

**BIENVENUE À SOFITEL GOLD COAST BROADBEACH**

A very warm welcome to Sofitel Gold Coast Broadbeach, the 'Hotel for the Arts'.


We are delighted that you have chosen to stay at Sofitel, a major supporter and contributor to Gold Coast's rich and diverse cultural life. Through its extensive arts program, the hotel actively promotes local and international artists by hosting regular exhibitions of quality art works and has developed strong partnerships with a number of Gold Coast's arts institutions.

We hope you will have the opportunity to take advantage of the many facilities within the hotel, in particular our signature restaurant Room81, offering multi award winning food and wine, as well as our French inspired bistro located poolside on level three.

Gold Coast proudly boasts a vast array of world class experiences in shopping, dining and entertainment, as well as theme parks and leisure activities for all interests. Should time permit you to sample some of these during your visit, our Concierge will be happy to assist with advice on current specials and make any necessary arrangements on your behalf.

Our entire team is committed to ensuring your stay is enjoyable by providing a high standard of friendly and efficient service.

Please do not hesitate to contact any member of the Sofitel Gold Coast Broadbeach team, if we may assist in any way.



Sincèrement

**AMERY BURLEIGH**  
**GENERAL MANAGER**





## BREAKFAST MENU

AVAILABLE DAILY FROM 6:30AM - 11:00AM

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**CONTINENTAL BREAKFAST (V) 26.5**

Squeezed orange juice, tropical fruit plate with natural yoghurt, toasted granola, thick cut toast and a selection of French pastries and croissants. Your choice of tea, coffee selection or hot chocolate (available 24 hours)

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**GOLD COAST BREAKFAST 32.5**

Squeezed orange juice, selection of French pastries and croissants, thick cut toast, two free range eggs (poached, scrambled or fried), crispy bacon, potato rosti, grilled roma tomato and sautéed button mushrooms. Your choice of tea, coffee selection or hot chocolate

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**AMERICAN BREAKFAST 34.5**

Squeezed orange juice, selection of French pastries and croissants, thick cut toast, two free range eggs, (poached, scrambled or fried), crispy bacon and pancakes topped with maple syrup. Your choice of tea, coffee selection or hot chocolate

All prices are inclusive of GST

Please dial 9 to place your In Room Dining order. \$5 service charge applies to all orders.



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**SOFITEL OMELETTE****18.5**

Free range three egg omelette with double-smoked ham, Swiss cheese, baby spinach and button mushrooms. Served with poached asparagus, grilled roma tomato and thick cut toast

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**SOFITEL EGGS BENEDICT****22.5**

Two free range poached eggs with your choice of doubled smoked ham or smoked Tasmanian salmon, toasted English muffin, sautéed baby spinach and sauce hollandaise

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**SOFITEL "SIGNATURE BREAKFAST" BRUSCHETTA****22.5**

Two free range poached eggs, grilled ciabatta bread, new season olive oil, crispy prosciutto, tomato salsa and sauce hollandaise

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**PANCAKES, WAFFLES OR CREPES (V)****18.5**

Your choice, all served with whipped cream, maple syrup and summer berry compote

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**SLICED SEASONAL FRUIT (V) (GF) (H)****16.5**

Tropical Queensland sliced fruit plate with mixed berry yoghurt

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**BREAKFAST SIDES****7**

Grilled middle bacon

Grilled roma tomatoes (v) (gf)

Sautéed spinach (v) (gf) (h)

Sautéed button mushrooms (v) (gf)

Potato rostis (v)

Smoked Tasmanian salmon (gf)

Chipolatas

[V] = Vegetarian [GF] = Gluten Free [H] = Healthy



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**WHOLE SEASONAL FRUIT BASKET (V) (GF) (H) 15**

Mixed selection of fruits

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**YOGHURT (V) (GF) (H) 6**

Plain, mixed berry or fat free mango yoghurt with passionfruit

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**CHARCUTERIE 18.5**

Double smoked ham, smoked turkey breast and smoked Tasmanian salmon. All served with traditional condiments and sourdough baguette

