

Celebrate Me

AT NO35 RESTAURANT

Nº35





plans

NO35 RESTAURANT





no35

SURFACE AREA

268.47 sqm

DIMENSIONS
(L X W X H)

34.13 X 4.67 X 4.83m



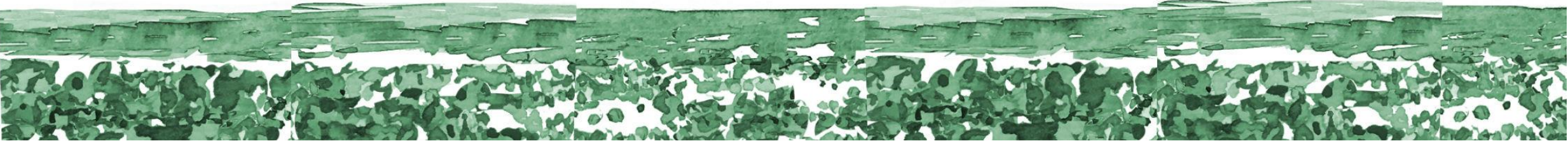
OUR
offers





OUR

menu



lunch

Sample Menu

ENTRÉE

Yellowfin tuna tartare, mango, spring onion, sweet chilli & sesame dressing, crispy noodles (ngi, ndi)
Brioche bruschetta, charred broccoli, fresh peas, mint, balsamic & Manchego (v)
Tiger prawn tempura, pineapple, capsicum & chilli salsa, mesclun salad (ndi)

MAIN

Char-grilled bbq short ribs, western potato chips, Portobello mushrooms, brown sauce (ndi)
Pan fried king ora salmon, smashed potato, dill, asparagus & creamy mustard sauce (ngi)
Confit chicken Maryland, creamy polenta, garlic & rosemary, charred broccolini (ngi)

DESSERT

Pistachio panna cotta, beetroot ice cream, chocolate soil, broken raspberry (ngi, cn)
Peanut parfait, double chocolate mousse, toffee popcorn & butterscotch sauce (ngi, cn)
Cheese board (selection of two) served with lavosh & fig jam

PRICE

January - November 2021
2 courses - \$55 per person
3 courses - \$70 per person

December 2021
Festive Buffet Lunch 12pm till 2.30pm
\$85 per person or
\$120 per person including beverages



dinner

ENTRÉE

Smoked fior di latte, yellow gazpacho, baby artichoke, sundried tomatoes, brioche crumb (v)

King fish ceviche, gin coconut lime cream, green chili, dill, mint, fresh mango, rice cracker (ndi)

Duck à l'Orange tacos, avocado, coriander, pickled onion, chilli, sour cream (vg available)

MAIN

Moroccan slow cooked lamb, couscous, raisins, shallots, harissa dressing, braised apricot, heirloom carrots (ndi)

Honey glazed cauliflower, spicy yoghurt, baby eggplant, halloumi, pickled baby mushrooms, salsa verde (ngi, v)

Humpty Doo barramundi, garden peas & asparagus risotto, pine nuts, sundried tomato pesto, pickled fennel, beurre noisette (ngi, cn)

DESSERT

Raspberry Valrhona manjari chocolate parfait, cherry sorbet, berry snow (ngi)

Date, fig & honey bar, salted honey ice cream, lime curd, yuzu gel, Belcolade blonde chocolate honeycomb (ngi, v)

French & Australian cheese platter, dried fruits, lavosh, crackers (ngi available)

PRICE

January - November 2021

2 courses - \$75pp OR 3 courses - \$99pp

December 2021

2 courses - \$95pp OR 3 courses - \$115pp



canapes

COLD

Asparagus & tomato bruschetta (v)
Goats cheese & confit lemon galette (v)
Smoked salmon & tobiko on rice cracker
Local oyster & tomato shooters

HOT

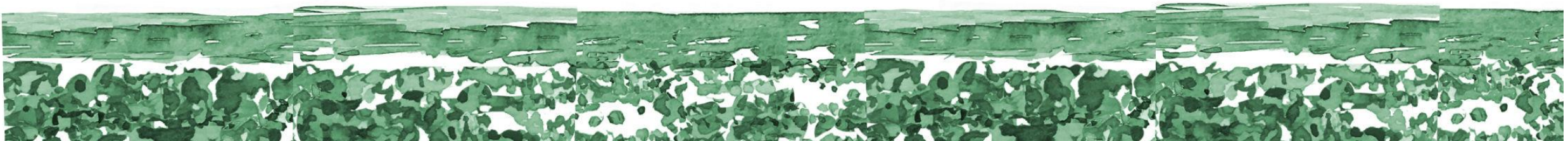
Crispy panko crumbed king prawn with lime
Pumpkin flowers filled ricotta & sweetcorn (v)
Peking duck filled bao buns with hoisin sauce
Swiss cheese beignets with tomato relish (v,ngi)
Thai crab cakes with sweet chilli & pickled ginger

