

MAGNIFIQUE MEETINGS



PLATED LUNCH
&
DINNER MENU

SOFITEL
HOTELS & RESORTS

SYDNEY WENTWORTH

ENTREES



Mer / Sea

Confit Tasmanian salmon, avocado, citrus pearls, crème fraiche, Avruga caviar (GF)

Seared scallops, corn cream, crispy chorizo (GF)

Seared tuna, radish, fennel, orange, wasabi mayo (GF)

King fish crudo, crisp bread, chili, pickled cucumber

Tiger prawns, soba noodles, carrots, edamame, cabbage, miso and sesame dressing

Assiette de fruits de mer / Seafood plate (+ \$10 per guest)

Fresh Pacific oyster ginger champagne mignonette, salmon tartar, scallop and passion fruit ceviche,
mini prawn cocktail

Terre / Land

Seared peppered beef carpaccio, mustard dressing, Grana Padano, basil (GF)

Confit of pork belly, white beans purée, celeriac slaw, celery & tarragon salad (GF)

Antipasti plate: prosciutto, mozzarella, semi dry tomato, grilled vegetables, grissini, olives

Asparagus plancha, poached egg, crispy pancetta, shaved Parmesan, micro rocket, truffle vinaigrette (V)

Artisan Charcuterie, pickled vegetables, chutney (+ \$5 per guest)

Jardin / Garden

Forest mushrooms risotto, Gorgonzola, snow pea tendrils (GF, V)

Herb roasted tomatoes, burrata, organic field greens, aged balsamic, basil oil (GF, V)

Plats / Mains



Mer / Sea

Salt water barramundi fillet, chickpea purée, kipfler potatoes, asparagus, salsa verde (GF)

Snapper fillet, potato fondant, roasted shallot, asparagus, citrus beurre blanc (GF)

Tasmania salmon, potato purée, wilted kale, beurre rouge (GF)

Terre / Land

Slow roasted corn fed chicken breast, Parma ham, corn purée, wilted spinach, tarragon chicken jus (GF)

Thyme and lemon roasted chicken breast, garlic mashed potatoes, wild mushrooms, jus naturel (GF)

Scotch fillet, herb tossed Chat potatoes, roasted carrots, Chimichuri sauce (GF)

12 hour braised Wagyu beef cheek, creamy herb polenta, roasted heirloom carrots (GF)

Beef tenderloin, celeriac purée, portobello, spinach, truffle jus (GF)

Slow roasted lamb rump, charred eggplants & tahini purée, spiced vegetables, cumin jus (GF)

Lamb rack, minted peas, roasted carrots, parmesan and chives mash potatoes (GF)

Pork cutlet, spiced apples, potatoes, Brussels sprouts, apple cider jus (GF)

Confit duck leg, duck fat potatoes, lardons, Port jus (GF)

Jardin / Garden

Roasted vegetable, zucchini, tomato, carrots, capsicums, eggplant, Piquillo coulis (GF, V)

Chick pea "Panisse", confit tomatoes, roasted carrots, pesto (GF, V)

Saffron potato gnocchi, asparagus, peas, beans, sage beurre noisette (V)

Risotto "minestrone", peas, zucchini, onions, eggplant, tomatoes, Grana Padano (GF, V)

Accompagnements / Sides

Sautéed green beans, garlic butter, herbs Roasted Kipfler potatoes, butter, herbs (GF, V)

Roasted baby carrots, herb crème fraîche (GF, V)

Mixed greens salad, chardonnay dressing (GF, V)

Arugula salad, shaved Grana Padano, balsamic vinaigrette (GF, V)

Desserts



Chocolate and macadamia nuts brownie, salted caramel ice cream, vanilla sauce (V)

Soft centre chocolate fondant, coconut sauce, chocolate sauce (V)

Vanilla bean crème brûlée, macerated strawberries, almond biscotti (V)

Coconut & lemongrass panna cotta, pineapple jam, crispy white chocolate (GF, V)

Dark chocolate mousse, dried raspberries, fruit coulis (GF, V)

Chocolate decadence, mango crèmeux and sorbet (GF, V)

Raspberry "Pavlova", meringue, fresh and freeze dried raspberries, Chiboust cream (V)

Platters (per 5 guests)

Chef's selection of French pâtisseries platter (V)

Selection of Australian cheeses platter, dry fruits, nuts, crispy bread (V)

Sliced seasonal fruit platter (GF, V)