

• BISTRO •

GUILLAUME

Select up to 3 items per course for the party to choose from
\$90 PER PERSON | 3 COURSE MENU SELECTION

• ENTRÉES •

Freshly shucked oysters with shallots and red wine vinegar

Onion soup with croutons and gruyere

Charcuterie plate

In-house smoked salmon with dill cream and toasted brioche

Twice baked cheese soufflé with Roquefort sauce

Salt baked beetroot with horseradish cream, grape and hazelnuts

Steak tartare with cornichons, capers, shallot, tabasco and pomme gaufrettes

Escargots en persillade with grilled bread

• MAINS •

Barramundi with caper and raisin beurre noisette and shaved cauliflower

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

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

Half Mount Barker chicken, Paris mash, tarragon jus

Rangers Valley sirloin (300 day grain fed), crispy kipfler potatoes, watercress salad and béarnaise sauce
(\$10 per person surcharge applies)

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

• DESSERTS •

Profiteroles with vanilla bean ice cream and warm chocolate sauce

Lemon tart with crème fraîche

Vanilla bean crème brûlée with shortbread

Chocolate délice with macadamia ice cream and salted caramel

Cheese board, selection of cheeses with fruit and crackers

Selection of house made sorbets

Please note menus and prices are subject to seasonal changes.

Please be aware 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) and sulphite preservatives. We can't guarantee any of our products are 100% allergen free.

