

# GARDEN COURT RESTAURANT

## Entrée

### Freshly Shucked Oysters | 5ea/24/48

Champagne Mignonette, lemon

29/ 174 / 348 Cal

### Smoked Rainbow Trout Salad | 26 gf

frisée, shaved fennel, cucumber, radish, apple, sour cream dressing, fine herbs

### Artisan Charcuterie Board | 16 | 29

air dry and cured meats & sausages, pickled vegetables, mustard

### Twice Baked Truffle Cheese Soufflé | 18

Gruyère cheese, truffle, watercress salad

### Seared Yellow Fin Tuna | 27 gf

mango salad, sesame, coriander-chili-lime dressing

## Sides

### Steamed Butter Bean Salad | 14 gf

almond butter

### Baked Cauliflower | 13 gf

caramelized almonds, maple dressing, raisin

### Shoestring Fries | 12 gf

### Brussel Sprouts | 12 gf

lardons, whipped sour cream

### Paris Mash | 14 gf

## Mains

### Poached Rock Cod | 40 gf

aromatic foam, broad beans, celeriac purée, Avruga caviar

### Berkshire Pork Loin, 350g | 44 gf

roasted artichoke, tarragon, lemon

### Slow Cooked Wagyu Beef Cheek | 44 gf

seasonal mushrooms, pumpkin purée, parsley

### Organic Chicken Breast | 36

pine nuts apricot stuffing, creamed spinach, jus

### Whole Roasted Lamb Shoulder | 89 gf

NSW Cowra, herb pesto 1.2kg

## Grill

### Steak au Poivre, 200g | 48 gf

Southern Prime grain fed beef tenderloin, black pepper crust

### Scotch Fillet, 300g, grass feed, Victoria | 48 gf

sauce Béarnaise

### Black Angus NY Sirloin, 300g grain feed | 46 gf

truffle garlic butter, braised eshallot

### Silver Dory | 42 gf

parsley-lemon Chermoula, fried capers, lemon

## Cheese

### Milawa Blue, VIC

soft ivory colour, mild buttery blue

### Maffra Clothbound Cheddar, VIC

traditional stirred curd, farmhouse cheddar

### L'Artisan Extravagant, VIC.

organic milk Brie

### Woombye Camembert, QLD

white bloom on the outside, mild and silky center

### One cheese | 14

### Two cheeses | 18

### Three cheeses | 24

dry fruit, lavosh, nuts

## Dessert

### Chocolate Caramel Gâteau | 16

almond sponge, coffee cream, caramel mousse, dark chocolate glaze

### Classic Mille Feuille à la Framboise | 15

mascarpone vanilla mouse, raspberry compote & sorbet

### Passion Fruit Soufflé | 16

coconut sorbet, mango

baked to order please allow 15 minutes



De-Light promises delicious gourmet dishes composed with expert care and minimal calories.



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