

SOIRÉE

AT THE WENTWORTH

SPRING LUNCH OFFER
MEAL AND A SOFT DRINK OR COFFEE
19

MONDAY

CLASSIC CAESAR

COS LETTUCE, CROÛTONS, POACHED EGGS, ANCHOVIES
BACON, PARMESAN CHEESE

TUESDAY

SOIRÉE CLUB SANDWICH

CHICKEN BREAST, BACON, TOMATO, FRIED EGG, LETTUCE

WEDNESDAY

QUICHE DU JOUR

MIXED GREEN LEAVES, AGED BALSAMIC VINAIGRETTE

THURSDAY

CHICKEN AND MUSHROOM PIE

BRAISED CHICKEN AND MUSHROOMS
MASHED POTATOES, JUS, OAK LEAVES LETTUCE

FRIDAY

WAGYU BACON CHEESE BURGER

THICK WAGYU BEEF PATTY, SWEET CARAMELISED ONIONS
TOMATO, STREAKY BACON, SWISS CHEESE

SPECIALS

ENTRÉE

SOUPE DU JOUR | 16

ONION SOUP | 16
GRUYÈRE, BAGUETTE

PORK COUNTRY TERRINE | 13
TOASTED BAGUETTE (N)

HOUSEMADE DUCK RILLETTES | 13
GINGER AND CORIANDER

CHEESE & CHARCUTERIE BOARD | 35
COLD CUTS, FRENCH AND LOCAL CHEESE, PICKLES,
DRIED FRUITS, FRUIT PASTES (N)

PREMIUM AUSTRALIAN OLIVES | 10
MARINATED IN LOCAL HERBS, LEMON & GARLIC

MEDITERRANEAN DIPS | 15
AUBERGINE SALSA, HUMMUS, GREEN TAHINI,
GRILLED FLAT BREAD (DF)

HIRAMASA KING FISH TATAKI | 23
TRUFFLE PONZU SAUCE (DF)
150 CALORIES

SATÉ | 16
CHICKEN SKEWERS, RED CURRY,
COCONUT, PEANUT SAUCE (G, DF, N)

LAMB KOFTA | 18
YOGHURT, CUCUMBER, MINT
ROASTED CAPSICUMS, FLAT BREAD 16

TRUFFLED MUSHROOM RISOTTO BALLS | 18
ROCKET PESTO, PECORINO ROMANO

CRISPY CALAMARI | 19
LIME AND ROASTED GARLIC AIOLI (G, DF)

PRAWNS A LA PLANCHA | 18
LEMON, PARSLEY, CRUSTY BREAD, SMOKED PAPRIKA,
GARLIC INFUSED EXTRA VIRGIN OLIVE OIL (DF)

CARAMELISED CONFIT PORK BELLY BUNS | 19
HOISIN SAUCE, SHALLOT CHILI TOPPING (DF)

LUXE TASTING PLATE | SELECT FROM THE BOX
SELECT 4 DISHES **38** | SELECT 5 DISHES **45** | SELECT 6 DISHES **49**

SEARED TUNA NIÇOISE | 26

MIXED GREENS, GREEN BEANS, TOMATO, CHAT POTATO, 26
EGG, OLIVES (G, DF)

CLASSIC CAESAR | 24

COS LETTUCE, CROÛTONS, POACHED EGGS, ANCHOVIES, 24
BACON, PARMESAN CHEESE

ADDITIONAL | 4

BBQ CHICKEN BREAST • GRILLED AUSTRALIAN KING PRAWNS •
COLD SMOKED TASMANIAN SALMON

ROASTED BEET AND CARROTS SALAD | 19

BETROOT, CARROTS, ORANGE, GOATS CHEESE,
MIXED GREENS, PEPITAS, OLIVE OIL, WHITE BALSAMIC,
HONEY, DIJON VINAIGRETTE (G, V)

