

BIENVENUE TO SOFITEL SYDNEY WENTWORTH

Sofitel is inspired by the art of French cuisine, cultivated and perfected throughout the centuries and synonymous with the French art de vivre.

At Sofitel Sydney Wentworth, we invite you and your guests to dine with us and explore our inspired rituals for food and wine. Be it here in the comfort of your room, in our Garden Court restaurant on level 5 or Soiree at the Wentworth on lobby level.

Sofitel's French touch is expressed throughout the hotel, including our menus. Ultimately, we believe that food is an essential part of a luxury experience, bridging the gap between worlds to link people, places and help create memories of a great stay.

Whether a simple lunch or evening meal - our talented chefs carefully blend the sophistication of Europe with the best of local culture for a true feast of the senses if you would like.

I trust you will have a magnifique stay and hope you take the opportunity to experience the quality cuisine crafted using the best of local and international produce for your dining pleasure.

A handwritten signature in black ink, appearing to read 'BORIS CUIZON', enclosed within a large, thin, hand-drawn oval shape.

BORIS CUZON

EXECUTIVE CHEF SOFITEL SYDNEY WENTWORTH





GARDENCOURT

The Garden Court Restaurant offers an superb dining experience where the focus is on the very best seasonal produce, hand sourced by Chef Boris Cuzon for the ultimate dining experience. Offering a new concept for dining ‘Partager’ which is the French art of sharing a meal, the menu reflects a diverse selection of beautiful sharing boards, homely French dishes or modern classics to choose your perfect meal. Matched with an open kitchen – so you can watch the theatre of French gastronomic excellence unfold before you. With an emphasis on earthy colours and warm tones bathed in natural light, the restaurant reflects the vibrant, energetic nature of the city. The Garden Court offers an inviting, bright conservatory feel with clean lines, elegant decor, and an exclusive private dining room behind rich drapery. Circular forms, lush foliage and curved lines will bring the lush Garden surroundings into your dining experience and create a light, bright and fashionable area for small wedding receptions, business events and other occasions. Located on Level 5 and open for breakfast, lunch and dinner, Garden Court Restaurant is the perfect hideaway to drink and dine alone or with friends in the City.

SOIRÉE

AT THE WENTWORTH

Boasting a rich heritage and known for one of the best places for high tea in Sydney, Soiree at Wentworth merges a buzzing ambience with contemporary design and a bright, open layout. Effortlessly blending sophisticated refinement with a warm, playful ambience, Soiree at the Wentworth at Sofitel Sydney Wentworth provides the perfect place to relax, unwind and catch up on life. Soiree at the Wentworth enjoys an enviable location in the heart of Sydney’s commercial district, making it a favoured destination among Sydneysiders, as well as guests. Open daily from 10am until late, Soiree at the Wentworth offers a sensational all-day menu perfect for lunch, dinner or a quick bite. Add to that an exceptional hand crafted seasonal wine and cocktail list, impeccable service and a relaxed, inviting atmosphere, and Soiree at the Wentworth becomes the place to be.



BREAKFAST MENUS

(FROM 6:00AM TO 11:00AM)

FRENCH CONTINENTAL BREAKFAST (24/7) 35

- Fresh fruit juice:
Orange, pineapple, grapefruit, apple, cranberry, carrot
- Plate of seasonal fruits
- Choice of cereals:
A full selection of favorites are available
- Sofitel bakery basket:
French baguette or toasts, butter croissant, Danish pastries
Butter, marmalade and jams
- Tea, coffee, chocolate or milk

Gluten free bread and cereals are available

AUSTRALIAN BREAKFAST 45

- Fresh fruit juice:
Orange, pineapple, grapefruit, apple, cranberry, carrot
- Plate of seasonal fruits
- Choice of cereals:
A full selection of favorites are available
- Sofitel bakery basket:
French baguette or toasts, butter croissant, Danish pastries
Butter, marmalade and jams
- Tea, coffee, chocolate or milk
- Two farm fresh eggs any style with your choice of 2 of the following bacon, ham sausages, turkey ham and potatoes, tomato and field mushrooms

