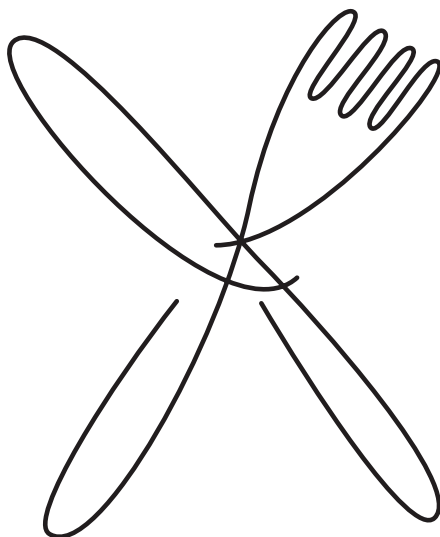


# In-Room Dining Menu

To order, please use your in-room tablet or phone.  
A \$10 tray charge applies to any order under \$35.





**V** Vegetarian | **VOA** Vegetarian option available  
**GF** Gluten free | **GFO** Gluten free option available

*Available every day 6am - 11am (last order 10:30am)*

## Breakfast

- Seasonal Fresh Fruit Platter** <sup>GF V</sup> **18**  
selection of seasonal fruits
- Sélection de Boulangerie** **18**  
selection of breads | croissants | danishes | local preserves
- Continental Breakfast Platter** <sup>VOA</sup> **30**  
assorted Parisian pastries | local preserves | fresh seasonal fruit |  
Bircher muesli | cheese | cold cuts
- Le Grand Breakfast** <sup>VOA</sup> **35**  
smoky bacon | chicken and spinach sausage | free-range poached  
eggs | mushrooms | Provençal beans | roasted tomato |  
hash brown | grilled sourdough
- Omelette au Jambon** <sup>VOA</sup> **28**  
ham | cheese | tomato | chives
- Eggs Florentine** <sup>GFO V</sup> **28**  
free-range poached eggs | spinach | grilled sourdough |  
hollandaise sauce
- Green Goddess Avocado** <sup>GFO V</sup> **28**  
avocado | free-range poached eggs | halloumi | soft herbs |  
grilled sourdough

<b>Salade de Céréales Anciennes</b> <sup>GFV</sup>	<b>28</b>
free-range poached eggs   spinach   wild rice   pickled carrot   quinoa   lentils   avocado   yuzu dressing	
<b>Fluffy Pancakes</b> <sup>V</sup>	<b>25</b>
crème Chantilly   berry compote   Barossa honey   fresh seasonal berries	
<b>House-Made Bircher Muesli</b> <sup>V</sup>	<b>17</b>
organic oats   yoghurt   apple   seasonal berries	
<b>Breakfast Sides</b>	<b>8 each</b>
smoky bacon   smoked salmon   chicken and spinach sausage   hash browns (2)   avocado   mushrooms   roasted tomato   Provençal beans	

*Available every day 11am - 11pm (last order 10:30pm)*

## Small Plates

<b>Smoky Bay Oysters (6)</b> <sup>GF</sup> Champagne dressing   lemon	<b>30</b>
<b>Plateau de Charcuterie</b> <sup>GFO</sup> prosciutto   sopressa   bresaola   pickled vegetables   olives   grissini   grilled sourdough	<b>35</b>
<b>Soup du Jour</b> <sup>GFO VOA</sup> mini baguette   butter	<b>24</b>
<b>Burrata à la Truffe</b> <sup>GF V</sup> truffle burrata   heirloom tomatoes   basil   pickled fennel   pistachio	<b>28</b>
<b>Salade de César au Poulet</b> <sup>GFO</sup> chicken   bacon   free-range poached egg   anchovies   croutons   baby cos   Parmigiano Reggiano	<b>29</b>
<b>Salade de Céréales Anciennes</b> <sup>GF V</sup> halloumi   spinach   wild rice   pickled carrot   quinoa   lentils   avocado   yuzu dressing	<b>28</b>
<b>Prawn and Pork Dumplings</b> kecap manis   shallots   wasabi sesame	<b>26</b>
<b>Sashimi</b> <sup>GFO</sup> SA hiramasa kingfish   white soy ponzu   finger lime   turnip   wasabi	<b>32</b>