QUICHE DU JOUR | 22

MIXED GREEN LEAVES, AGED BALSAMIC VINAIGRETTE

WAGYU BACON CHEESE BURGER | 26

THICK WAGYU BEEF PATTY, SWEET CARAMELISED ONIONS,
TOMATO, STREAKY BACON, SWISS CHEESE

CLASSIC SOIRÉE CLUB SANDWICH | 24

CHICKEN BREAST, BACON, TOMATO, FRIED EGG, LETTUCE

RIB EYE STEAK SANDWICH | 27

AUSTRALIAN RIB EYE ON SOURDOUGH, 27
CARAMELISED ONIONS MELTED CHEESE, TOMATO, SALAD

CHICKEN AND MUSHROOM PIE | 23

BRAISED CHICKEN AND MUSHROOMS,
MASHED POTATOES, JUS, OAK LEAVES LETTUCE

SEASONAL FISH & CHIPS | 27

BEER BATTERED, SALAD 27

TASMANIAN SALMON "PIPÉRADE" | 32

STEWED CAPSICUMS, ONION, GARLIC,
ESPELETTE PEPPER TOMATOES, OLIVE OIL (G, DF)
463 CALORIES

SLOW BRAISED LAMB SHANK | 33

HONEY, THYME, GARLIC, ROSEMARY, KIPFLER POTATOES 33
(G, DF)

CRISPY FRIES | 13

MURRAY RIVER PINK SALT FLAKES

“Indulge in a dessert and you'll donate \$2 to the AccorHotels Community Fund to help us build healthy families through our partners AIME Mentoring, Garvin Institute of Medical Research, Kokoda Youth Foundation and Lifeline. Thank you for your sweet contribution in creating a positive change in our communities.”

PÂTISSERIE DU JOUR | 14
PASTRY CHEFS DAILY CREATION

TAHITIAN VANILLA BEAN CRÈME BRÛLÉE | 14
PUFF PASTRY TWIST

LE DÉLICE FRAMBOISE | 14
CHOCOLATE CAKE AND MOUSSE, RASPBERRY GELÉE, RASPBERRY SORBET

THE WENTWORTH CHEESECAKE | 14
GLUTEN FREE JOCONDE, CREAM CHEESE MOUSSE

V = Vegetarian G = Gluten free DF = Dairy free
N = Nuts contained throughout this dish

All dishes may contain traces of nuts, dairy, gluten, soy, sesame, and shellfish
Please advise of any dietary requirements