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**TOASTS (V) 5.5**

Your choice of wholemeal, multigrain, white, English muffins or crumpets. All served with butter and a selection of preserves

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**BREADS (V) 6.5**

Your choice of mini baguettes, bagels, Turkish loaf or gluten free bread. All served with butter and a selection of preserves

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**BANANA BREAD (V) 10.5**

Served with butter and seasonal fresh berries

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**FRESHLY BAKED MUFFINS (V) 6**

Please ask for our daily flavoured specialties

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**VIENNOISERIE (V)****8.5**

Selection of French pastries, baguette and croissant

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**CHEESE PLATE (V)****28**

Selection of international and local cheeses with fruit chutney and lavosh

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**CEREAL SELECTION (V) (H)****7.5**

Weet Bix - organic 97% whole grain | Toasted Muesli (gf)

Just Right | Nutri Grain | Special K | Bircher Muesli | Oatmeal

Served with mixed nuts and dried fruits.

Your choice of warm or cold milk (almond, soy, skim, full cream)





## DELICIOUS LOW-CALORIE GASTRONOMY

Developed exclusively by Thalassa Sea & Spa, the recognized nutrition and wellness experts in France for over 40 years, De-Light by Sofitel reflects the unique skills of our Sofitel Chefs in creating an innovative array of well-balanced, low-calorie meals to help our guests meet their health and wellbeing in delicious style.

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### **DE-LIGHT BREAKFAST (377 CAL) (V) (H) 18**

Low fat plain yoghurt, two free range hard boiled eggs, wholemeal toast, light margarine and low sugar fruit jam. Your choice of tea or coffee

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### **DE-LIGHT SALMON (494 CAL) (H) 18**

Two free range poached eggs, wholemeal toast, smoked salmon and poached asparagus

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### **DE-LIGHT OMELETTE (422 CAL) (H) 18**

Three free range egg white omelette, ham, mushroom, tomato and mozzarella on wholemeal toast

All prices are inclusive of GST

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## BEVERAGE

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### **FRUIT JUICES** 6

Orange, apple, pineapple, tomato or cranberry

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### **FRESH FRUIT AND VEGETABLE DETOX JUICE** 7

Please ask for today's blend

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### **FRUIT SMOOTHIES** 8

Mango, banana or mixed berry

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### **MILKSHAKES | ICED COFFEE | ICED CHOCOLATE** 8

Vanilla, chocolate, strawberry, caramel

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### **PREMIUM HOT CHOCOLATE** 5

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### **COFFEE** 5

Espresso, flat white, latte, long black or cappuccino

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### **TEA** 5

Ronnefeldt premium tea selection: English breakfast, earl grey, jasmine, green, peppermint, chamomile or chai

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### **PREMIUM FRENCH MINERAL WATER** 10

Evian still or Badoit sparkling

[V] = Vegetarian [GF] = Gluten Free [H] = Healthy





## ALL DAY MENU 11:00AM - 10:00PM

### SOUPS

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**SOUP DU JOUR WITH CRUSTY BREAD 14**

Ask for today's special

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**TRADITIONAL ONION SOUP GRATINÉE 14**  
**WITH GRUYERE CHEESE**

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**CREAM OF MUSHROOM AND WHITE TRUFFLE 14**  
**SCENT WITH CRUSTY BREAD (V)**

### APPETIZERS

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**PRAWNS (GF) 24**

Sautéed ocean prawns, cognac and tarragon butter

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**BEETROOT (GF) (V) 18**

Red and golden baby beetroots, heirloom tomatoes, goats curd, roasted pine nuts

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**SCALLOPS (GF) 24**

Seared scallops, chorizo, celeriac cream, baby leeks and kipfler potato wafers

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**FOIE GRAS (GF) 24**

Foie gras terrine du jour, pickled vegetables and pommery emulsion

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**CAESAR SALAD** **22**

Baby cos lettuce, crispy smoked bacon, Grana Padano parmesan, garlic croutons and white anchovies

with chicken **27**

with salmon **28**

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**NICOISE SALAD (GF)** **24**

French beans, cos lettuce, seared tuna, egg, white anchovy fillets, cherry tomatoes, olives, new potatoes and French vinaigrette