Gluten free bread and cereals are available

All prices are inclusive of GST. Delivery charge \$8.00

All prices are in Australian dollars



LOOK GOOD BREAKFAST ♥**34**

- Goji berry smoothie
- Fresh fruit juice:
Orange, pineapple, grapefruit, apple, cranberry, carrot
- Plate of seasonal fruits
- Jasmine green tea
- Whole grain toast with goat cheese
- Farm fresh egg white omelet or scrambled, roasted
Mediterranean vegetables
- Low fat yoghurt with berries

Gluten free bread and cereals are available

TO GO BREAKFAST**20**

(Deliver to your room)

- Fruit juice
- Two whole fruits
- Butter croissant and Danish pastries
- Hot beverage (Coffee/Tea)

**Enjoy a Champagne breakfast in bed with a bottle of
Champagne and seasonal berries**

VEUVE CLICQUOT BRUT, NV**140****VEUVE CLICQUOT ROSÉ, NV****170**

A LA CARTE

JUICE BAR

Please see our selection in the Beverages section.

MILKSHAKE 11

Chocolate, strawberry, vanilla, banana or caramel

MIXED SEASONAL FRUITS PLATE V G ♥ 13

SEASONAL WHOLE FRUITS (4) V G ♥ 13

FRESH SEASONAL FRUIT SALAD V G ♥ 12

SELECTION OF DRIED FRUIT V G ♥ 12

SEASONAL BERRIES V G ♥ 15

SOFITEL'S BIRCHER MUESLI ♥ 15

NATURAL FRUIT YOGHURT 7

plain, passion fruit or mixed berries

LOW FAT YOGHURT 7

SOFITEL BAKERY BASKET 18

French butter croissant, chocolate croissant, Viennoiseries,

French baguette or toasts

All served with butter, marmalade and jams

SELECTION OF BREAKFAST PASTRIES 12

Your choice of 2: butter croissant, chocolate croissant, raisin roll,

Berry Danish, apple turn over, muffins

All served with butter, marmalade and jams

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SELECTION OF BREADS 12

Your choice of 3: French baguette, sourdough, brioche, dark rye, ciabatta

Toast: white, multigrain, whole-wheat, raisin

Gluten free bread

All served with butter, marmalade and jams

SEASONAL CHEESE PLATE 25

Brie, goat, blue and cheddar, served with crackers

CEREALS 11

Corn flakes, All bran, Sultana bran, Crunch nuts, Special K, Coco pops, Just right. Weet bix, Honey spice dry muesli, Swiss muesli

Gluten free cereals

Served with full cream, skim or soy milk

TRADITIONAL OATMEAL ♥ 14

With apple, raisins and brown sugar

PANCAKES 18

Plain, blueberry or banana served with maple syrup and whipped cream

BELGIAN WAFFLES 18

Served with sugar and jam, chocolate sauce or whipped cream

TRADITIONAL FRENCH TOAST 18

Served with warm berries, whipped cream and maple syrup

TOASTED BAGEL WITH SMOKED TASMANIAN SALMON 22

Cream cheese, red onion, tomato, caper

FISH PLATE 24

Tasmanian salmon, mackerel served with white and brown toasts and condiments



VEGETABLE SALAD V G ♥ **18**
Lemon and extra virgin Australian olive oil dressing

COLD CUTS **24**
Assorted cold cuts served with gherkins, pickled onions and bread sticks
Available without pork, please let us know

2 FARM EGGS **20**
Served fried, scrambled, poached, boiled, omelet, with potatoes, tomato, field mushrooms and toast

CLASSIC EGGS BENEDICT **26**
English muffin, light smoked ham, 2 poached farm fresh eggs, Hollandaise sauce. Served with roasted potatoes

