

CHAMPAGNE BAR.

WELCOME BACK TO CHAMPAGNE BAR

Welcoming, safeguarding and taking care of others is at the very heart of what we do and who we are at Sofitel.

In accordance with the NSW Government regulations and social distancing guidelines, we have reorganised our entire operations to ensure the health and safety of our guests, Ambassadors and suppliers.

Immerse yourself in an atmosphere of chic sophistication designed for pure pleasure, inspired by elegance and beauty of the champagne bubble.

Enjoy champagne as it flows, perfectly chilled. Sip cocktails crafted to your taste, an alchemy second to none. Savour oysters and innovative French-inspired morsels at leisure, with vintage cuvées and the world's finest wines.

The Dazzling skyline paints the perfect backdrop as lounge tunes enrich the air. Sit back and relax while embracing the French art de vivre.

Please note that in accordance with the Work Health and Safety Act 2011 and current Public Health Orders in relation to the COVID-19 pandemic, entry to our bar is subject to conditions. Guests who are unwell, even with only mild symptoms, will be kindly requested to leave the premises in order to help protect the health of all guests and employees and minimise the spread of the virus.

CHAMPAGNE BAR SIGNATURE POUR NV Pommery Brut Apanage | 24 | 180

CHAMPAGNE

- NV Veuve Clicquot Brut | 32 | 165
- NV Pommery Brut Royal | 26 | 140
- NV Taittinger Prestige Brut | 33 | 165
- NV Ruinart Rosé | 40 | 265
- '09 Heidsieck & Co. Monopole Gold Top | 35 | 175
- NV Pommery Blanc de Blancs Apanage | 215
- '12 Louis Roederer Philippe Starck Brut Nature | 240
- NV Veuve Clicquot Rosé | 185
- '12 Moët Grand Vintage | 220

SPARKLING

- NV Dal Zotto Pucino Prosecco, King Valley, VIC | 14 | 60
- NV Clover Hill Cuvée, Lebrina, TAS | 92

WHITE

- Breganze Savardo Pinot Grigio, Veneto, IT | 14 | 60
- Greywacke Sauvignon Blanc, Marlborough, NZ | 18 | 81
- De Beaulieu Chardonnay, Rylstone, NSW | 17 | 83
- Freycinet Vineyard Riesling, Freycinet, TAS | 80
- Tyrell's Semillon, Hunter Valley, NSW | 57
- Domaine Christian Salmon Sancerre, FRA | 90

ROSÉ

- Maison Sain AIX, Provence, FRA | 16 | 76
- Tarrawarra Pinot Noir Rosé, Yarra Valley, VIC | 65

RED

- La Linea Tempranillo, Adelaide Hills, SA | 16 | 80
- Giant Steps Estate Pinot Noir, Yarra Valley, VIC | 15 | 75
- Mountadam Shiraz, Eden Valley, SA | 16 | 85
- Yangarra 'Old Vine' Grenache, McLaren Vale, SA | 75
- Joseph Drouhin Morgon Gamay, Beaujolais, FRA | 85
- Cullen Cabernet Merlot, Margaret River, WA | 110
- Shaw and Smith Shiraz, Adelaide Hills, SA | 117

COCKTAILS

THE STARRY NIGHT | 22

Belvedere vodka, Joseph Cartron peach, butterfly pea flower, lemon, egg white

V&TEA | 22

Native-infused aniseed & lemon myrtle Belvedere vodka, pomegranate & hibiscus tea, wild-caught marine collagen pandan, lime, StrangeLove light tonic

ROSE D'HIVER | 23

Hendricks Gin, lychee purée, Suze, Pommery Brut Royal

FIRESIDE 75 | 23

Clove infused Tanqueray gin, cinnamon syrup, Poire Williams, Heidsieck & Co. Monopole Gold Top

RHU-BRITANIA | 19

Pampelle L'Apero, rhubarb infused Tanqueray gin, egg white

MAISON MULE | 22

Brix Distillers gold rum, bespoke ginger beer, lime

LA CARAVELLE NEGRONI | 22

Archie Rose signature dry gin, Adelaide Hills Distillery bitter orange, Oscar 697 vermouth, cocoa nib, single origin coffee

CÉZANNE MARGARITA | 22

Don Julio blanco tequila, agave, olive brine, lime

CELLO'S AT DUSK | 22

Manly Spirit Co. lemongello, lemon, vanilla, passionfruit, egg white

ENVIEUX | 21

Whitley Neill quince gin, fennel pollen infused Poire Williams, amontillado, ceremonial-grade matcha green tea, wild-caught marine collagen

