



GARDENCOURT

À la carte Dinner Menu

Level 5 Sofitel Sydney Wentworth,
61 - 101 Phillip Street, Sydney NSW 2000

Phone. +61 2 9228 9179

[Book Online](#)

Welcome to Garden Court

With an emphasis on earthy colours and warm tones bathed in natural light, the restaurant reflects the vibrant, energetic nature of the city.

The Garden Court offers an inviting, bright conservatory feel with clean lines, elegant decor, and an exclusive private dining room behind rich drapery. Matched with an open kitchen – so you can watch the theatre of French gastronomic excellence unfold before you.



Entree

Freshly Shucked Oysters
Sydney Rock or Pacific ½ Dozen 24
Lemon, champagne mignonette Dozen 40

Charcuterie Share 29
Air dried and cured meat, sausages Small 16
cornichons, pickled vegetables

Hiramasa Yellow Tail Kingfish 24
Tartare, pacific oyster, avruga caviar, cold corn bisque

Yamba Prawn 24
Hot corn bisque, blue swimmer crab, nori, shellfish oil

Wild Caught Atlantic Scallops 23
Hazelnut mousseline, cardamom saffron sauce

Boston Bay Mussels 19
"Moules frites" steamed mussels with garlic, shallots, herbs, butter, white wine, pommes frites, cracked pepper mayonnaise

South Windsor Pepe's Duck Breast 22
Served pink, green lentils, buttered carrots, duck consommé

Tasmanian Natural Beef Tenderloin 22
Carpaccio, dijon mustard dressing, shaved grana padano, basil

Australian Beetroots 17
Salad of beetroots, milawa blue cheese, endive, frisée, seasonal pears, caramelised walnut, walnut vinaigrette

Main

Tasmanian Atlantic Salmon 32
Orange braised fennel, roasted artichokes, passion beurre blanc

Byron Bay Berkshire Pork 34
Three ways, peppered fillet, braised cheek, crispy pork belly, glazed onions, spinach, parsnip purée

Riverina Lamb Rack 44
Herb crust, baby vegetables, roasted garlic, thyme oil, lamb essence

Riverina Lamb Shank "Bourguignon" 35
Braised in red wine, button, porcini mushrooms, bacon, creamy herb polenta

Southern Highland Spatchcock 32
Pan seared breast, confit of leg, celeriac remoulade, carrot mash, truffle jus

Whole Roasted Flounder 35
Capers, butter, lemon, croûton

Butternut Squash Agnolotti 26
Sage beurre noisette

Steak

300g Pasture Fed Rib Eye, Great Southern, NSW 43
200g Grain Fed Tenderloin, Black Angus, Grainge, VIC 45
200g Pasture Fed Hanger Steak, Cape Grim, TAS 32

maitre d'hôtel butter, eschallot red wine jus, béarnaise, roquefort, peppercorn, or chimichurri

Sides

Pommes Pont-Neuf, Duck fat chips, Potato purée, Bacon & shallot glazed green beans, Sautéed baby spinach Organic mixed green and parmesan salad

Dessert

Tahitian Vanilla Bean Panna Cotta <i>Port and berry nectar, Macadamia and Szechuan peppercorns tuile</i>	13
Blood Orange Soufflé <i>Grand Marnier anglaise and chocolate sauce</i>	13
Warm Chocolate Fondant <i>Basil ganache, thyme ice cream</i>	13
Praline Mille Feuille <i>Caramelised puff pastry, almond cream</i>	13
Textures of Coconut and Mango <i>Coconut mousse, chips, gel, rocher and mango sorbet, cream, crisp, pearls</i>	13
Caramelised Pear <i>Slow cooked, pistachio ice cream</i>	13

Cheese

Daily Selection of French and Australian Cheeses	
Two cheeses	14
Three cheeses	20
Five cheeses	32



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