

BISTRO  
**GUILLAUME**

LES DESSERTS

Profiteroles au Chocolat 18

*Profiteroles, Vanilla Bean Ice Cream, Warm Chocolate Sauce*

Crème Brûlée 16

*Vanilla Bean, Almond Tuile*

Tarte au Citron 20

*Lemon Tart, Crème Fraîche*

Mousse au Chocolat 20

*Chocolate Mousse, Chantilly*

Trio de Sorbets 14

*Selection of Sorbets*

Assiette de Fromage (3) 28

2019 Domaine Chandon Vintage 22

Moët & Chandon Brut 'Impérial' NV 32

Charles Heidsieck Blanc de Blancs NV 48

SWEET BY THE GLASS

2018 Petaluma 'Hanlin Hill' Cane Cut Riesling 19

2023 Borgo Maragliano 'La Caliera' Moscato d'Asti 16

2022 Le Tertre du Lys d'Or Sauternes 20

FORTIFIED

Grant Burge 'Aged Tawny' 12

Penfolds 'Grandfather' Tawny 18

DIGESTIF

Pernod 13

Henri Bardouin 20

Rémy Martin VSOP 18

Normandin Mercier Grande Champagne 'Très Vieilles' 148

Hennessy XO 45

Tesseron 'Royal Blend' Grande Champagne 188



Crown practises responsible service of alcohol.

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).