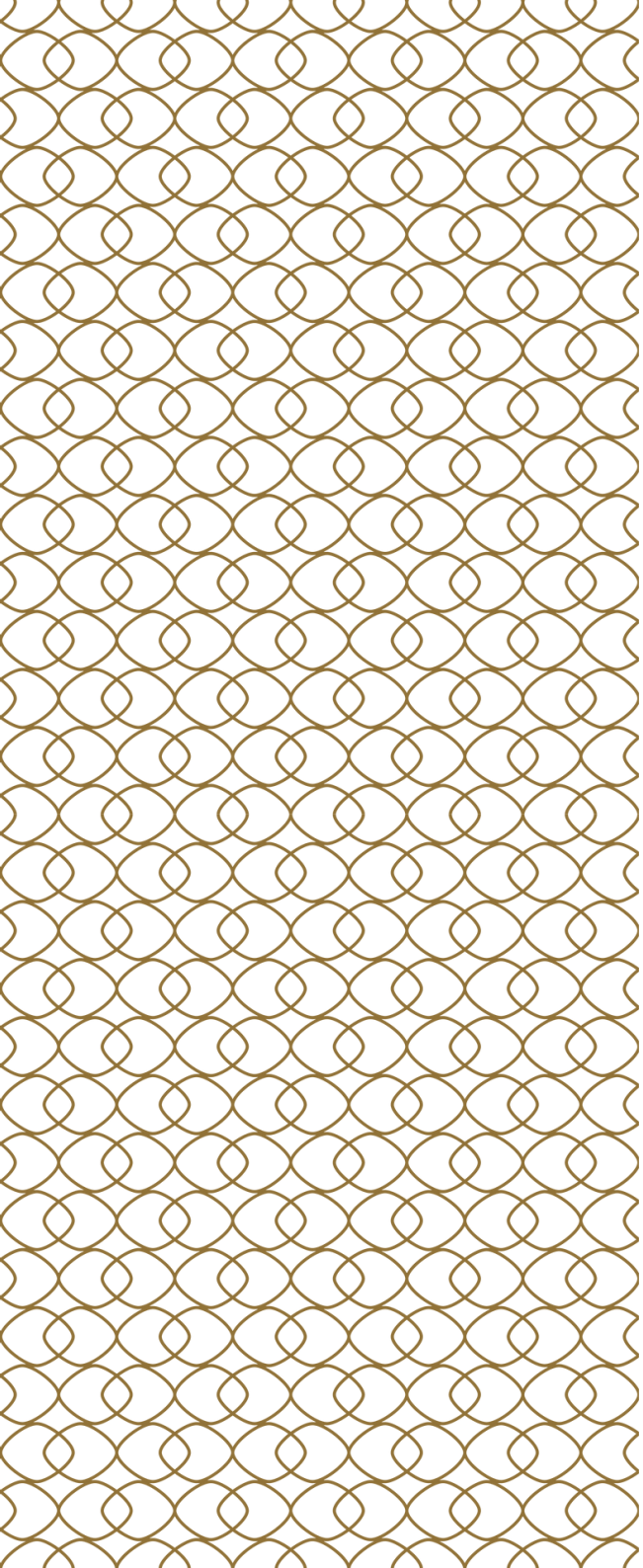




S O F I T E L
SYDNEY DARLING HARBOUR

Plated Menu

2 Courses - \$80 per person

Minimum of 15 Guests

3 Courses - \$105 per person

Minimum of 15 Guests

Alternate Serve from \$8.00 per person, per course



ENTRÉE

House-Cured Tasmanian Salmon Gravlax (PESC)
Cucumber | Horseradish Crème Fraîche | Salmon Caviar

Hiramasa Yellow Tail Kingfish Crudo (PESC)
Coconut | Coriander | Chilli

Pan Seared Hokkaido Scallops (PESC) (CS)
Sardinian Fregola | Cooked in Lobster Bisque

Chicken & Leek Terrine
House Pickles | Pommery Mustard | Grilled Sourdough

Braised Beef Short Rib (GF)
Confit Carrot | Shallot Jam

Foie Gras Parfait
Native Quandong | Brioche Toast

Wild Mushroom Tortellini (V)
Porcini Consommé | Black Truffle

Roast Beetroot Salad (V) (VG) (GF) (DF)
Candied Walnut | Radicchio Relish | Plant-Based Feta



MAIN COURSE

Roast Porchetta Stuffed with Sage (GF)
Sweet Potato | Savoy Cabbage | Compressed Apple | Mustard Jus

O'Connor Beef Fillet (Cooked Medium) (GF)
Paris Pommes Purée | Speck | Pickled Shallot

Free-Range Chicken Breast (GF)
Confit Potato | Braised Cos Lettuce | Morel Jus

Gundagai Lamb Loin
Shepherd's Pie | Carrot | Fennel

Seared Barramundi (PESC)
Vadouvan Cous Cous | Kale

Ocean Trout Cooked En Papillote (PESC)
Peas ala Francais | Sauce Grenobloise

Potato Gnocchi (V)
Sun Dried Tomato | Wilted Spinach | Olive | Parmesan

Caramelised Cauliflower Steak (V) (VG) (GF) (DF)
Sofrito | Golden Raisins | Macadamia



DESSERT

Served with Freshly Brewed Vittoria Coffee & TWG Black or Green Tea

Calamansi Mousse (GF)

Buckwheat Crumble | Yogurt Cream

Dark Chocolate Cream (GF)

Toasted Cereals | Caramel

Cassis & White Chocolate Cheesecake (GF)

Raspberry & Pistachio Sponge Cake (GF)

