

# GUILLAUME

· ENTREES ·

Freshly shucked oysters with shallot and red wine vinegar .....	22/43
Onion soup with liaison, croutons and gruyere .....	20
Charcuterie board .....	32
In-house smoked salmon with dill cream and toasted brioche.....	26
Twice baked cheese soufflé with Roquefort sauce .....	26
Salt baked beetroot with horseradish cream, grapes and hazelnuts .....	20
Chicken liver parfait with pear chutney and grilled sourdough .....	26
Organic steak tartare with cornichons and pomme gaufrettes .....	30
Escargot en persillade and brioche crumb .....	25



· PARTAGER ·

Braised lamb shoulder with rosemary and garlic roasted potatoes and salsa verde.....	110
Roasted whole Mount Barker free range chicken served with Paris mash and tarragon jus.....	85
Chateaubriand with kipfler potatoes and green peppercorn sauce .....	110

· SIDES ·

French fries.....	12
Paris mash.....	12
Broccolini with beurre noisette and toasted almonds.....	12
Cauliflower gratin .....	12
Mixed leaves with red wine vinaigrette.....	10
Watercress salad with witlof, pear and Roquefort .....	20

· MAINS ·

Barramundi with caper and raisin beurre noisette and shaved cauliflower .....	42
Linguini with Shark Bay crab, garlic, chilli and tomatoes and lemon.....	40
Parisian gnocchi with mushrooms, macadamia cream, baby spinach, pickled onions .....	35
Half Mount Barker chicken, Paris mash, tarragon jus.....	43
Rangers Valley sirloin (300 day grain fed), crispy kipfler potatoes, watercress salad and béarnaise sauce.....	49
Confit duck leg with sautéed speck, shallot, peas and beurre blanc .....	42
Beef tenderloin with potato sarladaise, caramelised cauliflower, charred onion and broccolini.....	45

· DESSERTS ·

Profiteroles with vanilla bean ice cream and warm chocolate sauce.....	20
Passionfruit soufflé with passionfruit ice cream.....	22
Lemon tart with crème fraîche.....	20
Selection of sorbet .....	14
Chocolate délice with macadamia ice cream and salted caramel.....	22
Vanilla bean crème brûlée with shortbread.....	20
Cheese board, selection of cheeses with fruit and crackers .....	35

· AFTERNOON TEA INDULGENCE ·

Saturday | 65 per person

Enjoy our decadent Afternoon Tea featuring a delicious selection of sweet and savoury treats, fine tea and a glass of Champagne.

**To book call 1800 556 688.**

\*Subject to availability.

A 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.

