

SOFITEL

IN-ROOM DINING
menu







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Dial 9 from your in-room
telephone to order

the philosophy

At Sofitel Noosa Pacific Resort, our food and beverage philosophy celebrates the vibrant flavours of Noosa, the Sunshine Coast and Queensland.

Menus are thoughtfully crafted to showcase fresh, locally sourced ingredients, blending modern techniques with global inspiration.

With a focus on wellness, we offer a diverse range to suit all tastes and dietary needs — from nourishing plant-based dishes to indulgent classics.

Whether you're dining at Noosa Beach House, sipping cocktails at Riviera Bar & Lounge, or relaxing poolside at Water's Edge, every moment is designed to delight the senses.

We invite you to experience the perfect mix of innovation, flavour and heartfelt hospitality.

Bon appétit!







Noosa Beach House

breakfast - 6.30am to 10.30am

all-day dining - 11am to late

Noosa Beach House celebrates the vibrant spirit of Noosa with a sophisticated yet relaxed dining experience that evolves throughout the day. Enjoy fresh, seasonal produce from our open kitchen and share-style plates perfect for any occasion. Whether you're after a long lunch, evening drinks, or an elegant dinner, Noosa Beach House offers the perfect setting.

Riviera

4pm to late

Riviera Bar & Lounge offers a sophisticated escape with river views and the best sunsets in Noosa. Relax in a stylish setting as you sip signature cocktails, fine wines, or premium spirits perfectly paired with a menu of thoughtfully crafted small plates. Whether you're catching up with friends, enjoying a pre-dinner drink, or savoring the golden hour, Riviera provides the ultimate ambiance for unwinding and socializing.

The Cabanas Noosa

Summer - 10am to 6pm

Winter - 11am to 4pm

(weather dependent)

Indulge in poolside luxury at The Cabanas Noosa, where French Riviera elegance meets coastal cuisine. Relax in your private cabana with personalised butler service, as you savour fresh seafood platters, seasonal share plates, and chilled Champagne. It's the ultimate alfresco dining experience, exclusively for Sofitel guests.

Waters Edge

Summer - 10am to 6pm

Winter - 11am to 4pm

(weather dependent)

Dive into laid-back luxury at Water's Edge, the Sunshine Coast's only swim-up bar. Sip refreshing cocktails in the water or lounge poolside with light, flavourful bites. Surrounded by greenery and vibrant energy, it's the perfect spot for sun-soaked relaxation, casual drinks, or celebratory moments — fun and refreshing.



sustainability

At Sofitel Noosa Pacific Resort, sustainability is central to our philosophy — especially in food and beverage.

We minimise environmental impact by sourcing locally, supporting sustainable agriculture, and reducing food waste.

Our chefs champion fresh, seasonal produce, crafting dishes that celebrate the region's natural abundance while embracing responsible sourcing.

As a proud recipient of the Sustainable Tourism Certification, we're committed to creating a positive, lasting impact on the environment, community and economy — delivering an experience that's both luxurious and eco-conscious.







breakfast

6.30am to 10.30am

(gf) gluten free

(lg) low gluten

(lgo) low-gluten option available

(ld) low dairy

(ldo) low-dairy option available

(v) vegetarian

(vg) vegan

(nf) nut free

(cn) contains nuts

We're happy to accommodate dietary requirements,
but please note that trace elements may still be present.
Low-gluten options are available upon request.

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a la carte

breakfast ▪ 6.30am to 10.30am

SLICED SEASONAL FRUIT & BERRIES (V ▪ LD ▪ LG)	\$16
SOFITEL NOOSA GRANOLA (V ▪ N) Toasted nuts, mixed seeds, local Kenilworth yoghurt	\$18
COCONUT & CHIA PUDDING (V ▪ LD ▪ LG) Glasshouse Mountains strawberries, dried banana, puffed quinoa, pepita seeds	\$28
BELGIAN STYLE WAFFLES (V ▪ N) Chantilly cream, strawberry compôte, roasted hazelnuts	\$29
FRENCH OMELETTE (V ▪ LGO ▪ LDO) Three free-range eggs, Woombye triple cream brie, roasted local tomatoes, sourdough	\$30

a la carte

breakfast ▪ 6.30am to 10.30am

BACON & EGGS (LDO ▪ LGO)	\$26
Choice of free-range eggs, bacon, herb roasted tomato, toasted sourdough	
SMASHED AVOCADO & POACHED EGGS	\$28
Marinated goat cheese feta, bacon, pepitas, sourdough toast	
Add smoked salmon	\$6
CLASSIC EGGS BENEDICT (LGO ▪ LDO)	\$34
Choice of bacon or smoked salmon, English muffin, herb-roasted tomato, spinach, hollandaise sauce	
SOFITEL NOOSA BREAKFAST BOARD FOR TWO (V)	\$52
Assorted baked pastries, toast, preserves, granola, sliced fruit & Kenilworth yoghurt. Choice of juice & choice of coffee or tea	



