



Atelier

BY S O F I T E L





OUR STORY

ATELIER, "AN ARTISTS 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 APPÉTIT

OUR CHEFS USE THE FINEST OF LOCAL
PRODUCE, THE BEST CUTS AVAILABLE, AND
SUSTAINABLY SOURCED SEAFOOD

ENTRÉES

POLANCO BAERII CAVIAR 10G | 100
BLINI, SHAVED EGG, CHIVES, CRÈME FRAÎCHE

FRESHLY SHUCKED OYSTERS   | 6ea
LEMON, CHARDONNAY MIGNONETTE

CONFIT HEIRLOOM BEETROOT    | 26
CASHEW CURD, BEETROOT RELISH,
AVOCADO, HEMP SEEDS

ARTICHOKE TART   | 28
HOUSEMADE PASTRY, GRUYÈRE, MACADAMIA

POISSON CRU YELLOW FIN TUNA   | 29
GRAPEFRUIT, ORANGE, CUCUMBER, RADISH

GRILLED YAMBA PRAWNS  | 38
ESPELETTE PEPPER, SAFFRON, GARLIC

O’CONNOR GRAIN FED MS2
BEEF TARTARE  | 28
CONFIT EGG YOLK, RÉMOULADE, CROUTONS

 gluten free  dairy free  contains nuts
 vegetarian  vegan

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 vegetarian  vegan



MAINS

GRIMA FARM BAKED CELERIAC   | 34
GRILLED AUTUMN LEAVES, CELERIAC PURÉE,
SEAWEED JUS

MUSSETT FARM BLACK PEARL MUSHROOM   | 36
CARAMELISED CAULIFLOWER PURÉE,
CANDIED HAZELNUT, PORCINI TUILE

GRILLED KING JOHN DORY  | 46
LEEK TERRINE, LEEK ASH,
BEURRE NOISETTE SABAYON

ROASTED WHOLE MARKET FISH  | MP
CAPERBERRY BEURRE BLANC, TARRAGON, LIME

DRY AGED DUCK BREAST  | 48
BUTTER POACHED PEAR, RADICCHIO,
PEAR JUS

SHORT RIB DAUBE PROVENÇAL  | 55
EPICUREAN FARM TURNIP, CARROT,
PICKLED SHALLOT

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BOUCHERIE ATELIER

ALL STEAKS ARE GRILLED TO YOUR LIKING IN OUR MIBRASA OVEN
SERVED WITH GARLIC PURÉE, CHAR-GRILLED BARLETTA ONION
AND A CHOICE OF MUSTARD

200g O'CONNOR GRAIN FED MS2 TENDERLOIN | 52

250g RANGERS VALLEY BLACK ONYX
STRIPLOIN MS3+ | 68

300g O'CONNOR PASTURE FED MS2+
SCOTCH FILLET | 68

1KG RANGERS VALLEY RIB EYE | 180

RED WINE JUS | 5

PERSILLADE SAUCE | 5

MOREL JUS | 10

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SIDES

ORGANIC MIXED SALAD LEAVES   | 16
RED AND GREEN SALANOVA, SHERRY DRESSING

ROASTED JONES FARM ANDEAN SUNRISE POTATO  | 15
DUCK FAT, ROSEMARY

GRIMA'S FARM GRILLED SUGARLOAF CABBAGE  | 17
WARM ANCHOVY DRESSING, PARMESAN

PLANCHA SEASONAL VEGETABLES   | 18

POMMES FRITES   | 12
AIOLI

DESSERTS

AUTUMN LEAVES  | 22
VALRHONA GUANAJA 70% CHOCOLATE CAKE, COFFEE WATTLE SEED CREMEUX,
LEMON HONEY GANACHE, BAILEYS ICE CREAM

CHESTNUT EARL GREY   | 21
CHESTNUT MOUSSE EARL GREY CREME, LEMON CONFIT,
IVOIRE 30% WHITE CHOCOLATE

SPICED APPLE AND GINGER   | 21
INFUSED GINGER SET CREAM, BAKED APPLE COMPOTE, ALMOND
AND LEMON MYRTLE CROUSTILLANT

NOUGAT-FEUILLE | 21
SUGAR SCORCHED PUFF PASTRY, ICE NOUGAT, CANDIED FRUITS, SALTED CARAMEL SAUCE

SELECTION OF FINEST FRENCH & AUSTRALIAN CHEESES  | 38
SERVED WITH LAVOSH & VANILLA COMPRESSED APPLE

DESSERT WINES

2019 Domaine Cauhapé Jurançon ‘Ballet d’Octobre’, South West, FRA	13 60
2021 Cullen Late Harvest Chenin Blanc, Margaret River, WA	13 68
2021 De Beaurepaire ‘Cœur d’Or’ Botrytis Semillon, Rylstone, NSW	12 64
2018 Domaine de la Pigeade Muscat de Beaumes-de-Venise, Rhône Valley, FRA	10 95

DIGESTIFS

Penfold's Grandfather Port | 15
Hennessy VSOP | 17
Hennessy XO | 50
Courvoisier VSOP | 16
Delord Fine Armagnac VSOP | 12
Delord 1985 Bas Armagnac | 17

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