

1789

COLD TAPAS

- Middle Eastern mezze platter** 16
Baba ganoush | hummus | marinated olives | feta | pita bread **V GF***
- Beef tartare crostini** 21
Brioche | Parmesan | aged balsamic
- Dry age Spanish cured meat and cheese platter** 21
Prosciutto | calabrese & sopressa saucissons | manchego cheese | chutney
- Assortment of French cheeses (3)** 21
Mini ficelle baguette | crackers | dry fruits | quince jam **V**
- Salmon gravlax bruschetta** 17
Brioche | chilled ratatouille | horseradish cream mustard cream **GF***

HOT TAPAS

- Vegetarian corn fritter** 19
Braised coriander lentils | sweet chilli sauce **V**
- Marinated duck breast skewer** 23
Mushroom ragout | carrot cumin puree | chimichurri
- Grilled Provençale octopus** 21
Black olive tapenade | pineapple salsa | blinis
- Merino lamb Moroccan style** 23
Spicy yoghurt | baba ganoush | sun dried tomato | harissa

DESSERTS TAPAS \$11

Crêpe Suzette

Caramelized apple | blood orange sorbet | Nutella sauce | Grand Marnier flambé sauce **V**

Napoleon crème brûlée

Almond short tuile | berry coulis **V**

Mousse au chocolat

Peanut butter popcorn **V**

Iron cast warm chocolate cookie

Vanilla ice cream | butterscotch sauce **V**



Please let us know about your dietary / allergy restrictions

V Vegetarian **GF*** Gluten free option available upon request

The bar is available for private events - should you wish to have some additional information please contact sales@sofitelqueenstown.com

Live Jazz & Blues sessions on Fridays & Saturdays

For more information follow 'Sofitel Queenstown Hotel & Spa' on Facebook 