SUBSTANTIAL

Soy, ginger & popcorn chicken, Kewpie mayonnaise, lemon, shichimi togarashi
Salt & pepper calamari, Nam-jim dressing (ngi, ndi)
Mini beef sliders in brioche, grilled onions & pickles

DESSERT

Rich Valrhona cocoa truffles (NGI)
Macarons (NGI, CN)
Passionfruit cone with crisp meringue



canapes

PRICING

Canapes \$5 per item
Substantial items \$10 per item

Classic

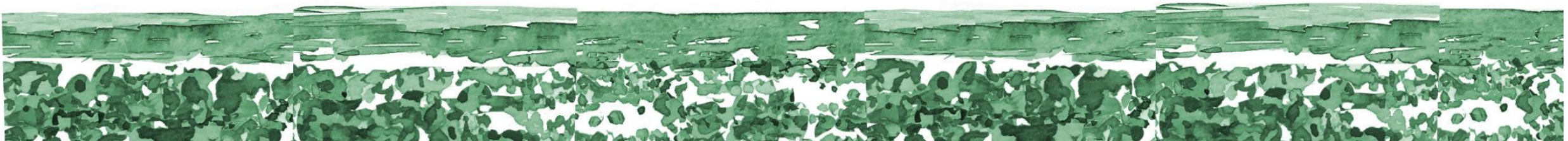
2 hour selection of 10 canapés \$48 per person

Premium

3 hour selection of 10 canapés and
2 items from substantial items \$66 per person

Magnifique

4 hours selection of 14 canapés
and 2 items from substantial items \$83 per person



YOUR
beverages



CLASSIC

2 hours - \$37 per person
3 hours - \$45 per person
4 hours - \$55 per person

Sparkling

NV De Bortoli Legacy Brut – Riverina, NSW

White

De Bortoli Legacy Sauvignon Blanc Vintage
Release – Riverina, NSW

Red

De Bortoli Legacy Shiraz Vintage Release
– Riverina, NSW

Beer selection

James Boags Light
Furphy Ale

A selection of soft drinks & juice
Still & Sparkling mineral water

PRESTIGE

(Selection of two whites/rosé and two reds)

2 hours - \$46 per person
3 hours - \$60 per person
4 hours - \$75 per person

Sparkling

NV Taltarni T Series Sparkling
– Multi-Regional, Vic, SA

White/Rosé

3 Tales Sauvignon Blanc – Marlborough, NZ
Montrose Chardonnay – Mudgee, NSW
Mount Langi Pinot Gris – Grampians, Vic
De Bortoli Rosé Rosé – Yarra Valley, Vic

Red

Rowsley Fault Pinot Noir – Geelong, Vic
Wood Park Kneebones Shiraz
– King Valley, VIC
Wild's Gully Tempranillo – King Valley, Vic

Beer selection

Little Creatures, Birra Moretti,
James Boags Premium Light

Full range of soft drinks & juice
Still & Sparkling mineral water

MAGNIFIQUE

(Selection of two whites/rosé and two reds)

2 hours - \$59 per person
3 hours - \$75 per person
4 hours - \$89 per person

Sparkling

NV Clover Hill Cuvée, Tasmania

White/Rosé

Shaw and Smith Sauvignon Blanc – Adelaide Hills, SA
Henschke Peggy's Hill Riesling – Eden Valley, SA
Pooles Rock Chardonnay – Hunter Valley NSW
Oyster Bay Rosé – Marlborough, NZ

Red

Barossa Valley Estate Grenache, Syrah, Mourvèdre –
Barossa Valley, SA
Mount Macleod Pinot Noir – Gippsland, Vic
Voyager Estate Girt by Sea Cabernet Merlot
– Margaret River, WA

Beer selection

Little Creatures, Birra Moretti,
James Boags Premium Light

Full range of soft drinks & juice
Still & Sparkling mineral water





SARAH

mcnamara

Sarah McNamara is our Group Reservation Specialist. Sarah has 6+ years' managing events in No35.

Sarah will manage your event that caters to over *30 people*.



JEANETTE

lee

Jeanette Lee is our Group Reservation Executive. Jeanette has 3+ years' managing smaller events in No35.

Jeanette will manage your event that caters to over *10 people*.

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