NV VEUVE CLICQUOT BRUT | 24 • 140
REIMS, FRANCE

NV VEUVE CLICQUOT ROSÉ | 28 • 160
REIMS, FRANCE

DOMAINE HERESZTYN MAZZINI GEVRE CHAMBERTIN LES GOULOTS
45 • 300
BURGUNDY, FRANCE

DOMAINE ZIND-HUMBRECHT PINOT BLANC | 16 • 68
ALSACE, FRANCE

DOURTHE NO. 1 SAUVIGNON BLANC | 16 • 70
BORDEAUX, FRANCE

DOMAINE WILLIAM FÈVRE CHABLIS | 90
CHABLIS, FRANCE

BOUCHARD 'LA VIGNÉE' PINOT NOIR | 19 • 85
BOURGOGNE, FRANCE

CHATEAU PEY LA TOUR SUPÉRIEUR | 17 • 70
BORDEAUX, FRANCE

DOURTHE NO. 1 CABERNET MERLOT | 16 • 70
BORDEAUX, FRANCE

PAUL JABOULET 'PARALLÈLE 45' | 14 • 68
CÔTES DU RHÔNE, TAIN L HERMITAGE, FRANCE

ARTISAN DELIGHTS

FROM 6PM TILL 9PM ONLY

CHARCUTERIE BOARD | 14

SELECTION OF CHEESE | 14

CHEESE & CHARCUTERIE BOARD | 14

TASMANIAN SALMON TASTING PLATE | 13

SELECTION OF CANAPÉS | 12

VEGETARIAN DIPS AND CRISPY BREAD | 10

VERRINES | 12

APÉRO CHIC
FROM 6 – 8PM

SIGNATURE COCKTAILS

ESPRESSO MARTINI | 22

KETEL ONE, ESPRESSO, KAHJUA, FRANGELICO

HARU | 20

TANQUERAY, CUCUMBER, APPLE, LIME

ELDERFLOWER MINT COOLER | 20

KETEL ONE, ST. GERMAIN, MINT, APPLE

LYCHEE PASSION | 22

KETEL ONE, LYCHEE, PASSIONFRUIT, RUBY GRAPEFRUIT

FLEUR DE CERISIER | 24

KETEL ONE, ST. GERMAIN, APPLE, LYCHEE

THIEF IN THE NIGHT | 21

HENNESSEY VS, GRAND MARNIER, CHOCOLATE

COUHER DE SOLEIL | 21

KETEL ONE, MALIBU, ST. GERMAIN, PINEAPPLE, ROSE

ÈCARLATE | 22

HERRADURA TEQUILA, APEROL, JUNIPER, LEMON, LIME, GUAVA

UNFORGETTABLE | 21

KETEL ONE, POIRE WILLIAM, ST. GERMAIN, LIME, CANE JUICE

TURN OF LEAVES | 21

PAMPERO AÑEJO COINTREAU, LIME, GINGER ALE

SWEET MEMOIRES | 24

BANANA AND BAMBOO INFUSED DON JULIO, COCONUT, CREAM

AFTER DARK | 24

RON ZACAPA, CAPTAIN MORGAN, DOM BENEDICTINE, RHUBARB BITTERS

FRAMBOISE PÉTILLANTE | 21

POMEGRANATE, TANQUERY, RASBERRY SORBET, SPARKLING WINE

VEUVE CLIQUOT BRUT | 24 • 140
REIMS, FRANCE

VEUVE CLIQUOT ROSE | 28 • 160
REIMS, FRANCE

PERRIER JOUET BRUT | 160
EPERNAY, FRANCE

TAITTINGER BRUT | 160
REIMS, FRANCE

LAURENT PERRIER BRUT | 160
TOURS-SUR-MARNE, FRANCE

LAURENT PERRIER ROSE | 180
TOURS-SUR-MARNE, FRANCE

MUMM ROSE | 180
TOURS-SUR-MARNE, FRANCE

TAITTINGER ROSE | 210
REIMS, FRANCE

375ml KRUG GRAND CUVÉE | 260
TOURS-SUR-MARNE, FRANCE

DALZOTTO PROSECCO | 16 • 68
KING VALLEY, VIC

VEUVE TAILHAN BLANC DE BLANCS | 15 • 60
LOIRE VALLEY, FRANCE

MOUNTADAM PINOT NOIR CHARDONNAY | 15 • 60
EDEN VALLEY, SA

VIN BLANC & ROSÉ

DOG POINT SAUVIGNON BLANC | 16 • 65
MARLBOROUGH, NZ

CAPE MENTELLE SEMILLON SAUVIGNON BLANC | 15 • 65
MARGARET RIVER, WA

BANFI 'LE RIME' PINOT GRIGIO | 15 • 65
TUSCANY, ITALY

YAL YAL RD PINOT GRIS | 16 • 65
MORNINGTON PENINSULA, VIC

DOMAINE ZIND-HUMBRECHT PINOT BLANC | 16 • 68
ALSACE, FRANCE

MITCHELL REISLING | 14 • 60
CLARE VALLEY, SA

ABELLIO ALBARINO | 14 • 60
RIAXS BAIXS, SPAIN

THE LANE 'BLOCK 3' CHARDONNAY | 15 • 60
ADELAIDE HILLS, SA

DE BORTOLI 'VILLAGES' CHARDONNAY | 16 • 65
YARRA VALLEY, VIC

FIORE MOSCATO | 14 • 55
