

• BISTRO •

# GUILLAUME

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• ENTRÉES •

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In-House Cold Smoked Tasmanian Salmon, Horseradish, Bottarga, Chives.....	25
Hand Cut Cape Grim Grass Fed Steak Tartare, Pommes Gaufrettes .....	26/40
Twice Baked Cheese Soufflé, Sauce Roquefort .....	19
Escargot de Bourgogne, Garlic, Persillade .....	15/30
Onion Soup, Veal jus, Liaison, Heidi Gruyere .....	19
Selection de Charcuterie, Cornichons Maison, Mustard .....	30

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• PLAT PRINCIPAL •

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300 Day Grain Fed Steak Frites, 250g MBS 3+ (Darling Downs, QLD) Sauce au Poivre/Sauce Béarnaise .....	50
Slow Roast Lamb Shoulder, Almond Veloute, Chickpeas, Gordal Olives, Chimmichurri.....	41
Bannockburn Free-Range Chicken, Tarragon and Black Garlic Brioche, Jus Gras.....	39
Aylesbury Duck Leg, Brussel Sprouts, Leeks, Sauce Moutarde.....	42
Gnocchi a' la Parisienne, Petit Pois, Courgettes, Watercress Pistou, Ricotta Salata.....	37
John Dory a' la Meunière, Lilliput Capers, Beurre Noisette, Lemon Myrtle, English Spinach.....	MP
Charcoal Grilled Mooloolaba Prawns, Nduja Butter, Saffron Rouille.....	38

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• GARNITURES AND LEGUMES •

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Charcoal Grilled Broccolini, Anchoïade, Aleppo Pepper .....	15
Salt Baked Beetroots, Witlof, Blood Plum, Tomme de Chèvre .....	18
Baby Gem Lettuce, Herbs, Spring Onions, Sauce Verte .....	13
Heritage Tomatoes, Stracciatella, Peach, Olive.....	19
Pommes Frites.....	7
Paris Mash .....	13

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• SUPPLÉMENTS •

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Take Home Baguette.....	6
Guillaume Food for Friends Cookbook .....	79.95
Guillaume Food for Family Cookbook .....	79.95
French Food Safari Cookbook.....	55

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• DESSERTS •

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Profiterole, Vanilla Bean Ice cream, Salted Caramel .....	15
Mango and Coconut Bombe Alaska.....	19
Roast Hazelnut and Valrhona Gianduja Chocolate Financier .....	17
Vanilla Bean Crème Brulee, Almond Tuille.....	13

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• FROMAGE •

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La Luna Aged Holy Goat, Castlemaine, Australia - Goats Milk	
Pyengana Cloth Bound Cheddar, Tasmania, Australia - Cows Milk	
Ossau-Iraty AOP, Bearn, French Basque Country - Sheeps Milk	
Will Studd Brillat-Savarin, Burgundy, France - Cows Milk	
Roquefort Papillon Black Label AOC, Midi-Pyrénées, France - Ewes Milk	
3 Cheese and Accompaniments.....	26
5 Cheese and Accompaniments.....	38



Scan QR code to view beverage menu



Please note: credit card payments incur a service fee of 1.2% and a surcharge of 10% applies on public holidays