TASMANIAN SMOKED SALMON EGGS BENEDICT **28**
English muffin, Tasmanian smoked salmon, 2 poached farm fresh eggs, Hollandaise sauce. Served with roasted potatoes

EGG WHITE AND FRESH HERBS OMELET ♥ **24**
Served with whole wheat toasts and roasted vegetables

2 BAKED FARM EGGS **18**
French baguette "mouillettes"

SIDES

Bacon	Ham	12
Turkey ham	Sausages	
Smoked Tasmanian salmon	Roasted or hash brown potatoes	
Baked beans	Sautéed mushrooms	
Garden vegetables		

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BREAKFAST BEVERAGES

FRESHLY BREWED COFFEE, TEA **7**

Tea & herbal tea:
English breakfast, Earl Grey, Chamomille, Peppermint, Jasmine
Classic Chai or Darjeeling
Tea is served with milk, honey and lemon

BARISTA MADE **7**

Espresso, cappuccino, latte, flat white or mocha
Freshly brewed coffee, decaffeinated coffee

THE SOFITEL CHOCOLATE **7**

Served hot or iced



ALL DAY MENU

(FROM 11:00AM TO 11:00PM)

HOMEMADE SOUPS

All served warm with bread and butter

SOUP OF THE DAY **18**

LOBSTER BISQUE "CAPPUCCINO" **22**

Porcini dust and cracked peppercorn madeleine

TRADITIONAL ONION SOUP GRATINÉE **20**

CHICKEN AND RICE NOODLE SOUP G **21**

APPETIZERS

ARTISAN CHARCUTERIE **26**

Dry ham, salami, sausages, olives, cornichons, pickled onions served with an assortment of breads

FISH PLATE **26**

Smoked salmon, king fish carpaccio, sardine rillettes, smoked trout, crispy breads, crème fraîche, blinis

DEEP-FRIED BUTTERMILK BRINED CHICKEN WINGS **25**

Honey mustard sauce

GRILLED CHICKEN QUESADILLA G **24**

Corn flour tortilla, marinated grilled chicken breast, cheddar cheese, coriander, jalapeño pepper, guacamole, fresh tomato salsa

FRESH SPRING ROLLS G **22**

Prawns, rice noodle, bean sprouts, greens and herbs, nuoc cham dressing

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PORK SATAYS 24
Cucumber relish and spicy peanut sauce

QUICHE ALSACIENNE 27
Smoked bacon, ham, onions, cream, eggs, cheese, served with mixed green salad

SALADS

AVOCADO, ROCKET AND ROASTED CAPSICUMS V G 22
Feta cheese, pickled shallots and Sherry wine vinaigrette

NIÇOISE SALAD G 32
Seared yellow tail tuna, green beans, cherry tomatoes, potatoes, Niçoise olives, roasted capsicums, white anchovy, mesclun, hard boiled quail eggs

CAESAR SALAD 24
Heart of Romaine, white anchovies, shaved Parmesan cheese, croûtons. With grilled chicken breast, prawns or smoked salmon

COBB SALAD G 30
Grilled chicken breast, pancetta, mixed greens, jamon, avocado, Millawa Blue, quail eggs, cherry tomatoes, seasonal pears

PANZANELLA V 22
Ciabatta bread, tomato, cucumber, Spanish onion, olives, capers, basil, olive oil, red wine vinegar

BURGERS & SANDWICHES

served with mixed greens or fries

WAGYU BEEF BURGER 34

Brioche bun, ground beef, lettuce, caramelized onion and tomatoes, coleslaw salad