MUDGEE, NSW



DERWENT ESTATE ROSE | 14 • 65
DERWENT VALLEY, TAS

PAUL JABOULET 'PARALLELE 45' ROSE | 15 • 65
CÔTES DU RHÔNE, FRA

SNAKE AND HERRING 'VAMOS' TEMPRANILLO | 15 • 65

MARGARET RIVER, WA 15/60

CAPE BARREN 'NATIVE GOOSE' GSM | 14 • 65

MCLAREN VALE, SA

NANNY GOAT PINOT NOIR | 18 • 80

CENTRAL OTAGO, NZ

BOUCHARD 'LA VIGNEE' PINOT NOIR | 19 • 85

BURGUNDY, FRANCE

KEITH TULLOCH MERLOT | 14 • 63

HUNTER VALLEY, NSW

DOURTHE NO.1 CABERNET MERLOT | 16 • 70

BORDEAUX, FRANCE

FOUR IN HAND SHIRAZ | 15 • 65

BAROSSA VALLEY, SA

TE MATA SYRAH | 16 • 70

HAWKES BAY, NZ

PENNY'S HILL 'EDWARDS ROAD' CABERNET SAUVIGNON | 16 • 70

MCLAREN VALE, SA

WIN ROUGE

DRAUGHT | 10

HEINEKEN • KIRIN • HAHN SUPER DRY •
JAMES SQUIRE '150 LASHES' • KOSCIUSZKO PALE ALE
• LITTLE CREATURES BRIGHT ALE

JAMES BOAG'S LIGHT | 10

TASMANIA

JAMES BOAG'S PREMIUM | 11

TASMANIA

KNAPPSTEIN RESERVE LAGER | 11

CLARE VALLEY, SA

LITTLE CREATURES IPA 11

FREEMANTLE, WA

KRONENBOURG 1664 | 12

FRANCE

BIRRA MORETTI | 12

ITALY

CHANG | 12

THAILAND

KIRIN FUJI APPLE CIDER | 13

JAPAN

THE TEAMAKER'S PRIVATE RESERVE, from the Dilmah Family

Black Teas 8

SOMERSET ESTATE BOP (Somerset Estate, Ceylon)

A brisk, bright and full bodied tea that the Dimbula Valley is famous for

LOVER'S LEAP PEKOE I (Lover's Leap Estate, Ceylon)

A high elevation Ceylon Tea, refreshing, citrus, tropical fruit and floral notes

DARJEELING TGFOP (Darjeeling, India)

Grown in the foothills of the Himalayas, a bright mellow tea with the characteristic muscatel note

Aromatic Teas 8

SINGLE ESTATE EARL GREY BOP (Nilagama Estate, Ceylon)

Flowery Broken Orange Pekoe balanced with the lightly floral citrus of bergamot

GINGER AND ROSE SCENTED BOP (Dombagastalawa Estate, Ceylon)

Reminiscent of Turkish Delight with a touch of spice

MANGO SCENTED FBOP (Dombagastalawa Estate, Ceylon)

Flowery Broken Orange Pekoe with the aroma of tropical mango with clean fruit and honey notes

RILHENA ESTATE CEYLON SOUCHONG (Rilhena Estate, Ceylon)

A smokey character with a hint of spicy sweetness, resulting from the use of Ceylon Cinnamon to smoke the tea

CEYLON ARTISINAL SPICE CHAI (Nilagama Estate, Ceylon)

An authentic chai tea recipe that combines artisanal clove, ginger, cinnamon and lemongrass

Green Teas 8

KANDY GUNPOWDER GREEN TEA (Newburgh Estate, Ceylon)

A medium bodied green tea with a slightly smokey aroma finishing with a refreshing citrus note

IMPERIAL CHINA NATURAL JASMINE TEA (China)

A fragrant and gentle tea softly enveloped with delicate night blooming Jasmine

White Tea 10

IMPOOLPITIA ESTATE SILVER TIPS (Impoolpittia Estate, Ceylon)

Handmade and using only filtered sunlight, a tea with notes of grape and honey, lightly fruity and floral

Herbal Tea 8

CHAMOMILE FLOWERS (Egypt)

Naturally caffeine free, it is fragrant and delicate with apple, fine herb and floral notes

COFFEE by THE ROASTER GUY | 6

SOY • ALMOND • LACTOSE FREE