

Group menu for non-exclusive use

(From 9 to 16 guests)

2 course group menu: Entrée & Main \$85 - Main & Dessert \$75

3 course group menu: \$100 per person

Aperitif Snacks +\$10

French Mini Baguette, Pepe Saya cultured butter, Tetsuya's white truffle salt (V)

Warm Australian Olives (V)

Entrée Course

Vannella Burrata Cheese, baked peaches, rocket, charred sourdough (V)

Tuna Tartare, avocado, wasabi mayonnaise, taro crisps

Heirloom Tomato Salad, black garlic, white anchovy, olive and caper gel, fresh herbs, EVO

Main Course

Sovereign Lamb Back Strap, whipped feta, chorizo, olive soil, vine tomato jus

Baked Kingfish, pomme puree, black caviar, caper berries, almonds, grapes, beurre noisette

Summer Risotto, edamame, peas, crème fraiche, rocket, citrus oil (V)

Side Dishes +\$12

Baby Carrot and Broccolini, roasted almonds (V)

Pommes Frites, parmesan, truffle aioli (V)

Dessert Course

Dark Chocolate and Sea Salt Brûlée, almond brittle, fresh berries

Mango Gelato, lychees, macadamia crumb, grapefruit pearls, mint

Sofitel Brisbane Central prepares multiple food on shared equipment – Traces of peanuts, nuts, milk, wheat, gluten, fish, shellfish, soy, sesame seeds, eggs and soybeans maybe be present.

The Privé249 team wish you a "Bon appetit" and a magnifique dining experience