a la carte

breakfast ▪ 6.30am to 10.30am

SIDES

CRISPY HASH BROWNS (V)	\$7
WHITE, WHOLE WHEAT OR SOURDOUGH TOAST WITH BUTTER & PRESERVES	\$7
DOUBLE SMOKED BACON (LD ▪ LG)	\$8
EVE SMALLGOODS CHICKEN CHIPOLATAS (LD ▪ LG)	\$8
SLICED AVOCADO (V ▪ LD ▪ LG)	\$8
THYME ROASTED MUSHROOMS (V ▪ LD ▪ LG)	\$8

beverages

breakfast ▪ 6.30am to 10.30am

COLD PRESSED JUICE

\$9

Orange, apple, pineapple, cranberry

CLANDESTINO COFFEE

\$5

Start your day with Sundaland Blend, a sweet and smooth coffee inspired by the world's oldest Mocha Java blend. Expect rich, syrupy notes of toffee and honey, with a hint of chocolate almonds and warm spice. Roasted in Noosa by Clandestino Coffee, local legends brewing coffee magic inspired by the Sunny Coast lifestyle since 2011. 100% Noosaville. Always delicious.

Available milk options: full cream, skim, soy, almond, oat, lactose free.

TEA SELECTION

\$5

Blak Brews is a proudly Australian-owned tea company founded by Troy and Cerisa Benjamin, dedicated to crafting organic blends that nourish the mind, body and soul. With a focus on native Australian ingredients and ethical sourcing, Blak Brews offers a unique tea experience that's as good for the planet as it is for your palate.

Available teas: Aussie Brekkie, Aussie Earl Grey, or Minty Green.





all day dining

11am to 11pm

(gf) gluten free

(lg) low gluten

(lgo) low-gluten option available

(ld) low dairy

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(v) vegetarian

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starters & salads

all-day dining ▪ 11am to 11pm

FRESHLY SHUCKED HALF DOZEN OYSTERS (LG ▪ LD)	\$32
Compressed grapefruit, Seabourne Pacific gin dressing	
MB4+ WAGYU RUMP BEEF TARTARE	\$34
Roasted bone marrow, cornichons, mustard, chives, truffled crisps	
MOOLOOLABA KING PRAWN COCKTAIL (GF)	\$34
Cooked Mooloolaba king prawns, Marie Rose & lemon	
WINTER FIGS, VANNELLA STRACCIATELLA, PROSCIUTTO	\$32
Salted walnuts, aged balsamic, broad leaf rocket	

starters & salads

all-day dining ▪ 11am to 11pm

PUMPKIN SOUP (VG)	\$18
Roast pumpkin, coconut cream, coriander, focaccia	

MASTERSTOCK BRAISED CRISPY PORK BELLY	\$34
Coriander, Thai basil, lemongrass, makrut lime	

BABY COS (V ▪ LD ▪ LG)	\$19
Caper ranch, dill, pickled shallot	

CHARCUTERIE	\$58
Hungarian salami, mortadella, saucisson, wagyu bresaola, guindillas, pickles, caperberry	
• Add cheese	\$8



pizza

all-day dining ▪ 11am to 11pm

MARGHARITA PIZZA (V)

\$31

Napolitana sauce, blistered cherry tomatoes & basil

PEPPERONI PIZZA

\$32

Napolitana sauce, pepperoni, fior di latte & chopped parsley

PORCINI (VO)

\$32

Truffled pecorino, broad leaf rocket

burgers & sandwiches

all-day dining ▪ 11am to 11pm

GRILLED LENTIL AND CHICKPEA BURGER (V)

\$28

Pickled carrot, iceberg lettuce, tomato, cucumber, fries, tomato sauce

TURKEY CLUB SANDWICH

\$32

Bacon, lettuce, pickles, tomato, aioli, cheese, fries, tomato sauce

GRASS FED ANGUS BEEF BURGER

\$33

Cheddar cheese, lettuce, tomato, onion, house made pickles, Kewpie
Mayonnaise & seeded mustard, fries, tomato sauce

mains

all-day dining ▪ 11am to 11pm

LOCAL OYSTER MUSHROOM RISOTTO (GF ▪ VGO) \$39
Chestnut, mascarpone, truffle oil, sage, toasted pinenuts

PAN FRIED BARRAMUNDI (GF) \$42
Yellow curry sauce, green papaya, bean sprout, soft herbs salad, chilli oil

BUTCHERS CUT 300G (GF) \$48
Blue cheese butter, lilliput capers, green mizuna & shallots salad

BRAISED LAMB SHOULDER (GF) \$52
Pomegranate, pistachio, pickled shallot, red wine jus



sides

all-day dining ▪ 11am to 11pm

TRUFFLE INFUSED FRIES

\$16

Tossed with rosemary

ROASTED DUTCH CARROTS (VG ▪ GF)

\$16

Fermented chilli, honey mustard, sumac, macadamia crumbs

LOCAL MIXED LEAF SALAD (V ▪ LD)

\$16

With house dressing

le petit guest menu

all-day dining ▪ 11am to 11pm

KIDS FISH & CHIPS (GFO)

\$20

Grilled or panko crumbed, fries, tomato sauce, garden salad

KIDS ANGUS BEEF & CHEESE SLIDER (GFO)