## Large Plates

<b>Mayura Station Wagyu Bolognese</b>	<b>32</b>
orecchiette pasta   truffle oil   Parmigiano Reggiano	
<b>Pistou Orecchiette</b> <sup>V</sup>	<b>29</b>
orecchiette pasta   pesto   cherry tomatoes   artichokes   spinach   Parmigiano Reggiano	
<b>Joue de Bœuf Bourguignon</b> <sup>GF</sup>	<b>49</b>
Cape Grim beef cheek   speck   pomme purée   pickled onions	
<b>Filet d'Oeil</b> <sup>GF</sup>	<b>62</b>
200g SA grass-fed tenderloin   grilled baby gem lettuce   café de Paris butter   <i>available medium rare or medium well</i>	
<b>Coq au Vin</b> <sup>GF</sup>	<b>44</b>
chicken breast   mushrooms   pickled heirloom carrots   pickled onions	
<b>Salmon Atlantique</b> <sup>GF</sup>	<b>48</b>
grilled asparagus   sapphire   pickled fennel   beurre blanc	

## En Bread

*All served with pommes frites*

<b>Cape Grim Wagyu Beef Burger</b>	<b>32</b>
maple smoked bacon   free-range fried egg   vintage cheddar   tomato   pickled onions   baby cos   potato bun	

<b>Champignon Burger</b> <sup>V</sup>	29
Swiss brown mushroom   halloumi   Swiss cheese   tomato   pickled onions   cornichons   baby cos   truffle mayonnaise   potato bun	
<b>Classique Club Sandwich</b>	29
grilled chicken   free-range fried egg   smoky bacon   baby cos   tomato relish   aioli	
<b>All Day Brekky Sami</b>	28
free-range fried egg   maple smoked bacon   avocado   pickled onions   tomato relish   brioche bun	
<b>Croque Monsieur</b> <sup>VOA</sup>	25
ham   Gruyère cheese   béchamel sauce   brioche	

## Sides

<b>Paris Mash</b> <sup>GF V</sup>	14
truffle oil	
<b>Pommes Frites</b> <sup>V</sup>	14
aioli   ketchup	
<b>Steamed Greens</b> <sup>GF V</sup>	14
butter   salt   pepper	
<b>Salad Greens</b> <sup>GF V</sup>	14
pickled fennel   Champagne dressing	

## Dessert

<b>Spiced Poached Pear</b>	<b>24</b>
Sablé Breton   vanilla bean ice cream	
<b>Seasonal Fresh Fruit</b> <sup>GFV</sup>	<b>18</b>
selection of seasonal fruits	
<b>Plateau de Fromages</b> <sup>GFO</sup>	<b>33</b>
trio of local and French cheese du jour   muscatels   chutney   lavosh	
<b>Gelista Ice Cream Tub 570ml</b>	<b>24</b>
<i>select from</i>	
vanilla bean <sup>DF</sup>   classic chocolate   strawberry with white chocolate swirl   coconut with raspberry swirl   lightly salted macadamia	



# Children's Menu

<b>Bolognese</b>	<b>20</b>
orecchiette pasta   beef bolognese   Parmigiano Reggiano	
<b>Beef Burger</b>	<b>20</b>
tomato   cheddar   baby cos   brioche bun   pommes frites	
<b>Grilled Chicken</b>	<b>20</b>
seasonal steamed greens du jour	
<b>Fish and Chips</b>	<b>20</b>
battered fish   pommes frites   lemon   aioli	
<b>Ice Cream</b>	<b>12</b>
vanilla ice cream   chocolate sauce	

