

· BISTRO ·  
**GUILLAUME**

· TAKE AWAY ·

· ENTREES ·

Onion soup with liaison, croutons and gruyere..... 20

In-house smoked salmon with dill cream  
and toasted brioche..... 26

Salt baked beetroot with horseradish cream, grapes and  
hazelnut crumb ..... 20

· PARTAGER ·

Braised lamb shoulder with chat potatoes  
and salsa verde..... 110

Roasted whole Mount Barker free range chicken  
served with Paris mash and tarragon jus..... 85

Chateaubriand with green pepper  
corn sauce and crispy Kipfler potatoes..... 108



· SIDES ·

Mixed leaves with red wine vinaigrette..... 10

French fries..... 12

Paris mash..... 12

Broccolini with beurre noisette and toasted almonds..... 12

· MAINS ·

Barramundi with caper and raisin  
beurre noisette and shaved cauliflower ..... 42

Linguini with spanner crab, chilli, garlic, tomatoes  
and lemon ..... 40

Parisian gnocchi with macadamia cream, mushrooms,  
baby spinach, pickled onion ..... 35

Half Mount Barker chicken, Paris mash, tarragon jus..... 44

Rangers Valley sirloin (300 day grain fed), crispy kipfler  
potatoes, watercress salad ..... 49

Confit duck leg with sautéed speck, shallot,  
peas and beurre blanc..... 42

· DESSERTS ·

Lemon tart with crème fraiche..... 20

Chocolate délice with macadamia  
ice cream and salted caramel..... 22

Cheese board, selection of cheeses with fruit  
and crackers..... 35

This menu will be disposed of after single use. Please use touchless payment where possible.

Surcharge of 10% applies on Public Holidays.

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