BEER & CIDER

BY THE BOTTLE | 12

Lovedale Lager

Paddo Pale

Surry Hills Pils

Little Creatures Bright Ale

Stone & Wood Pacific Ale

Kosciuszko Pale Ale

Birra Moretti Lager

White Rabbit Dark Ale

James Boag's Premium Light

Sydney Cider

Sydney Brewery Agave & Ginger Cider

SINGLE MALT SCOTCH

Aberfeldy 12 Year Old | 10

Glenfiddich 12 Year Old | 16

Singleton Spey Cascade | 14

Glenmorangie 'The Original' | 14

Jura 10 Year Old | 14

Talisker 10 Year Old | 18

Highland Park 12 Year Old | 16

Ardbeg 10 Year Old | 16

Glenmorangie Nectar D'Or 12 Year Old | 18

Glenmorangie Quinta Ruban 12 Year Old | 24

Laphroaig 10 Year Old | 18

Dalmore 12 Year Old | 18

Balvenie Caribbean Cask 14 Year Old | 18

Macallan 12 Year Old Fine Oak | 18

Lagavulin 16 Year Old | 22

Glenfarclas 105 Cask Strength | 22

Glenmorangie Extremely Rare 18 Year Old | 22

Dalmore Cigar Malt | 26

Highland Park 18 Year Old | 35

Macallan 18 Year Old Fine Oak | 52

VODKA

Ketel One | 12

666 Vodka | 12

Belvedere | 13

Cîroc | 13

Grey Goose | 15

Belvedere Single Estate | 15

BOURBON

Makers Mark | 12

Bulleit | 12

Bulleit Rye | 12

Woodford Reserve | 12

Rittenhouse Rye | 14

James E. Pepper 1776 Rye | 14

Bakers 7yr Old | 14

Michter's US*1 Small Batch | 16

Sazerac Rye | 20

COGNAC

Martell VS | 12

Pierre Ferrand 1840 | 14

Hennessy VSOP | 16

Courvoisier VSOP | 16

Hennessy Paradis | 170

ARMAGNAC

Delord VSOP | 12

Delord 1985 | 17

Delord Authentique | 24

AMARO

Campari | 11

Aperol | 11

Averna Amaro | 11

Amaro Nonino | 16

Montenegro | 11

Fernet Branca | 10

PORT

Penfold's Grandfather Port | 15

GIN

Tanqueray | 12

Monkey 47 Sloe | 14

Star of Bombay | 12

Archie Rose Dry | 14

Four Pillars Rare | 12

Tanqueray Ten | 14

Hendrick's | 14

Four Pillars Navy | 16

RUM

Plantation Original Dark | 12

Cargo Cult Spiced | 12

Pampero Especial | 12

Pampero Blanco | 11

Plantation 3 Star | 12

Plantation Pineapple | 12

Ron Zacapa 23 Solera | 18

Plantation XO | 25

Ron Zacapa XO | 33

LIQUEURS & LIBATIONS

Kahlua | 11

Crème de Framboise | 10

Cherry Herring | 10

Pierre Ferrand Dry Curacao | 11

Frangelico | 11

Crème de Cassis | 11

Disaronno Amaretto | 11

Luxardo Maraschino | 11

Santiago Pisco | 12

Baileys | 11

Ricard | 11

Chartreuse Yellow | 12

Cointreau | 11

Drambuie | 11

Lairds Applejack | 11

Midori | 11

Poire Williams Pear Brandy | 13

Chartreuse Green | 12

Pernod Absinthe | 13

FOOD

MARKET OYSTERS

Sherry shallot vinegar, fresh lemon | 4.50ea

CAYENNE PEPPER FRIED SQUID

Served with lime aioli | 19

CHARCOAL BUN SLIDER

Angus beef, tomato mayo, lettuce, brie cheese | 25

SHOESTRING POTATO FRIES

Peppercorn gravy | 14

ONION PISSALADIÈRE

Niçoise pizza, compote onion, anchovy | 14

CHARCUTERIE

Artisan French cured meats, terrines and condiments | 45

.FROMAGE

French & Australian farmhouse cheeses

3pc | 32 5pc | 42

IRANIAN BELUGA CAVIAR

Blinis, shaved egg, capers, shallots, chives,

and crème fraîche

10g | 120

HEILALA VANILLA CRÈME BRÛLÉE*

Bitter chocolate sorbet, almond tuile | 18

PETIT FOURS*

Passionfruit parfait, vanilla madeleine,

Valrhona opalys truffle | 16

*available until 9.30pm