

TOWER SUITES DINNER MENU



SOFITEL
HOTELS & RESORTS

MELBOURNE ON COLLINS



PRICING

	WEEKDAYS	WEEKENDS & PH
Set 2 course Dinner	\$79.00PP	\$88.00 PP
Set 3 course Dinner	\$111.00PP	\$122.00PP

PRE-DINNER DRINKS

Gourmet selection of olives is served complimentary during pre-dinner drinks



ENTREE

Please select one item

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

Wagyu bresaola, garlic aioli, caper berries, rocket, macerated fig, 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, red sorrel, wasabi dressing **(GF, DF)**

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

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

Compressed rockmelon with cardamom, Parma ham, goats cheese bonbons, vincotto and wild elk **(GF)**

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

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

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

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





MAIN

Please select one item

Roast breast of chicken, truffled polenta with English spinach and oyster mushroom, café au lait sauce **(GF)**

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

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

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

Pan fried beef fillet, foie gras buttered spinach, pommes Anna, watercress and shallot salad and truffle jus

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

Roasted ocean trout, saffron infused fennel, seared scallop, Mediterranean vinaigrette, shaven asparagus and fennel salad **(GF, DF)**

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

Saltimbocca chicken breast, pearl couscous, sundried tomato, lemon, spring onion vinaigrette, eggplant pickle, garden petit salad **(DF)**

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

Curried cauliflower, cauliflower purée, golden raisins, cauliflower cous cous, goats cheese bonbons and chick pea flowers **(GF, V)**

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





DESSERT

Please select one item

Deconstructed Black Forest

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

Apple crumble

Green apple stewed with caramel and spice, granola crumb, dehydrated apple crisp, violet sorbet, white chocolate and berry snow **(H)**

Blueberry and Tahitian vanilla crème brûlée

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

Sphere of Valrhona chocolate and berries

Raspberry and white chocolate parfait, summer berry compote, crispy chocolate pearls, blueberry tapioca, milk chocolate and Chambord mousse, Tahitian vanilla bean ice cream, salted cocoa soil, raspberry

Tarte aux figues vanilla sable

Fig panna cotta, spiced ganache, salted caramel, meringue, berry crème, freeze dried strawberry, blood peach sorbet, wild red rice tuille

Selection of French pastries served to the centre of the table

Chocolate streusel with pear mousse and coffee panacotta served in a glass; chocolate calamansi lime tart; lemon meringue tartlet; coconut and passionfruit mousse **(CN)**

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





Sofitel Melbourne On Collins

25 Collins Street,
Melbourne, Victoria 3000
Telephone: 03 9653 0000
Facsimile: 03 9653 7733

For more information contact:
Conferences & Events Team

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

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