

BISTRO GUILLAUME

PETIT PLATS

Baker Bleu Sourdough Bread (2) (V) <i>Lescure A.O.P. Butter</i>	3.0
Huîtres à la Sauce Mignonette <i>Freshly Shucked Oysters, Mignonette Dressing</i>	6.5ea
Gilda (3) <i>Olasagasti Anchovies, Green Olive, Guindilla Pepper</i>	16
Whipped Cod's Roe, Herbs, Baguette	16
Alto Olives, Espelette Pepper (V)	12

ENTRÉES

Salade de Betteraves <i>Salt Baked Beetroot, Meredith Goats Feta, Candied Walnuts</i>	24
Soufflé au Roquefort (V) <i>Twice Baked Cheese Soufflé, Roquefort Sauce, Watercress Salad</i>	25
Les Coquilles Saint-Jacques, Café de Paris (4) <i>Pan Seared Hervey Bay Scallops, Café de Paris Butter</i>	46
Country-Style Terrine <i>Pork & Chicken Terrine, Dijon, Cornichons, Grilled Sourdough</i>	26
Tartare de Boeuf <i>Hand-Cut Organic Grass-Fed Eye Fillet, Condiments</i>	29/43
Pâté de Foie de Volaille <i>Chicken Liver Parfait, Pear Chutney, Brioche</i>	23
Escargots Persillade (12) <i>Escargot, Garlic and Parsley Butter, Sourdough</i>	33
Soupe à l'Oignon <i>French Onion Soup, Gruyere Croutons</i>	24
Assiette de Charcuterie <i>Charcuterie Plate, Pickles, Sourdough</i>	30
Saumon Fumé Froid <i>In-House Cold Smoked Salmon, Horseradish, Brioche</i>	26

GARNITURES (V)

Pommes Frites	10
Mixed Leaf Salad, Vinaigrette	14
Green Bean Salad, Pistachio & Basil Pesto, Red Onion	15
Paris Mash	14
Sautéed Spinach, Garlic	14
Watercress Salad, Roquefort, Pear, Walnuts	24
Brussels Sprout Salad, Pecorino, Lemon	15

PLATS PRINCIPAUX

Steak Frites, Sauce Béarnaise <i>Striploin Steak 250g MBS 4+, Fries, Sauce Béarnaise</i>	54
Cuisse de Canard <i>Free Range Confit Duck Leg, Peas, Lardon, Beurre Blanc</i>	42
Carré D'Agneau <i>Lamb Rack, Ratatouille, Olive Tapenade</i>	56
Poulet Rôti <i>Roast Bannockburn Chicken, Paris Mash, Tarragon Jus</i>	40
Moules et Frites <i>Portarlinton Mussels, Fries</i>	40
Poisson Grillé <i>Grilled Ocean Trout, Zucchini, Peas, Potatoes, Anchovy and Parsley Dressing</i>	42
Poisson à la Meunière <i>John Dory, Capers, Native Finger Lime, Golden Raisin, Parsley</i>	MP
Gnocchi à la Parisienne (V) <i>Parisian Gnocchi, Peas, Asparagus, Broad Beans, Comte</i>	40

PARTAGER SERVED WITH MIXED LEAF SALAD

600g Chateaubriand <i>With your choice of Peppercorn, Bearnaise or Bordelaise Sauce</i>	160
1kg Wagyu Cote de Boeuf <i>With your choice of Peppercorn, Bearnaise or Bordelaise Sauce</i>	300
Whole Lamb Shoulder, Jus Gras	MP

DESSERTS

Profiteroles au Chocolat <i>Warm Profiteroles, Vanilla Bean Ice Cream, Warm Chocolate Sauce</i>	16
Crème Brûlée <i>Vanilla Bean, Almond Tuile</i>	16
Tarte au Citron <i>Lemon Tart, Crème Fraiche</i>	20
Mousse au Chocolat <i>Valrhona Manjari 64% Chocolate Mousse and Chantilly Cream</i>	19
Trio de Sorbets <i>Selection of Sorbet</i>	14
Assiette de Fromages <i>Cheese Selection, Condiments</i>	
1 Fromage 25g - 10 3 Fromages 75g - 26 5 Fromages 125g - 38	

(V) Vegetarian

Should you have any special dietary requirements or allergies please inform your waiter. Please note: credit card payments incur a service fee of 1.15%.
A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).