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**ORGANIC ROCQUETTE SALAD (V) (GF)** **16**

Cherry tomatoes, shaved Grana Padano parmesan and balsamic vinaigrette

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**SALAD LYONNAISE (GF)** **16**

63 degree egg, smoked bacon, frisee lettuce and confit eschallots

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## GOURMET SANDWICHES

ALL SERVED WITH THICK CUT CHIPS

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### **SOFITEL CLUB** **26**

Smoked turkey, bacon, fried free range egg, vine ripened tomatoes, lettuce, cucumber, mayonnaise on toasted white, wholemeal or multi-grain bread

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### **GRILLED VEGETABLE TURKISH (V)** **24**

Grilled eggplant, zucchini, roasted capsicum with basil pesto

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### **CROQUE MONSIEUR** **24**

Double smoked ham, Gruyère cheese and Béchamel sauce

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### **STEAK SANDWICH** **28**

Scotch fillet steak, rocquette, vine ripened tomatoes, beetroot, crispy bacon, caramelised onions, fried free range egg and barbeque sauce on grilled Turkish bread

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### **BURGER** **26**

Wagyu beef burger, lettuce, vine ripened tomatoes, cheddar cheese, crispy bacon, fried egg and tomato relish

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## PASTA, PIZZA AND QUICHE

YOUR CHOICE OF PENNE, SPAGHETTI OR LINGUINE SERVED WITH SHAVED GRANA PADANO PARMESAN

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### **TOMATO AND BASIL PASSATA (V)** 22

Tomato, onion, garlic and fresh basil

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### **BOLOGNESE** 26

Ground beef, tomato, onion, garlic and fresh basil

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### **BOSCAIOLA** 26

Bacon, mushroom and cream

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### **SEAFOOD MARINARA** 28

Mixed seafood, tomato, onion, garlic and fresh herbs

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### **MARGARITA PIZZA (V)** 24

Tomato, mozzarella and fresh basil

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### **MEAT LOVERS PIZZA** 26

Ground beef, double smoked ham, crisp prosciutto, cherry tomatoes and jalapeno peppers

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### **DO-IT-YOURSELF PIZZA** 28

Tomato sauce, mozzarella and four of the following ingredients: Capsicum, olives, ham, bacon, prosciutto, tuna, Spanish onion, anchovies, mushrooms, fresh tomato or pineapple

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### **QUICHE LORRAINE** 24

Smoked bacon, spring onions, cream, eggs and cheese served with a mixed leaf salad

[V] = Vegetarian [GF] = Gluten Free [H] = Healthy



## MAINS

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**FISH DU JOUR (GF) 36**

Ask for today's special

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**FISH AND CHIPS 32**

Beer battered flathead, thick cut chips, garden salad and tartare sauce

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**LAMB 38**

Braised lamb shank with minted peas à la française

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**DUCK (GF) 38**

Sencha tea smoked Margret duck breast, sweet carrot puree, asian greens and lotus root

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**GNOCCHI (GF) (V) 32**

House made potato and ricotta gnocchi with parsley cream

## CHAR GRILL

Served with pommes pont neuf, portobello mushrooms, beer battered onion rings and grilled tomatoes, with your choice of sauce: mushroom, peppercorn, café de Paris butter or red wine jus

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**SCOTCH FILLET 300GM 42**

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**ANGUS RUMP 300GM 38**

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**RIB EYE ON THE BONE 400GM 54**

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## SIDES

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**FRENCH BEANS WITH GARLIC BUTTER (GF)** 9

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**TRUFFLE POMMES PUREE (V) (GF)** 9

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**MIXED LEAF GARDEN SALAD (V) (GF) (H)** 9

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**CREAM OF CAULIFLOWER GRATIN (V)** 9

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**ROCQUETTE SALAD, CHERRY TOMATOES,  
PARMESAN, FRENCH VINAIGRETTE (V) (GF)** 9

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**BRUSSEL SPROUTS WITH SMOKED BACON (GF)** 9

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**THICK CUT CHIPS (V)** 9

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**JASMINE RICE (V) (GF)** 9



## CHEESE

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**CHEESE PLATE (V)** **36**  
Selection of international and local cheeses with fruit chutney  
and lavosh

