

S O F I T E L

BRISBANE CENTRAL

Thyme2 Restaurant

Non-exclusive Group Menu

Two Courses 72

Three Courses 89

Entrée Course

Chargrilled Fremantle Octopus

sweet yellow peppers, cacciatore, smoked olive oil, lemon

Purple & Kumara & Labneh

leatherwood honey, Japanese puffed sesame, chives

Smoked Salmon Bruschetta

prawn, black caviar, caper berry, cream cheese, dill and lemon

Main Course

Yellow Tail Snapper

puttanesca salsa, salmon roe, lemon, rosemary fries

Confit Duck Leg

duck fat kipflers, peas, red witlof, star anise & juniper jus

Roast Sweet Potato Risotto

tartufo pecorino, spinach, pine nuts, evoo

Black Onyx Scotch Fillet - 10 supplement

tempura onion rings, glazed mushrooms, red wine jus

SIDE DISHES 10 each

Green leaves salad. Rosemary fries & aioli. Pomme puree.

Steamed broccolini, labneh & pistachios.

Artisan Bread Basket 13

Paysan Breton French cultured butter

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DESSERT COURSE

Valrhona Milk Chocolate Mousse

roasted pistachios, mandarin, berries

Toasted Banana "Bread"

fresh berries, whipped cream

Mango Sorbet and Biscuit Crumbs

Henschke Noble Gewurztraminer gls 19 btl 72

The Roaster Guy Premium Roasted Coffee

Espresso, doppio, machiato, piccolo latte 4

Flat white, latte, mocha, chai latte 6

Monin flavoured syrups – *vanilla, hazelnut, caramel*

Dilmah Silver Jubilee Single Origin Ceylon Tea 6

Breakfast, Earl Grey, Jasmin, Moroccan Mint, Organic Sencha, Elderflower & Hot
Apple