

BISTRO
GUILLAUME

CANAPÉ SELECTION

HORS D'OEUVRES 5

Freshly Shucked Oyster (A), Sauce Mignonette
Croque Monsieur 'Toastie'
Spanner Crab (A) Sandwich, Coriander Mayonnaise
Hand-Cut Steak Tartare, Pommes Gaufrettes
Cold-Smoked Salmon (A), Brioche, Horseradish
Pissaladière (V)
Beetroot Tartlet, Meredith Goat's Cheese (V)
Kingfish (A) Tartare, Crispy Blini

SUBSTANTIAL 9

Parisian Gnocchi, Peas, Broad Beans, Comté
Lamb Rack, Herbs de Provence, Paris Mash
Cape Grim Mini Cheeseburger, Pickled Zucchini
Salt & Pepper Prawns (A), Sauce Tartare

DESSERT 4

Madeleine
Choux Puffs, Hazelnut Cream
Salted Caramel & Chocolate Tartlet
Pâté de Fruits
Macaroons du Jour

LEGEND: (A) Australian Origin (I) 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).

BISTRO
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SET MENU 1 90

ENTRÉE

Choice between

In-House Smoked Salmon (A), Brioche, Horseradish
Soup du Jour (V)

PLATS PRINCIPAUX

Choice between

Bannockburn Free-Range Chicken,
Paris Mash, Tarragon Jus
Parisian Gnocchi, Roasted Pumpkin,
Meredith Goat's Cheese, Basil Pesto

GARNITURES
TO SHARE FOR THE TABLE

Pommes Frites
Mixed Leaf Salad

DESSERT

Choice between

Sorbet Selection (3)
Vanilla Bean Crème Brûlée, Almond Tuile
Profiteroles, Vanilla Bean Ice Cream,
Valrhona Chocolate Sauce

SET MENU 2 105

ENTRÉE

Choice between

In-House Cold-Smoked Salmon (A), Horseradish, Brioche
Soup du Jour (V)
Chicken Liver Parfait, Pear Chutney, Brioche

PLATS PRINCIPAUX

Choice between

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus
Snapper (A), Olive Tapenade, Sauce Vierge
Parisian Gnocchi, Roasted Pumpkin,
Meredith Goat's Cheese, Basil Pesto

GARNITURES
TO SHARE FOR THE TABLE

Pommes Frites
Mixed Leaf Salad

DESSERT

Choice between

Vanilla Bean Crème Brûlée, Almond Tuile
Profiteroles, Vanilla Bean Ice Cream,
Valrhona Chocolate Sauce
Fromage (2), Beechworth Honeycomb

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SET MENU 3 120

ENTRÉE

Choice between

In-House Cold-Smoked Salmon (A), Horseradish, Brioche
Twice Baked Soufflé, Sauce Roquefort, Watercress Salad
Hand-Cut Organic Grass-Fed Steak Tartare, Condiments
Soup du Jour (V)

PLATS PRINCIPAUX

Choice between

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus
Snapper (A), Olive Tapenade, Sauce Vierge
Free-Range Duck Confit, Brussels Sprouts,
Wholegrain Mustard, Lardon
Parisian Gnocchi, Roasted Pumpkin,
Meredith Goat's Cheese, Basil Pesto

GARNITURES
TO SHARE FOR THE TABLE

Pommes Frites
Mixed Leaf Salad

DESSERT

Choice between

Vanilla Bean Crème Brûlée, Almond Tuile
Profiteroles, Vanilla Bean Ice Cream,
Valrhona Chocolate Sauce
Tart of the Day

FROMAGE

Selection of European & Australian Cheeses
and Accompaniments to Share

SET MENU 4 160

HORS D'OEUVRES
TO SHARE FOR THE TABLE

Whipped Cods Roe (I), Herbs, Baguette
Alto Olives, Espelette Pepper

ENTRÉE

Choice between

In-House Cold-Smoked Salmon (A), Horseradish, Brioche
Twice-Baked Soufflé, Sauce Roquefort, Watercress Salad
Hand-Cut Organic Grass-Fed Steak Tartare, Condiments
Soup du Jour (V)

PLATS PRINCIPAUX

Choice between

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus
Snapper (A), Olive Tapenade, Sauce Vierge
Free-Range Duck Confit, Brussels Sprouts, Wholegrain Mustard
Parisian Gnocchi, Roasted Pumpkin,
Meredith Goat's Cheese, Basil Pesto

GARNITURES
TO SHARE FOR THE TABLE

Pommes Frites
Mixed Leaf Salad

DESSERT

Choice between

Vanilla Bean Crème Brûlée, Almond Tuile
Profiteroles, Vanilla Bean Ice Cream,
Valrhona Chocolate Sauce
Tart of the Day
Sorbet Selection

FROMAGE

Selection of European & Australian Cheeses
and Accompaniments to Share

Macaroons to Take Away

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