

S O F I T E L
MELBOURNE ON COLLINS



An Evening with Reg Livermore
Menu | 14th of July

24-Month Comté and Fermented Truffle Gougère

Confit Duck and Foie Gras Terrine
Brioche toast, grape chutney

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Artisan Bread and Cultured Butter

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Poisson du Marché
*Riverina Murray cod, smoked beurre blanc,
French Sturia caviar, Yarra Valley salmon roe, royal blue potatoes*

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Opéra au Chocolat
Callebaut 72% dark chocolate, hazelnut, vanilla snow

Please advise of any allergies or dietary requirements