## DESSERTS

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**DELICE** **15**  
Peanut butter delice, salted caramel sauce, chocolate soil and  
praline tuile

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**FLOATING ISLAND** **15**  
Soft meringue, crème anglaise and fairy floss

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**FINANCIER** **15**  
Almond, poached pear, King Island cream

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**SELECTION OF ICE CREAMS OR SORBETS (GF)** **12**  
Please ask for today's flavours

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**SEASONAL FRESH FRUIT PLATE (V) (GF) (H)** **14**  
Served with mixed berry yoghurt

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## DELICIOUS LOW-CALORIE GASTRONOMY

Developed exclusively by Thalassa Sea & Spa, the recognised nutrition and wellness experts in France for over 40 years. De-Light by Sofitel reflects the unique skills of our Sofitel Chefs in creating innovative array of well-balanced, low-calorie meals to help our guests meet their health and weight goals in delicious style.

### APPETIZERS

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**SPINACH AND LENTIL SOUP (98 CAL) (GF) (H) 14**  
Pancetta, vegetables and grated parmesan cheese

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**GRILLED THAI CHICKEN SALAD (130 CAL) (GF) (H) 18**  
Mango, fresh ginger and Thai chili

### MAINS

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**GRILLED SALMON (129 CAL) (GF) (H) 28**  
Grape relish, olives and red wine vinegar

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**FILLET BOURGUIGNONNE (468 CAL) (GF) (H) 26**  
Pearl onions, mushrooms and truffle pommes puree

### DESSERTS

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**SUMMER FRUIT TERRINE (115 CAL) (GF) (H) 14**  
Raspberry and basil sauce

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**FRENCH APPLE TART (133 CAL) (GF) 14**  
Cinnamon and honey

[V] = Vegetarian [GF] = Gluten Free [H] = Healthy





## LATE NIGHT DINING

AVAILABLE FROM 10:00PM TO 6:00AM

### SOUP

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**SOUP DU JOUR WITH CRUSTY BREAD** 14

Ask for todays special

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**TRADITIONAL ONION SOUP GRATINÉE** 14  
**WITH GRUYERE CHEESE**

### SALAD

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**CAESAR SALAD** 22

Baby cos lettuce, crispy smoked bacon, Grana Padano  
parmesan, garlic croutons and white anchovies

with chicken 27

with salmon 28

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**NICOISE SALAD (GF)** 24

French beans, cos lettuce, seared tuna, egg, white anchovy  
fillets, cherry tomatoes, olives, new potatoes and French  
vinaigrette

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**ORGANIC ROQUETTE SALAD (V) (GF)** 16

Cherry tomatoes, shaved Grana Padano parmesan and balsamic  
vinaigrette (v)

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## APPETIZERS

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### **PRAWNS (GF)** 24

Sautéed ocean prawns, garlic and herb butter

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### **SALMON (GF)** 22

Salmon gravlax cannelloni, horseradish mousse, fennel salad and avocado cream

## GOURMET SANDWICHES

All served with thick cut chips

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### **SOFITEL CLUB** 26

Smoked turkey, bacon, fried free range egg, vine ripened tomatoes, lettuce, cucumber, mayonnaise on toasted white, wholemeal or multi-grain bread

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### **GRILLED VEGETABLE TURKISH (V)** 24

Grilled eggplant, zucchini, roasted capsicum with basil pesto

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### **CROQUE MONSIEUR** 24

Double smoked ham, Gruyère cheese and Béchamel sauce

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### **BURGER** 26

Wagyu beef burger, lettuce, vine ripened tomatoes, cheddar cheese, crispy bacon, fried egg and tomato relish

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## PASTA

YOUR CHOICE OF PENNE, SPAGHETTI OR LINGUINE SERVED WITH SHAVED GRANA PADANO PARMESAN

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**TOMATO AND BASIL PASTA (V) 22**

