

BISTRO
GUILLAUME

FUNCTION MENU

Select up to 3 items per course for the party to choose from

\$105 per person

COMPLIMENTARY PAIN ET BEURRE

Spent Grain Sourdough Bread Basket,
Isigny French Cultured Butter, Murray River Pink Salt

ENTRÉES

Freshly Shucked Oysters, Shallot, Red Wine Vinegar

Onion Soup, Liaison, Croutons, Gruyère

Charcuterie Board

Seasonal Green Asparagus, Gribiche Sauce

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

In-House Smoked Salmon, Dill Cream, Toasted Brioche

Twice Baked Cheese Soufflé, Roquefort Sauce

Chicken Liver Parfait, Pear Chutney, Grilled Sourdough

Organic Steak Tartare, Cornichons, Pomme Gaufrettes

Escargot En Persillade, Brioche Crumb

ACCOMPAGNEMENTS

French Fries

Paris Mash

Gratin Dauphinois

Mixed Leaves, Red Wine Vinaigrette

Char-Grilled Broccolini, Cafe de Paris Butter

Watercress Salad, Roquefort, Pear, Walnut

PLATS PRINCIPAUX

Poisson a la Meuniere (\$10 per person surcharge applies)
Market Fish, Capers, Finger Lime, Golden Raisins,
Spinach, Parsley

Parisian Gnocchi

Mushrooms, Asparagus, Cavolo Nero, Peas, Parmesan

Cuisse de Canard (\$10 per person surcharge applies)

Free Range Duck Leg, Peas a la Francaise, Speck

Poulet Roti

Half Roasted Mount Barker Chicken, Paris Mash, Tarragon Jus

Steak Frites (\$10 per person surcharge applies)

220g Black Angus Tenderloin, Fries, Bearnaise

Linguini

Shark Bay Crab, Garlic, Chilli, Tomatoes, Lemon

Beef Bourguignon (\$10 per person surcharge applies)

Braised Wagyu Beef Cheek, Lardon, Mushroom,
Red Wine Jus, Paris Mash

DESSERTS

Profiteroles au Chocolat

Vanilla Bean Ice Cream, Chocolate Sauce

Passionfruit Soufflé

Passionfruit Sorbet

Délice au Chocolat

Chocolate Hazelnut Cake, Raspberries

Vanilla Bean Crème Brûlée, Raspberry Sorbet

Almond Tuile

Trio de Sorbets

Selection of Sorbet

Assiette de Fromages

Cheese Selection, Condiments

Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays.

While Crown Perth will endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.