

BISTRO
GUILLAUME

55 MENU

Two courses for \$55. Three courses for \$75.

Includes a glass of sparkling wine.

ENTRÉE

Country Style Terrine, Mustard, Cornichons, Grilled Sourdough

or

Char-Grilled Fremantle Octopus, Citrus Aioli, Chilli, Coriander Salad

or

Heirloom Tomato Salad, Burrata Cheese, Pickled Onion, Balsamic, Baby Basil

MAIN

Barramundi, Cavolo Nero, Sauce Vierge, Coriander, Lemon

or

Lamb Rump, Paris Mash, Green Beans, Herb Crumb

or

Parisian Gnocchi, Roasted Pumpkin, Courgettes, Parmigiano Reggiano Emulsion

DESSERT

Chocolate Delice, Macadamia Ice Cream, Salted Caramel

or

Lemon Tart, Crème Fraiche

or

Crème Caramel

A surcharge of 10% applies on public holidays.