



LEVEL ONE
LUNCH MENU



SOFITEL
HOTELS & RESORTS

MELBOURNE ON COLLINS

PRICING

	WEEKDAYS	WEEKENDS & PH
Set 2 course Lunch	\$65.00 PP	\$75.00 PP
Set 3 course Lunch	\$90.00PP	\$100.00PP

PRE-LUNCH DRINKS

Gourmet selection of rice crackers and pretzels is served complimentary during pre-lunch drinks



ENTREE

Please select one item

Confit chicken and leek terrine with tarragon, vegetable piccalilli, sweetened mayonnaise, baguette wafer **(GF, DF)**

Wagyu bresaola, garlic aioli, caper berries, parmesan, truffle dressing, crispy shard **(GF)**

Prawn cocktail, baby cos, avocado, cocktail sauce **(GF, DF)**

Pickled vegetable salad, caramelised local goats cheese, confit cherry tomato, black olive crumble, basil oil **(GF, V)**

Smoked duck, plum wine gel, buckwheat and coriander salad, puffed rice, wasabi dressing **(GF, DF)**

Roasted beetroot with mozzarella, shaven baby beets, orange emulsion, apple balsamic and grapeseed dressing **(GF, V)**

Tasmanian smoked salmon, Yarra Valley salmon caviar, horseradish cream, pink peppercorn and chive dressing **(GF)**

Rockmelon and Parma ham, goats cheese bonbons, vincotto and wild elk **(GF)**

Confit leek, salsa verde, blue cheese shavings, spiced seeds and baguette wafer **(GF, V)**

Sashimi of kingfish, pickled baby cucumber, puffed wild rice, sea succulents, whipped tofu cream and ponzu dressing **(GF, DF)**

Forest mushroom risotto, garden pea and truffle cream, parmesan wafer **(GF, V)**

Steamed asparagus salad, whipped goats curd, savoury granola, chervil, Yellingbo olive oil, espelette seasoning **(GF, V)**



(GF) gluten free (V) vegetarian (DF) dairy free (CN) contains nuts (H) Halal



MAIN

Please select one item

Roast breast of chicken, creamed polenta with English spinach and oyster mushroom, cumin sauce **(GF)**

Seared Cone Bay barramundi, chorizo, white bean, tomato, herbs, Chermoula sauce, textures of rocket **(GF, DF)**

Slow cooked Riverina lamb, Provencale vegetables, potato rosti, dukkha crumble, crisp thyme and lamb jus gras **(GF)**

Steamed king salmon, red quinoa, charred asparagus, garden pea and mint salad, citrus butter sauce, snow pea tendrils **(GF)**

Pan fried beef fillet, buttered spinach, pommes Anna, watercress and shallot salad and peppercorn sauce

Confit duck leg, crushed parsley kipflers, green beans, black olive and tomato sauce **(GF, DF)**

Roasted ocean trout, crushed garden peas, seared scallop, Mediterranean vinaigrette, shaven fennel and dill salad **(GF, DF)**

Slow cooked Gippsland beef, butternut pumpkin puree, crispy onion, roasted baby carrots, braised button mushrooms, sauce bordelaise **(GF)**

Saltimbocca chicken breast, pearl couscous, sundried tomato, lemon, spring onion vinaigrette, eggplant pickle, deep fried sage **(DF)**

Baked Asian style kingfish, rice noodles, spring onion, shitake salad, ginger and garlic broth, crispy rice cracker **(DF, GF)**

Curried cauliflower, cauliflower purée, golden raisins, goats cheese bonbons **(GF, V)**

Confit eggplant with parsley pesto, marinated Persian feta, Italian tomato salsa, mustard lettuce, black olive **(GF, V)**





DESSERT

Please select one item

Black Forest

Dark chocolate dacquoise, white chocolate and vanilla bean creameux, crisp pistachio sponge, Morello cherry gel, chocolate bark, cherry coulis, sour cherry sorbet **(GF, CN)**

Apple crumble

Caramelised apple, granola crumb, violet sorbet, white chocolate and berry snow **(H)**

Blueberry and vanilla crème brulee

Strawberry ice cream, rosewater shortbread, raspberry gel and freeze dried blueberry **(H)**

Chocolate berry sphere

Mixed berry compote, raspberry and white chocolate mousse, chocolate pearls, milk chocolate and Chambord mousse, vanilla bean ice cream, milk chocolate snow, berry gel

Spiced fig meringue tartlet

Fig panna cotta, spiced ganache, salted caramel, freeze dried strawberry, blood peach sorbet

Selection of French pastries served to the centre of the table - Berry panna cotta; chocolate turrón; lemon meringue tartlet; coconut and passionfruit mousse **(CN)**

Freshly brewed coffee, tea and a selection of petit fours are served after dessert





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For more information contact:
Conferences & Events Team

www.sofitel-melbourne.com.au/function-rooms/

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