Tomato, onion, garlic and fresh basil

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**BOLOGNESE 26**

Ground beef, tomato, onion, garlic and fresh basil

## MAINS

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**FISH DU JOUR (GF) 36**

Ask for today's special

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**FISH AND CHIPS 32**

Beer battered flathead, thick cut chips, garden salad and tartare

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**LAMB (GF) 44**

Sous vide lamb rack, pommes lotus, seasonal baby vegetables and rosemary jus

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**CHICKEN (GF) 38**

Organic chicken supreme, parsnip puree, pommes Anna and wild mushrooms

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## SIDES

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**FRENCH BEANS AND BACON (GF) 9**

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**STEAMED BROCCOLINI, HAZELNUTS AND SAUCE  
HOLLANDAISE (V) 9**

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**ROASTED GARLIC PORTOBELLO MUSHROOMS (V) (GF) 9**

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**TRUFFLE POMMES PUREE (V) (GF) 9**

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**MIXED LEAF GARDEN SALAD (V) (GF) (H) 9**

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**ORGANIC ROCQUETTE SALAD, CHERRY TOMATOES,  
SHAVED GRANA PADANO PARMESAN AND  
FRENCH VINAIGRETTE (GF) (H) 9**

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**THICK CUT CHIPS (V) 9**

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**JASMINE RICE (V) (GF) 9**

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## DESSERTS

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**SEASONAL FRUIT PLATTER (H) 14**

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**ICE CREAM: CHEF'S DAILY SELECTION 14**

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**FLOATING ISLAND 15**

Soft meringue, crème anglaise and fairy floss

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**CHEESE PLATE (V) 36**

Selection of international and local cheeses with fruit chutney and lavosh

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## LITTLE GUESTS MENU

UNDER 12

### **KIDS BREAKFAST** **18**

AVAILABLE FROM 6:00AM TO 11:00AM

One egg any style with bacon and chipolatas.

Fruit yoghurt, freshly sliced fruit, cereal with milk (Wheet-Bix, Nutri-Grain, Corn Flakes or Coco Pops) and squeezed orange juice

### **KIDS LUNCH AND DINNER**

AVAILABLE 11:00AM TO 6:00AM

## APPETIZERS

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**SOUP DU JOUR** **9**

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**GARLIC BREAD** **9**

## MAINS

**BATTERED FLATHEAD WITH THICK CUT CHIPS  
AND GARDEN SALAD** **15**

**FISH OF THE DAY WITH SEASONAL STEAMED  
VEGETABLES (GF)** **15**

**HAM AND CHEESE TOASTED SANDWICH  
WITH THICK CUT CHIPS** **15**

**SPAGHETTI BOLOGNESE** **15**

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## DESSERT

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**FLOATING ISLAND** **15**

Soft meringue, crème anglaise and fairy floss

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**DELICE** **15**

Peanut butter delice, salted caramel sauce, chocolate soil and praline tuile

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**VANILLA ICECREAM** **10**

With your choice of chocolate, caramel, banana, strawberry or vanilla topping

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**SEASONAL FRESH FRUIT PLATE (V) (GF) (H)** **14**

Served with mixed berry yoghurt

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## BEVERAGE LIST

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### COLD BEVERAGES

#### JUICES 6

Orange, apple, pineapple, tomato or cranberry

#### MILKSHAKES 7

Vanilla, strawberry, chocolate, caramel or banana

#### ICED TEA, ICED COFFEE OR ICED CHOCOLATE 7

#### COLD BEVERAGES 6

Coke, Coke Zero, Coke Life, lemonade, ginger ale,  
tonic water, soda water, Yaru still or sparkling water

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### HOT BEVERAGES

#### COFFEE 5

Flat white, latte, long black, or cappuccino

#### LIQUEUR COFFEE 12

French (Grand Marnier), Irish (Irish Whisky),  
Mexican (Kaluha) or Australian (Bundaberg Rum)

#### PREMIUM HOT CHOCOLATE 5

#### TEA 5

Ronnefeldt premium tea selection: English breakfast, earl grey,  
jasmine, green, peppermint, chamomile or chai

