

## LUNCH



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SYDNEY ROCK OYSTERS CUCUMBER AND YUZU SORBET	4.5 ea
CARPACCIO OF TASMANIAN SALMON AVOCADO, SMOKED CELERIAC AND NATIVE KARKALLA	26
NIÇOISE SALAD WITH SARDINE ESPINALER OLIVE TAPENADE AND HEIRLOOM TOMATOES	24
ATELIER CHARCUTERIE LOCALLY MADE CURED MEATS AND CONDIMENTS	45
CLUB SANDWICH CRISPY BACON, FRIED EGG, POACHED CHICKEN AND FRENCH FRIES	32
MARSEILLE BOUILLABAISSÉ ROCK FISH, SCALLOPS, SQUID, SAFFRON ROUILLE, CROÛTON	48
NEW ZEALAND HAPUKA WITH HORSERADISH OIL FRENCH GREEN AIOLI, PANGRATTATO AND BABY VEGETABLES	45
ATELIER PASTURE FED BEEF BURGER WITH POMMES FRITES ADD FOIE GRAS	32 17
BRAISED ANGUS SHORT RIB SAVOY CABBAGE, CELERIAC AND CHESTNUTS	39

## SPECIALS

STEAK FRITES SKIRT STEAK, FRENCH FRIES, CAVELO NERO AND JUS	25
PASTA DU JOUR	25
RATATOUILLE HOUSE MADE FOUGASSE BREAD AND SEASONAL HERBS	25
PAN ROASTED SPATCHCOCK ROMESCO AND WATERCRESS	25

SERVED WITH A COMPLIMENTARY BEER OR  
GLASS OF WHITE/RED HOUSE WINE

NO DISCOUNT CAN BE USED WITH THESE SPECIALS

## DESSERTS

MILLE-FEUILLE HOMEMADE FEUILLETÉ, HEILALA VANILLA CHANTILLY DAVIDSON PLUM AND RASPBERRIES, QUEIROLO WINE	18
GAUFRETTE FRENCH WAFFLE, SEASONAL FRUIT, LIGHT MUSCOVADO ICE CREAM	18
CRÈME BRÛLÉE COFFEE BEAN INFUSED, WHISKEY GELATO, SABLÉ	18
BAKED VALRHONA CHOCOLATE TART HAZELUNT PRALINE, PASSIONFRUIT ICE CREAM	18
PETIT FOURS, MINIMUM ORDER 2 PIECES ORANGE ANISE MADELEINE, 64% VALRHONA MANJARI MENDIANTS, PASSIONFRUIT PARFAIT	7
ADDITIONAL PIECE	3.5

## SIDES

POMMES FRITES	12
PARIS POTATO MASH	14
BROCCOLINI WITH CRISPY ONIONS	16

# Atelier

BY S O F I T E L



OUR TEAM OF CHEFS HAND PICK THE FINEST PRODUCE DAILY

# DINNER

## STARTERS

SYDNEY ROCK OYSTERS CUCUMBER AND YUZU SORBET	4.5 ea
CRUDO CRACKER HIRAMASA KINGFISH, SMOKED TOMATO AND RASPBERRY OIL	32
NIÇOISE SALAD WITH SARDINE ESPINALER OLIVE TAPENADE AND HEIRLOOM TOMATOES	24
TART OF QUEENSLAND SPANNER CRAB CONFIT GINGER, MANGO, MARIGOLD AND CITRUS CRESS	25
CARPACCIO OF TASMANIAN SALMON ÁVOCADO, SMOKED CELERiac AND NATIVE KARKALLA	26
ATELIER CHARCUTERIE LOCALLY MADE CURED MEATS AND CONDIMENTS	45
XL YAMBA PRAWNS PERNOD RICARD FLAMBÉE, OLIVES AND NAPOLI SAUCE	38

## OUR STORY

ATELIER, "AN ARTIST'S WORKSHOP OR STUDIO".

A PLACE WHERE CREATIVITY IS KING.

A PLACE WHERE INSPIRATION FLOWS, IDEAS ARE BORN AND FRESH INGREDIENTS ARE TRANSFORMED.

