

# 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

ENTRÉE

**SOUPE DU JOUR | 16**

**ONION SOUP | 16**  
GRUYÈRE, BAGUETTE

**PORK COUNTRY TERRINE | 13**  
TOASTED BAGUETTE (N)

**HOUSEMADE DUCK RILLETES | 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

# DESSERT

"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