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### AUSTRALIAN BEER

Hahn Premium Light	New South Wales	8
James Boags Premium Light	Tasmania	8
XXXX Gold	Queensland	8
Tooheys New	New South Wales	8.5
Tooheys Extra Dry	New South Wales	8.5
Hahn Super Dry	New South Wales	8.5
James Boags Premium	Tasmania	9
James Squire Golden Ale	New South Wales	9

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### CIDER

Toohey's 5 Seeds Crisp Apple	8
Toohey's 5 Seeds Cloudy Apple	8

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### INTERNATIONAL BEER

Heineken	Holland	9
Becks	Germany	9
Kirin	Japan	9
Corona	Mexico	9



## WINE LIST

*"My only regret in life is that I didn't drink enough Champagne"*

- Lord Keynes Dying Words

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### CHAMPAGNE, SPARKLING AND ROSÉ

	GL/BTL
NV Legacy Brut	Riverina, NSW 10/41
NV Deloraine Sparkling Brut	Yarra Valley, VIC 38
NV Biancavigna Prosecco	Veneto, Italy 48
NV Laurent Perrier Brut	Tours-sur-Marne, France 28/145
NV Perrier Jouet Blason Rosé	Epernay, France 179

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### BRIGHT AND CRISP

	GL/BTL
Legacy Semillon Sauvignon Blanc	Riverina, NSW 10/41
RockBare Chardonnay	McLaren Vale, SA 11/49
Molly's Cradle Verdelho	Hunter Valley, NSW 45
Tai Nui Sauvignon Blanc	Marlborough, NZ 11/49
Xanadu 'Next of Kin' Sauvignon Blanc Semillion	Margaret River, WA 44
Tyrrell's Baby Brother Semillon	Hunter Valley, NSW 48
Plantagenet Riesling	Mt Barker, WA 13/54
Gerard Bertrand Reserve Sauvignon Blanc	Languedoc, France 54
Red Claw Pinot Gris	Mornington Peninsula, VIC 13/59
Kellerei Kaltern Pinot Grigio	Alto Adige, Italy 66
William Fevre Chablis	Burgundy, France 16/72
Stonier Reserve Chardonnay	Mornington Peninsula, VIC 50

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### VELVETY AND ELEGANT

	GL/BTL
Innocent Bystander Pinot Noir	Yarra Valley, VIC 13/59
Gerard Bertrand Reserve Speciale Pinot Noir	Languedoc, France 54
Joseph Chromy Pinot Noir	Relbia, TAS 64
Louis Jadot Bourgogne Rouge Beaune	Burgundy, France 86

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## WINE LIST

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### AROMATIC AND ROUNDED

		GL/BTL
Legacy Shiraz Cabernet	Riverina, NSW	10/41
RockBare Shiraz	McLaren Vale, SA	12/52
Molly's Cradle Shiraz	Hunter Valley, NSW	42
Two Hands Gnarly Dudes Shiraz	Barossa Valley, SA	68
Leeuwin Estate Siblings Shiraz	Margaret River, WA	49
Mike Press Merlot	Adelaide Hills, SA	11/48

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### STRUCTURED AND EXPRESSIVE

		GL/BTL
Gerard Bertrand Syrah	Languedoc, France	13/54
Petaluma Hundred Line Cabernet Sauvignon	Coonawarra, SA	58
Xanadu "djl" Cabernet Sauvignon	Margaret River, WA	54
Angove "The Crest" Cabernet Sauvignon	McLaren Vale, SA	46
Sandalford Cabernet Merlot	Margaret River, WA	45
Jed Wines Malbec	Mendoza, Argentina	54
Paul Jaboulet Crozes Hermitage	Rhone Valley, France	69

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### COMPLEX AND FOCUSED

		BTL
Dourthe Beau Mayne Merlot Cabernet	Bordeaux, France	52
Gerard Bertrand Cabernet Sauvignon	Languedoc, France	54
Chateaneuf Du Pape "les cedres"	Rhone Valley, France	120

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### LUSCIOUS AND ROSÉ

		GL/BTL
Mt Horrocks Cordon Cut Riesling 90ml	Clare Valley, SA	14/65
Two Hands Brilliant Disguise Moscato 500ml	Barossa Valley, SA	38
Turkey Flat Rosé	Barossa Valley, SA	12/44