\$20

Fries, tomato sauce, garden salad

KIDS CRUMBED CHICKEN TENDERS (LD ▪ GFO)

\$20

Fries, tomato sauce, garden salad

KIDS PASTA

\$20

Choice of plain, butter & cheese, Napolitana sauce



dessert

all-day dining ■ 11am to 10pm

CREME BRULEE

\$20

Vanilla base, fresh berries, tuile

TIRAMISU

\$20

Non-alcoholic classic, fresh local berries

COCONUT MOUSSE (V)

\$20

Pineapple, lime, passionfruit compote

CHEESE BOARD

\$45

Three local cheese selections, fruits, quince paste and lavosh





beverages

all-day dining ▪ 11am to 11pm

Dial 9 from your in-room
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in-room dining menu ▪ 33

sparkling & champagne

all-day dining ■ 11am to 11pm

DAL ZOTTO 'PUCINO' PROSECCO NV

- KING VALLEY, VIC

150ml glass

bottle

\$16

\$80

CLOVER HILL TASMANIA EXCEPTIONELLE MV

- PIPERS RIVER VALLEY, TAS

\$120

TAITTINGER CUVÉE PRESTIGE NV

- CHAMPAGNE, FRANCE

\$27

\$175

FULL WINE LIST AVAILABLE ON REQUEST

white

all-day dining ▪ 11am to 11pm

	150ml glass	bottle
TAR & ROSES PINOT GRIGIO 2023 - STRATHBOGIE RANGES, VIC	\$17	\$80
MITCHELL RIESLING 2024 - CLARE VALLEY, SA	\$17	\$80
Craggy Range 'Te Muna' Sauvignon Blanc 2023 - Marlborough, NZ	\$17	\$90
Leeuwin Estate 'Prelude' Chardonnay 2020 - Margaret River, WA	\$20	\$90
L&C Poitout Chablis Chardonnay 2022 - Chablis, France	\$28	\$140

FULL WINE LIST AVAILABLE ON REQUEST

rose & red

all-day dining ▪ 11am to 11pm

MAISON AIX ROSÉ 2023
- PROVENCE, FRANCE

150ml glass bottle magnum

\$19 \$90 \$150

NANNYGOAT PINOT NOIR 2023
- CENTRAL OTAGO, NZ

150ml glass bottle

\$20 \$95

KAESLER ‘THE BOGAN’ SHIRAZ 2021
- BAROSSA VALLEY, SA

\$18 \$90

BOWEN ESTATE CABERNET SAUVIGNON 2020
- HEATHCOTE, VIC

\$20 \$95

FULL WINE LIST AVAILABLE ON REQUEST



cocktails

all-day dining ■ 11am to 11pm

FROZEN SOFITEL PINA COLADA

\$24

Rum, pineapple, coconut cream

NOOSA PALOMA

\$25

Tequila, agave, grapefruit, lime, soda

NOOSA VICE

\$26

Half Pina Colada, half mango daiquiri

FROZEN MANGO DAIQUIRI

\$26

White rum, Massenez mango liqueur, lime

SPIKED YOUNG COCONUT

\$34

freshly opened young coconut, double shot of coconut rum

CLASSIC COCKTAILS ARE AVAILABLE ON REQUEST

mocktails

all-day dining ▪ 11am to 11pm

YOUNG COCONUT \$18

COCO COVE \$18
Coconut, pineapple, apple, mango

VIRGIN MOJITO \$18
Lime, mint, soda

beer

all-day dining ▪ 11am to 11pm

PERONI 3.5 (MID-STRENGTH) - ITALY	\$10
HAHN SUPER DRY - AUBURN, NSW	\$10
BOILING POT 'GOLDEN ALE' - NOOSA HEADS, QLD	\$11
HEINEKEN LAGER - THE NETHERLANDS	\$11
LAND & SEA PALE ALE - NOOSA HEADS, QLD	\$12
CORONA - MEXICO	\$12

non-alcoholic

all-day dining ▪ 11am to 11pm

ANTIPODES STILL WATER (1L BOTTLE)	\$12
ANTIPODES SPARKLING WATER (1L BOTTLE)	\$12
FEVER TREE TONIC (200ML BOTTLE)	\$6
FEVER TREE SODA (200ML BOTTLE)	\$6
SOFT DRINKS (300ML BOTTLE) Coke, Diet Coke, Sprite	\$5
JUICE Orange, apple, pineapple, cranberry	\$9

hot drinks

all-day dining ■ 11am to 11pm

CLANDESTINO COFFEE

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AQUA DAY SPA

RESTORE, REBALANCE, RENEW

Discover pure relaxation at Aqua Day Spa, where expert therapists offer indulgent massages, facials, and body therapies designed to restore balance and calm. Unwind in serene treatment rooms or enjoy the soothing benefits of our aqua therapy and steam room. To book, please contact Guest Services.

to find out more scan
the QR code or visit
aquadayspa.com.au



AQUA
DAY SPA

S O F I T E L
NOOSA PACIFIC RESORT

