioche bun



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**SMASHED AVOCADO** | VOA **\$22**

Avocado, fresh herbs, Persian feta, toasted pepitas, chilli flakes, rocket on dark rye

Add free range eggs | \$4 each

**BIG BREAKFAST** **\$34**

Two free-range eggs of your choice (scrambled, poached or fried), middle bacon, chicken sausage, hash brown and avocado

**ADD-ONS** **\$7**

Middle bacon, chorizo, chicken sausage, roast tomato, avocado, hash browns, herb roasted mushrooms, homemade baked beans



# ALL-DAY MÈNU

AVAILABLE 11AM-10PM

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## LIGHT MEALS AND SNACKS

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**ARTISAN BREAD BASKET** \$16

Oven-fresh baguette served with Paysan Breton butter

**CAESAR SALAD** \$29

Crisp iceberg lettuce, dehydrated prosciutto, shaved Parmesan, sourdough crouton, Caesar dressing

Add chicken | \$6.50

**CHICKEN LIVER PÂTÉ** \$26

Toasted nuts, Cognac, seasonal confiture and crispy baguette

**HEIRLOOM TOMATO SALAD** | GF/VOA \$25

Cherry tomatoes, toasted hazelnuts, Merlot vinaigrette and fine herbs

**SOUP OF THE DAY** \$23

Served with crusty bread and Paysan Breton butter

## THE CLASSICS

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**FISH AND CHIPS** \$34

Beer battered flathead and chips, tartare, green leaves, lemon

**CLUB SANDWICH** \$36

Succulent chicken breast, prosciutto, French brie, cos lettuce, tomato served with fries

**CLASSIC CHEESEBURGER** | VOA \$35

Red cheddar cheese, Westmont pickles, house-made burger sauce, cos lettuce and fresh tomato served with fries

**SOFITEL BREAKFAST BURGER** \$25

Black Forest bacon, avocado mousseline, sun-ripened tomato, free-range fried egg, rocket, homemade chutney, aioli on brioche bun



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## ENTRÉE

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**CHICKEN LIVER PÂTÉ** \$26

Toasted nuts, Cognac, seasonal confiture and crispy baguette

**HEIRLOOM TOMATO SALAD** | GF/VOA \$25

Cherry tomatoes, toasted hazelnuts, Merlot vinaigrette and fine herbs

**SOUP OF THE DAY** \$23

Served with crusty bread and Paysan Breton butter

**MORETON BAY BUGS** \$38

Shaved fennel, burned cucumber, tarragon, sauce verte, crispy prosciutto and citrus fruit

**AUSTRALIAN OYSTERS** ½ DOZEN \$36 | DOZEN \$70

Served with your choice of:

- On the rocks with freshly cut lemon | GF
- Orange, candied French onion and mint mignonette | GF
- Hickory-smoked BBQ sauce and crispy bacon lardons

## FROM THE GRILL

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**BEEF** | GF \$60

Black Angus eye filet (marble score 3 plus), red wine jus

**LAMB** | GF \$48

250g Sovereign Gold lamb back strap, red wine jus

**DUCK** | GF \$41

Confit duck leg, red wine jus

**FISH** | GF \$47

Grilled Barramundi and saffron velouté

All served with duck fat potatoes and seasonal greens



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## COMFORT FOOD

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**TRUFFLED WILD MUSHROOM RISOTTO** | VOA **\$40**  
Sautéed wild mushrooms, white truffle oil, fresh herbs and toasted hazelnuts

**SPAGHETTI BOLOGNAISE** **\$39**  
Slow-cooked bolognese sauce, fresh herbs, Parmesan

**MARGARITA PIZZA** | GFOA/VOA **\$32**  
Tomato sugo, sun-ripened tomatoes and shredded mozzarella

**PEPPERONI PIZZA** | GFOA **\$34**  
Tomato sugo, thinly-sliced pepperoni and shredded mozzarella

**BUTTER CHICKEN** **\$34**  
Slow-cooked chicken thigh in fragrant sauce, basmati rice, naan bread, raita

## SIDES

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**TRUFFLED POMMES PUREE** | GF **\$17**  
Silky pommes puree, white truffle oil, parsley

