

BISTRO GUILLAUME

ENTRÉES

Freshly Shucked Oysters, Shallot, Red Wine Vinegar	23 / 45
Onion Soup, Liaison, Croutons, Gruyère	20
Charcuterie Board	32
Char-Grilled Fremantle Octopus, Citrus Aioli, Watercress, Chilli, Coriander Salad	30
In-House Smoked Salmon, Dill Cream, Toasted Brioche	26
Kingfish Ceviche, Avocado Purée, Shaved Cucumber, Grapes, Fresh Horseradish	32
Twice Baked Cheese Soufflé, Sauce Roquefort	26
Chicken Liver Parfait, Pear Chutney, Grilled Sourdough	26
Organic Steak Tartare, Cornichons, Pomme Gaufrettes	30
Escargot En Persillade, Brioche Crumb	25

PLATS PRINCIPAUX

Glacier 51 Toothfish, Peas, Mushroom Fricassee, Jamon, Caper Beurre Noisette	52
Rottneest Island Swordfish, Pearl Cous Cous, Grilled Zucchini, Eggplant, Chilli, Espelette Yoghurt	42
Parisian Gnocchi, Pumpkin, Courgettes, Parmigiano Reggiano Emulsion, Crispy Sage	36
Beef Tenderloin, Soft Polenta, Heirloom Carrots, Cumin, Chimichurri	46
Linguini, Shark Bay Crab, Garlic, Chilli, Tomatoes, Lemon	40
Half Mount Barker Chicken, Paris Mash, Tarragon Jus	45
Lamb Rump, Herb Crumb, Green Beans, Parsnip Purée, Bordelaise Sauce	42
Rangers Valley Sirloin (300 Day Grain Fed), Crispy Kipfler Potatoes, Watercress Salad, Béarnaise Sauce	49

ACCOMPAGNEMENTS

French Fries	12
Paris Mash	12
Pumpkin Gratin, Dijon Mustard Cream, Gruyere, Sage	14
Roasted Cauliflower With Piment D'espelette Yoghurt, Seed Crumb	14
Mixed Leaves, Red Wine Vinaigrette	10
Watercress Salad, Witlof, Pear, Roquefort	20

A PARTAGER

1.8kg WX Wagyu Tomahawk, Pomme Pont Neuf, Broccolini, Café De Paris Butter	240
Braised Lamb Shoulder, Rosemary, Garlic Roasted Potatoes, Salsa Verde	110
Roasted Whole Mount Barker Free Range Chicken, Paris Mash, Tarragon Jus	85
Chateaubriand, Kipfler Potatoes, Green Peppercorn Sauce	125

DESSERTS

Mille-Feuille, Raspberries, Vanilla Chantilly, Raspberry Ripple Ice Cream	22
Chocolate & Salted Caramel Tart, Rum & Raisin Ice Cream	22
Profiteroles, Vanilla Bean Ice Cream, Warm Chocolate Sauce	20
Baked Alaska, Mango & Coconut Sorbet, Macadamia Crumb	20
Blood Orange Soufflé, Mandarin Sorbet	22
Selection of Sorbet	14
Cheese Board, Selection of Cheeses, Fruit & 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.

SUPPLÉMENTS

Guillaume Food for Friends Cookbook	79.95
Guillaume Food for Family Cookbook	79.95
French Food Safari Cookbook	55

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.