Add smoked bacon, sautéed mushrooms, fried egg,

Blue cheese, cheddar or emmental

each additional item 3

GRILLED TERIYAKI CHICKEN BURGER 32

Sesame bun, red onions, tomato, mizuma, fresh coriander

STEAK SANDWICH 34

Grain fed rib eye steak, lettuce, caramelized onions, tomato, melted cheese

TRADITIONAL CLUB SANDWICH 26

Ham, chicken, bacon, egg, tomato, lettuce, mayonnaise

VEGETARIAN CLUB SANDWICH V 22

Wholegrain, hummus, avocado, tomato, rocket leaves

PRESSED AND GRILLED SANDWICH V 26

Ciabatta bread, Dijon mustard, fresh mozzarella, sundried tomatoes, parsley, basil

CLASSIC CROQUE MONSIEUR 26

Béchamel, ham and Emmental cheese sandwich

Croque Madame, add a fried egg 3

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PASTA

YOUR CHOICE OF PENNE OR SPAGHETTI 32

Pesto

basil, Parmesan, extra virgin olive oil

Bolognese

ground beef, bacon, tomato, onion, garlic, herbs

Gluten free pasta available

FRESH PASTA

SAFFRON PAPPARDELLE 34

Red wine braised lamb shoulder, tomato, garlic, rosemary

TAGLIATELLE PORTOBELLO V 33

Portabello mushrooms, garlic, cream, herbs, Sherry, paprika

BUTTERNUT SQUASH AGNOLOTTI V 30

Sage beurre noisette

PIZZA

MARGHERITA V 27

Tomato sauce, fresh mozzarella, shredded mozzarella, basil

HAM & MUSHROOM 28

Tomato sauce, cooked ham, mushrooms, shredded mozzarella

PARMA 31

Tomato sauce, Prosciutto ham, shredded mozzarella, rocket salad, white truffle oil

DO-IT-YOURSELF PIZZA 29

Tomato sauce & mozzarella and your choice (4) of the following ingredients:
tuna, capsicums, black olives, salami, red onions, anchovies, bacon, ham,
pineapple, mushrooms, spinach, fresh tomato, pepperoni, chili

Extra topping 3

Gluten free pizza available



MAIN COURSES

BLACK ANGUS BEEF TENDERLOIN, GRAIN FED (200 G) 47

RUMP, PASTURED FED 250 G 39

Your choice of one side dish and one sauce:

Blue cheese, green peppercorns, Béarnaise, red wine jus,
Maître d' butter

PAN ROASTED LAMB RACK 45

Herb crust, Dauphine potatoes, seasonal vegetable, Shiraz jus

STEAMED TASMANIAN SALMON FILLET 42

Warm quinoa and vegetable salad, lemon caper butter sauce

PAN ROASTED BARRAMUNDI 42

Leek risotto, smoked pancetta cream, asparagus

BEER BATTERED FISH AND CHIPS 38

Tartare sauce, lemon wedges

LEMONGRASS MARINATED CHICKEN 36

Wok tossed Asian greens, shitake mushrooms, fresh coriander
Served with steamed jasmine rice

THAI STYLE FRIED RICE 26

Chicken, onions, garlic, eggs

Topped with a wok fried egg **29**

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SIDES V G

12

Garlic mashed potatoes
Sautéed mushrooms
Ratatouille
Steamed jasmine rice
French fries
Stir-fried greens
Steamed asparagus
Mixed green salad



CHEESE

ASSORTMENT OF FRENCH AND AUSTRALIAN CHEESES 32

with breads, crackers, quince paste and dry fruits

DESSERT

APPLE "TARTE FINE" 22

Vanilla bean ice cream, caramel sauce

SOFT, WARM AND RUNNY DARK CHOCOLATE FONDANT 22

Coconut sorbet

3 PETITES CRÈME BRÛLÉE 18

Vanilla bean, orange and pistachio

PROFITEROLES 22

Cream puffs, vanilla bean ice cream, dark chocolate sauce,
sliced almonds

SELECTION OF ICE CREAMS AND SORBET PER SCOOP 6

Ice cream:

Vanilla bean

Coffee

Chocolate

Strawberry

Sorbet:

