

BISTRO

GUILLAUME

SIGNATURE

Escargots Persillade (12) 34

Escargots, Garlic, Parsley Butter

Les Coquilles Saint-Jacques, Café de Paris Butter (l) (4) 46

Pan-Seared Hervey Bay Scallops (A), Café de Paris Butter (l)

Soupe à l'Oignon 24

French Onion Soup, Gruyère, Croutons

Steak Frites, Sauce Béarnaise 67

Striploin Steak 250 g, Fries, Sauce Béarnaise

Flat Iron Steak, Beurre Maître d'Hôtel 52

Bœuf Bourguignon 49

Braised Wagyu Beef Cheeks, Parsnip, Lardon, Mushrooms, Red Wine Jus

HORS D'ŒUVRES

Baker Bleu Sourdough Bread (2) (V) 4.5

Huîtres à la Sauce Mignonette 6.5 ea

Freshly Shucked Oysters (A), Mignonette Dressing

Gilda (3) 16

Olasagasti Anchovies (l), Green Olive, Guindilla Pepper

Whipped Cod's Roe (l), Herbs, Baguette 16

Alto Olives, Espelette Pepper (V) 12

LES ENTRÉES

Soupe du Jour (V) 24

Soup of the Day

Soufflé au Roquefort (V) 26

Twice-Baked Cheese Soufflé, Roquefort Sauce, Watercress Salad

Country-Style Terrine 26

Pork & Chicken Terrine, Dijon, Cornichons, Grilled Sourdough

Tartare de Bœuf 29 / 43

Hand-Cut Grass-Fed Eye Fillet, Condiments

Pâté de Foie de Volaille 23

Chicken Liver Parfait, Pear Chutney, Brioche

Assiette de Charcuterie 30

Charcuterie, Pickles, Sourdough

Saumon Fumé Froid 26

In-House Smoked Salmon (A), Horseradish, Brioche

PLATS PRINCIPAUX

Cuisse de Canard 46

Free-Range Duck Confit, Peas, Lardon

Poulet Rôti 44 / 85

Roast Bannockburn Chicken, Paris Mash, Tarragon Jus

Moules et Frites 42

Portarlinton Mussels (A), Fries

Poisson 46

Snapper (A), Olive Tapenade, Sauce Vierge

Poisson Grillé 47

Grilled Ocean Trout (A), Zucchini, Peas, Potatoes, Anchovy (l), Parsley Dressing

Gnocchi à la Parisienne 42

Parisian Gnocchi, Roasted Pumpkin, Meredith Goat's Cheese, Basil Pesto

À PARTAGER

With your choice of Peppercorn, Béarnaise or Bordelaise Sauce +3

600 g Chateaubriand 165

1 kg Wagyu MBS 5+ Côte de Bœuf 300

GARNITURES

Pommes Frites (V) 10

Mixed Leaf Salad, Vinaigrette (V) 14

Paris Mash (V) 14

Sautéed Spinach, Garlic (V) 14

Watercress Salad, Roquefort, Pear, Walnuts (V) 24

Broccolini, Café de Paris Butter (l) 16

MONDAY

200g Bavette Steak
with Shallot Sauce 29

TUESDAY

Coq au Vin with Paris Mash,
Mushrooms & Lardon 29

WEDNESDAY

Boeuf Bourguignon 29

THURSDAY

Bouillabaisse (A) 29

J. De Villebois, Loire Valley – Chenin Blanc +15

J. De Villebois, Loire Valley – Pinot Noir +15

LEGEND: (A) Australian Origin (l) Imported Origin (M) Mixed Origin (V) Vegetarian

DIETARY & ALLERGEN NOTICE: While we take every precaution to accommodate dietary requirements, we cannot completely guarantee the total absence of allergens due to potential cross-contact during preparation. Guests with severe allergies or intolerances should inform their server before ordering.

MENU CHANGES & AVAILABILITY: Our menu features seasonal and locally sourced ingredients. Dishes and pricing are subject to change based on market availability.

PRICING & SURCHARGES: All prices are inclusive of GST (Goods and Services Tax) and in Australian Dollar. A 10% surcharge applies on weekends, and a 15% surcharge applies on Public Holidays (one surcharge fee of 15% if Public Holiday falls on a weekend).