A PLACE WHERE OUR CHEFS CREATE FRENCH-INSPIRED MASTERPIECES FOR YOUR DELIGHT.

### BON APPETIT



## MAINS

POTATO GNOCCHI TRUFFLE CREAM, SPINACH AND MUSHROOMS	38
SOUTH AUSTRALIAN SNAPPER PEAS, PIPIS AND BEURRE BLANC	44
MARSEILLE BOUILLABAISSÉ ROCK FISH, SCALLOPS, SQUID, SAFFRON ROUILLE AND CROÛTON LARGE SERVING - OVEN BAKED, ALLOW 30 MINUTES	48 130
NEW ZEALAND HAPUKA WITH HORSE RADISH OIL FRENCH GREEN AIOLI, PANGRATTATO AND BABY VEGETABLES	45
BRAISED ANGUS SHORT RIB SAVOY CABBAGE, CELERiac AND CHESTNUTS	39
ROAST DUCK & FOIE GRAS WAFFLES PICKLED APPLES, BURNT ONION AND PORT JUS	42
ATELIER PASTURE FED BEEF BURGER WITH POMMES FRITES ADD FOIE GRAS	32 17
COQ-AU-VIN STYLE CHICKEN MUSHROOMS, SPECK AND SPAETZLE	70

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## BOUCHERIE ATELIER

OUR MEATS ARE SOURCED FROM VICTOR CHURCHILL, AUSTRALIA'S OLDEST BUTCHER SHOP IN WOOLLAHRA, SYDNEY.

ALL STEAKS ARE COOKED IN A MIBRASA® OVEN AND SERVED WITH A CHOICE OF OUR HOUSE-MADE SIGNATURE BUTTERS:

VINEYARD | ANCHOVY | TOMATO

RIVERINE BEEF TENDERLOIN 250G	45
QUEENSLAND NOLAN RIB EYE ON THE BONE 400G	62
RANGERS VALLEY MBS3+ CHUCK STEAK 300G	59
COWRA LAMB LOIN BARNESLEY CHOP 300G	42

## SIDES

POMMES FRITES	12
PARIS POTATO MASH	14
BUTTER LETTUCE SALAD	16
CHARCOAL ROASTED CORN WITH KOMBU BUTTER	14
BROCCOLINI WITH CRISPY ONIONS	16
POTATO SALAD WITH PICKLED ONION	14

OUR TEAM OF CHEFS HAND PICK THE FINEST PRODUCE DAILY



## DESSERTS

### CHEESE DISCOVERY PLATE

Soft flowery, washed rind, hard, blue, goat, paired with condiments, bread and crackers  
3pcs 32 | 5pcs 42

### MILLE-FEUILLE

Homemade feuilleté, heilala vanilla Chantilly  
Davidson plum and raspberries, Queirolo wine | 18

### CRÈME BRÛLÉE

Coffee bean infused, whiskey gelato, sablé | 18

### BAKED VALRHONA CHOCOLATE TART

Hazelnut praline, passionfruit ice cream | 18

### GAUFRETTE

French waffle, seasonal fruit,  
light muscovado ice cream | 18

### PETITS FOURS, MON AMOUR

*Small sweet treats to tantalise your tastebuds*

Orange Anise Madeleine - 2pcs - 7

64% Valrhona Manjari Mendiants - 2pcs - 7

Passionfruit Parfait - 2pcs - 7

Additional piece - 3.5

### DIGESTIFS

Cointreau | 11

Frangelico | 11

Bailey's Irish Cream | 11

Drambuie | 11

Penfolds Grandfather Port | 15

Hennessy VSOP | 16

Delord 1985 Bas Armagnac | 17

Hennessy XO | 45

### ESPRESSO COCKTAIL | 18

Espresso Martini

Affogato

Irish Coffee

### DESSERT WINE

2016 De Beaurepaire Wines Coeur d'Or  
Botrytis Semillon, Rylstone, NSW | 12 | 58

2017 Cullen Late Harvest Chenin Blanc,  
Margaret River, WA | 84

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