Passion fruit

Raspberry

Coconut

Mango

THE ORIGINAL WENTWORTH BAKED CHEESE CAKE 22

Fresh berries and coulis

SEASONAL FRESH FRUIT PLATE V G 15

All prices are inclusive of GST. Delivery charge \$8.00

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LATE MENU

(FROM 11:00PM TO 6:00AM)

SOUPS

SOUP OF THE DAY **18**

TRADITIONAL ONION SOUP GRATINÉE **20**

APPETIZERS

DEEP-FRIED BUTTERMILK BRINED CHICKEN WINGS **25**
Honey mustard sauce

GRILLED CHICKEN QUESADILLA G **24**
Corn flour tortilla, marinated grilled chicken breast, cheddar cheese,
coriander, jalapeño pepper, guacamole, fresh tomato salsa

PORK SATAYS **24**
Sweet cucumber and spicy peanut sauces

AVOCADO. ROCKET AND ROASTED CAPSICUMS V G **22**
Feta cheese, pickled shallots and sherry wine vinaigrette

CAESAR SALAD **24**
Heart of romaine, white anchovies, shaved parmesan cheese,
croûtons
with grilled chicken breast, prawns or smoked salmon **28**

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BURGERS & SANDWICHES

served with mixed greens or French fries

WAGYU BEEF BURGER 34

Brioche bun, ground beef, lettuce, caramelized onion and tomatoes, coleslaw salad

Add smoked bacon, sautéed mushrooms, fried egg,

Blue cheese, cheddar or emmental

each additional item 3

GRILLED TERIYAKI CHICKEN BURGER 32

Sesame bun, red onions, tomato, mizuma, fresh coriander

TRADITIONAL CLUB SANDWICH 26

Ham, chicken, bacon, egg, tomato, lettuce, mayonnaise

VEGETARIAN CLUB SANDWICH V 22

Wholegrain, hummus, avocado, tomato, rocket leaves

PASTA

YOUR CHOICE OF PENNE OR SPAGHETTI 32

Pesto

basil, parmesan, extra virgin olive oil

Bolognese

ground beef, bacon, tomato, onion, garlic, herbs

Gluten free pasta available

BUTTERNUT SQUASH AGNOLOTTI V 30

Sage beurre noisette



PIZZA

DO-IT-YOURSELF PIZZA

29

Tomato sauce & mozzarella and your choice (4) of the following ingredients:

tuna, capsicums, black olives, salami, red onions, anchovies, bacon, ham, pineapple, mushrooms, spinach, fresh tomato, pepperoni, chili

Extra topping

3

Gluten free pizza available

MAIN COURSES

BLACK ANGUS BEEF TENDERLOIN, GRAIN FED (200 G) **47**

RUMP, PASTURED FED 250 G **37**

Your choice of one side dish and one sauce

Blue cheese, green peppercorns, Béarnaise, red wine jus, Maître d' butter

STEAMED TASMANIAN SALMON FILLET **42**

Warm quinoa and vegetable salad, lemon caper butter sauce

THAI STYLE FRIED RICE **26**

Chicken, onions, garlic, eggs

Topped with a wok fried egg **26**

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SIDE DISHES V G

Garlic mashed potatoes
Sautéed mushrooms
Ratatouille
Steamed jasmine rice

French fries
Stir-fried greens
Steamed asparagus
Mixed green

12

CHEESE

ASSORTMENT OF FRENCH AND AUSTRALIAN CHEESES 32
with breads, crackers, quince paste and dry fruits

DESSERT

SOFT, WARM AND RUNNY DARK CHOCOLATE FONDANT 22
Coconut sorbet

3 PETITES CRÈME BRÛLÉE 18
Vanilla bean, orange and pistachio

SELECTION OF ICE CREAMS AND SORBET PER SCOOP G 6

Ice cream:
Vanilla bean
Coffee
Chocolate
Strawberry

Sorbet:
Passion fruit
Raspberry
Coconut
Mango

THE ORIGINAL WENTWORTH BAKED CHEESE CAKE 22
Fresh berries and coulis



KIDS MENUS

BREAKFAST MENU

18

One egg any style with bacon, ham or sausage

Plain or fruit yoghurt

Fruit salad

Cereals and fresh milk (Corn flakes, Choco pops or Crunch nuts
corn flakes)

