

BISTRO  
**GUILLAUME**

**PAIN ET BEURRE**

Spent Grain Sourdough Bread Basket (6),  
Isigny French Cultured Butter, Murray River Pink Salt 12

**ENTRÉES**

Freshly Shucked Oysters, Shallot, Red Wine Vinegar 34 / 64  
Onion Soup, Liaison, Croutons, Gruyère 26  
Charcuterie Board 38  
Seasonal Green Asparagus, Gribiche Sauce 19  
Char-Grilled Fremantle Octopus, Citrus Aioli,  
Watercress, Chilli, Coriander Salad 34  
In-House Smoked Salmon, Dill Cream, Toasted Brioche 33  
Twice Baked Cheese Soufflé, Roquefort Sauce 29  
Chicken Liver Parfait, Pear Chutney, Grilled Sourdough 28  
Organic Steak Tartare, Cornichons, Pomme Gaufrettes 34  
Escargot En Persillade, Brioche Crumb 28

**A PARTAGER**

Poulet Roti Entier  
Roasted Whole Mount Barker Free Range Chicken,  
Paris Mash, Tarragon Jus 90  
Chateaubriand, Gratin Dauphinois, Watercress  
Green Peppercorn Sauce 149

**ACCOMPAGNEMENTS**

French Fries 14  
Paris Mash 16  
Gratin Dauphinois 18  
Mixed Leaves, Red Wine Vinaigrette 14  
Char-Grilled Broccolini, Cafe de Paris Butter 18  
Watercress Salad, Roquefort, Pear, Walnut 22

**PLATS PRINCIPAUX**

Poisson a la Meuniere 49  
Market Fish, Capers, Finger Lime, Golden Raisins,  
Spinach, Parsley  
Parisian Gnocchi 47  
Mushrooms, Asparagus, Cavolo Nero, Peas, Parmesan  
Cuisse de Canard 46  
Free Range Duck Leg, Peas a la Francaise, Speck  
Poulet Roti 46  
Half Roasted Mount Barker Chicken, Paris Mash, Tarragon Jus  
Steak Frites 55  
220gm Beef Fillet Pitch Black Onyx, Fries, Bearnaise  
Linguini 48  
Shark Bay Crab, Garlic, Chilli, Tomatoes, Lemon  
Beef Bourguignon 49  
Braised Wagyu Beef Cheek, Lardon, Mushroom,  
Red Wine Jus, Paris Mash  
Moules et Frites 42  
Spencer Gulf Mussels, Fries

**DESSERTS**

Profiteroles au Chocolat 22  
Vanilla Bean Ice Cream, Chocolate Sauce  
Passionfruit Soufflé 22  
Passionfruit Sorbet  
Délice au Chocolat 20  
Chocolate Hazelnut Cake, Raspberries  
Vanilla Bean Crème Brûlée, Raspberry Sorbet 22  
Almond Tuile  
Trio de Sorbets 16  
Selection of Sorbet  
Assiette de Fromages 36  
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.