

Breakfast Menu

<p>Continental Breakfast</p> <p>Orange juice, tropical fruit plate with natural yoghurt, toasted granola, thick cut crisp toast and a selection of French pastries and croissants</p>	\$26
<p>Full Breakfast</p> <p>Two eggs any style (poached, scrambled, or fried), roasted potatoes, market greens, bacon or sausage, toast, French pastries and croissants, your choice of tea or coffee</p>	\$34
<p>Sofitel Eggs Benedict</p> <p>Two free range poached eggs with your choice of double smoke ham or smoked Tasmanian salmon, toasted English muffin, sautéed baby spinach and hollandaise sauce</p>	\$24
<p>Sofitel Breakfast Burger</p> <p>Brioche bun, apple smoked bacon, scrambled egg, smashed avocado, vine tomatoes, hollandaise aioli</p>	\$25
<p>Smashed Avocado</p> <p>Poached eggs, semi-dried tomatoes, pickled onion, feta crumble, baby spinach, toasted sourdough</p>	\$21
<p>Omelette</p> <p>Three egg omelette with your choice of fillings - cheese, ham, mushroom, spinach</p>	\$22
<p>Buttermilk Pancakes</p> <p>Bittersweet chocolate, ricotta cream</p>	\$18
<p>Yoghurt Parfait Sundae</p> <p>Granola, poached strawberries, coconut</p>	\$17
<p>Overnight Steel Cut Oats</p> <p>Mixed berry compote, honeycomb, toasted flaked almonds, Greek yoghurt</p>	\$16
<p>Cereals</p> <p>Select one of the following: cornflakes, rice bubbles, muesli, special k, all bran, coco pops, sultana bran Your choice of warm or cold milk: almond, oat, soy, skim, full cream</p>	\$8
<p>Breakfast sides</p> <ul style="list-style-type: none"> • Grilled middle bacon • Sautéed spinach • Sautéed wild mushrooms • Rustic potatoes with garlic & rosemary • Chipolatas 	\$9 ea

Dinner Menu

Entrée

French Onion Soup Classic soup served with a traditional gruyere crouton*	\$24
Oysters Oysters natural served with spiced champagne mignonnette (3) (gf/df)	\$15
Scallops Seared scallops, kaffir lime, karkalla, roe (3) (gf)	\$28
King Prawns Pan fried king prawns, black sesame, garlic butter (gf)	\$27

Main

Pappardelle Provençale Egg pappardelle with cherry tomato provençale sauce	\$28
Goldband Snapper chargrilled snapper, sweet potato puree, roasted peppers, zucchini, sauce vierge	\$38
Steak Frites 220gm ribeye, french fries, béarnaise sauce	\$46
Coq au Vin Red wine braised chicken, onion, heirloom carrots, silken potato mash	\$42
Pork Cutlet Oven baked pork cutlet, sautéed apple, crushed potato, smoked bacon sage jus	\$43
Sides	\$9 ea
<ul style="list-style-type: none"> • Sautéed mixed greens • Smashed potato • Sautéed wild mushrooms • Green salad • French fries 	