**ICEBERG SALAD** | GF/VOA **\$15**  
Crisp lettuce, herb dressing, tomato, cucumber, black olives

**SAUTÉED SEASONAL GREENS** | GF/VOA **\$15**  
Olive oil, sea salt, cracked pepper

**POMMES FRITES** | VOA **\$14**  
Roasted garlic mayonnaise, sea salt



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## DESSERT

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- SBC SUNDAE** | GFOA **\$27**  
Bourbon vanilla bean and chocolate gelato, salted caramel sauce, hazelnut honeycomb, chocolate truffles, seasonal berries, wafer rolls, and crème Chantilly
- LEMON TURMERIC TARTE** | VOA **\$23**  
Creamy lemon and turmeric custard, bourbon vanilla, kaffir lime leaves, shortcrust pastry and seasonal berries
- FROMAGE** **\$39**  
Selection of local and imported artisan cheeses served with seasonal confiture and oven-fresh lavosh
- SEASONAL FRUIT PLATE** | GF **\$16**  
Sliced fresh fruits, berries



# OVERNIGHT MØNU

AVAILABLE 10PM-6AM

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<b>SOUP OF THE DAY</b>	<b>\$23</b>
Served with crusty bread and Paysan Breton butter	
<b>CAESAR SALAD</b>	<b>\$29</b>
Crisp iceberg lettuce, dehydrated prosciutto, shaved Parmesan, sourdough crouton, Caesar dressing	
<b>HAM, CHEESE AND TOMATO TOASTIE   GFOA</b>	<b>\$15</b>
<b>CHEESE AND TOMATO TOASTIE   GFOA</b>	<b>\$15</b>
<b>BUTTER CHICKEN MASALA</b>	<b>\$34</b>
Fragrant rice, naan bread, condiments	

**VOA** | Vegan Option Available  
**GFOA** | Gluten Free Option Available  
**GF** | Gluten Free





# DRINKS MÆNU

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## CELLAR SELECTION

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### SPARKLING AND CHAMPAGNE

		REG	BTL
Veuve D'Argent Blanc de Blancs	Burgundy	<b>\$15</b>	<b>\$69</b>
Legacy Brut	NSW	<b>\$13</b>	<b>\$61</b>
King Valley Prosecco	King Valley	<b>\$15</b>	<b>\$69</b>
Emeri Pink Moscato	Yarra Valley	<b>\$13</b>	<b>\$61</b>
Moët et Chandon Brut Imperial	Epernay	<b>\$25</b>	<b>\$130</b>

### WHITE WINE

		SM	REG	BTL
Vidal Sauvignon Blanc	Marlborough	<b>\$14</b>	<b>\$22</b>	<b>\$67</b>
Wirra Wirra Hiding Champion Sauvignon Blanc	Adelaide Hills	<b>\$16</b>	<b>\$24</b>	<b>\$86</b>
Legacy Sauvignon Blanc	NSW	<b>\$13</b>	<b>\$19</b>	<b>\$61</b>
Forest Hill Highbury Fields Chardonnay	Great Southern	<b>\$15</b>	<b>\$23</b>	<b>\$69</b>
Rockbare The Clare Riesling	Clare Valley	<b>\$15</b>	<b>\$23</b>	<b>\$69</b>
Leftfield Pinot Gris	Hawke's Bay	<b>\$14</b>	<b>\$22</b>	<b>\$67</b>

### RED WINE

		SM	REG	BTL
Langmeil The Long Mile Shiraz	Barossa	<b>\$15</b>	<b>\$23</b>	<b>\$69</b>
Legacy Shiraz Cabernet	NSW	<b>\$13</b>	<b>\$19</b>	<b>\$61</b>
Snake & Herring Dirty Boots Cabernet Sauvignon	Margaret River	<b>\$15</b>	<b>\$23</b>	<b>\$69</b>
Head Wines Head Red GSM	Barossa	<b>\$15</b>	<b>\$23</b>	<b>\$69</b>
Leftfield Pinot Noir	Marlborough	<b>\$15</b>	<b>\$23</b>	<b>\$69</b>
Dandelion Damsel Of The Barossa Merlot	Barossa	<b>\$14</b>	<b>\$22</b>	<b>\$67</b>



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## ROSÉ

		SM	REG	BTL
Leftfield	Hawke's Bay	<b>\$14</b>	<b>\$22</b>	<b>\$67</b>

## DESSERT WINE

		SM	REG	BTL
Frogmore Creek Iced Riesling	Coal River	<b>\$19</b>	-	<b>\$72</b>

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## BOTTLED BEER AND CIDER

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Heineken	<b>\$10</b>
Heineken 3	<b>\$8</b>
Heineken 0.0	<b>\$8</b>
James Squire 150 Lashes	<b>\$9</b>
Rogers	<b>\$8</b>
Hahn Premium Light	<b>\$8</b>
XXXX Gold	<b>\$8</b>
XXXX Dry	<b>\$9</b>
Byron Bay Brewery Premium Lager	<b>\$9</b>
James Boags Premium	<b>\$9</b>
5 Seeds Crisp Apple	<b>\$9</b>
The Hills Pear	<b>\$9</b>