Orange juice

LUNCH & DINNER MENUS

25

2 courses

Entrées

Cream of chicken soup

Grilled ham and cheese sandwich

Veggies are Fun

Carrots, celery, broccoli, cucumber, cherry tomatoes with hummus

Mains

Steamed salmon or beef sausages

with mashed potatoes

Fish fingers

with fries

Spaghetti or Penne

with tomato or bolognese sauce

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DESSERTS

CRÈME CARAMEL	8
Cookie	

ONE SCOOP OF ICE CREAM	6
chocolate, vanilla, strawberry	

SEASONAL FRUIT PLATE V G	15
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“COUPE CHOCOLAT”	14
Chocolate ice cream, brownie, chocolate chip cookies, chocolate sauce and shavings	



BEVERAGES

SPARKLING & CHAMPAGNE COCKTAILS	SPK	CHAM
Black Raspberry Royale Based on the classic Kir Royale originating in Burgundy France in the 1940's, and inspired by its creator Felix Kir the hero of the French Resistance during the Second World War. We have paired the best French black raspberry liquor to showcase this delicious aperitif, once the flavor of French Aristocracy and Nobility	14	26
The St-Germain We aim to bring France to your table, and both St-Germain and Champagne are areas of France - each special in its own unique way. But together...? MAGNIFIQUE!	14	26

CHAMPAGNE AND SPARKLING WINES	GLASS	BOTTLE
Veuve Cliquot, NV Tours sur Marne, France	23	140
Veuve Cliquot Rose, NV Tours sur Marne, France	28	170
Taittinger Brut, NV Reims, France		160
Veuve Tailhan, blanc de blanc, NV Loire Valley, France		60
Mountadam 'High Eden', NV Eden Valley, South Australia	14	60

WHITE WINES	GLASS	BOTTLE
Willowglen Semillon Sauvignon Blanc (375ml)		20
Cloudy Bay Sauvignon Blanc Marlborough, New Zealand	15	65
Paul Jaboulet 'Parallele 45' Rouge Côtes du Rhône, Tain I Hermitage, France	14	55
Banfi 'Le Rime' Pinot Grigio Tuscany, Italy	14	60
Stonier Chardonnay Mornington Peninsula, Victoria	15	60

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RED WINES**GLASS BOTTLE**

Willowglen Shiraz (375ml)		20
Nanny Goat Pinot Noir Central Otago, New Zealand	15	65
Willow Bridge Cabernet Merlot Margaret River, Western Australia	13	50
Paul Jaboulet 'Parallele 45' Rouge Côtes du Rhône, Tain I Hermitage, France	14	55
Cape Barren Shiraz Mclaren Vale, South Australia	14	55

AUSTRALIAN BOTTLED BEER

James Boags light,		9
James Squire 150 lashes, White Rabbit Dark Ale, James Boags lager, Hahn Super Dry, Knappstein lager, Little Creatures Pale Ale		10

IMPORTED BOTTLED BEER

Birra Moretti, Heineken, Kirin		11
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CIDER

Kirin Fuji Apple Cider		11
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FRUIT JUICE

Your choice of orange, apple, pineapple, pink grapefruit, cranberry or tomato		6
Your choice of freshly squeezed juice		9

SOFT DRINKS

Coke, Diet Coke, Lemonade, Lemon Squash, Dry Ginger Ale, Ginger Beer, Soda Water, Tonic Water		6
Red Bull		7

WATERS

Evian Still - 750ml		9
Evian Still - 330ml		6
Badoit Sparkling - 750ml		9
Badoit Sparkling- 330ml		6