*Available every day 11pm - 6am (last order 5:30am)*

## Pendant La Nuit

<b>Plateau de Charcuterie</b> <sup>GFO</sup>	<b>35</b>
prosciutto   sopressa   bresaola   pickled vegetables   olives   grissini   grilled sourdough	
<b>Plateau de Fromages</b> <sup>GFO</sup>	<b>33</b>
trio of local and French cheese du jour   muscatels   chutney   lavosh	
<b>Salade de César au Poulet</b> <sup>GFO</sup>	<b>29</b>
chicken   bacon   free-range poached egg   anchovies   croutons   baby cos   Parmigiano Reggiano	
<b>Mayura Station Wagyu Bolognese</b>	<b>32</b>
orecchiette pasta   truffle oil   Parmigiano Reggiano	
<b>Pistou Orecchiette</b> <sup>V</sup>	<b>29</b>
orecchiette pasta   pesto   cherry tomatoes   artichokes   spinach   Parmigiano Reggiano	
<b>Joue de Bœuf Bourguignon</b> <sup>GF</sup>	<b>49</b>
Cape Grim beef cheek   speck   pomme purée   pickled onions	
<b>Gelista Ice Cream Tub 570ml</b>	<b>24</b>
<i>select from</i> vanilla bean <sup>DF</sup>   classic chocolate   strawberry with white chocolate swirl   coconut with raspberry swirl   lightly salted macadamia	

# Jaffles

## **Croque Monsieur**

**25**

ham | Gruyère cheese | béchamel sauce | brioche | cassava crackers

## **French Onion and Cheese <sup>v</sup>**

**25**

grilled onion | trio of cheese | wholemeal | cassava crackers

*Available every day 24-hour service*

## Alcoholic Beverages

### Sparkling Wine

NV Mumm Brut Prestige - NZ	16   98
NV Perrier-Jouët Grand Brut - FR	26   140
NV Pol Roger Brut Réserve - FR	185 <i>bottle</i>
NV Ruinart Brut - FR	220 <i>bottle</i>
NV Perrier-Jouët Blanc de Blancs - FR	240 <i>bottle</i>
NV Bollinger Rosé - FR	210 <i>bottle</i>

### White Wine

Kirrihill Regional Series Riesling - SA	13   65
Growers Gate Pinot Grigio - SA	13   65
Wirra Wirra Sauvignon Blanc - SA	13   65
Hesketh Lost Weekend Chardonnay - SA	13   55
Pike & Joyce Sépare Grüner Veltliner - SA	70 <i>bottle</i>

### Rosé Wine

Seppeltsfield Barossa Grenache Rosé - SA	16   72
Pepperjack Grenache Rosé - SA	58 <i>bottle</i>
Maison Saint Aix Coteaux d'Aix-en-Provence Rosé - FR	82 <i>bottle</i>

### Red Wine

Hesketh Unfinished Business Pinot Noir - SA	13   65
Seppeltsfield Barossa Grenache - SA	16   72
Kirrihill Regional Series Shiraz - SA	13   65
Pike & Joyce Vue du Nord Pinot Noir - SA	80 <i>bottle</i>
Yangarra Shiraz - SA	105 <i>bottle</i>
Pikes The Dogwalk Cabernets - SA	85 <i>bottle</i>

## **Beer**

Little Creatures Pipsqueak Apple Cider	11
Little Creatures Rogers' Amber Ale 3.5%	12
Little Creatures Pale Ale	12
Hahn SuperDry 3.5	11
Hahn SuperDry	12

# Non-Alcoholic Beverages

## **Barista Coffee**

6

flat white | latte | cappuccino | espresso | long black |  
mocha | hot chocolate

## **Tea**

6

English Breakfast | Earl Grey | green | peppermint

## **Juice**

6

apple | orange | pineapple | cranberry

## **Soft Drink 330ml**

8

Coca-Cola | Coca-Cola Zero Sugar | Diet Coke | Sprite | Tonic | Ginger Ale

## **Apani Mineral Water**

9

Still Water | Sparkling Water





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