

BISTRO GUILLAUME

CANAPE SELECTION

HORS D'OEUVRES 5

Freshly Shucked Oyster, Sauce Mignonette

Croque Monsieur 'Toastie'

Spanner Crab Sandwich, Coriander Mayonnaise

Hand-Cut Steak Tartare, Pommes Gaufrettes

Cold-Smoked Salmon, Brioche, Horseradish

Pissaladière (V)

Beetroot Tartlet, Meredith Goat's Cheese

Kingfish Tartare, Crispy Blini

SUBSTANTIAL 9

Parisian Gnocchi, Peas, Broad Beans, Comté

Spring Lamb, Herbes de Provence, Paris Mash

Cape Grim Mini Cheeseburger, Pickled Zucchini

Salt & Pepper Prawns, Sauce Gribiche

DESSERT 4

Madeleine

Choux Puffs, Hazelnut Cream

Salted Caramel and Chocolate Tartlet

Pâté de Fruits

Macaron du Jour

(V) Vegetarian

Should you have any special dietary requirements or allergies please let us know. Menu is subject to change.

Groups of 8 or more require set menu. 48 hours notice required. 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).

BISTRO
GUILLAUME

SET MENU 1 - \$90

ENTRÉE

Choice between

In-House Smoked Salmon, Brioche, Horseradish
Vegetable Salad, Semi-Dried Tomatoes
and Meredith Goat's Cheese

PLATS PRINCIPAUX

Choice between

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus
Parisian Gnocchi, Asparagus, Peas, Comté (V)

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, Horseradish, Brioche
French Onion Soup, Gruyère Croutons
Vegetable Salad, Semi-Dried Tomatoes
and Meredith Goat's Cheese

PLATS PRINCIPAUX

Choice between

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus
John Dory à la Meunière, Native Finger Lime, Parsley
Parisian Gnocchi, Asparagus, Peas, Comté (V)

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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BISTRO
GUILLAUME

SET MENU 3 - \$120

ENTRÉE

Choice between

In-House Cold-Smoked Salmon, Horseradish, Brioche

Twice Baked Soufflé, Sauce Roquefort

Hand-Cut Organic Grass-Fed Steak Tartare, Condiments

Vegetable Salad, Semi-Dried Tomatoes
and Meredith Goat's Cheese

PLATS PRINCIPAUX

Choice between

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus

John Dory à la Meunière, Native Finger Lime, Parsley

Free-Range Confit Duck Leg, Peas, Lardons and Lettuce

Parisian Gnocchi, Asparagus, Peas, Comté (V)

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 and Australian Cheeses
and Accompaniments to Share

SET MENU 4 - \$160

HORS D'OEUVRES
TO SHARE FOR THE TABLE

Whipped Cod's Roe, Herbs, Baguette

Alto Olives, Espelette Pepper

ENTRÉE

Choice between

In-House Cold-Smoked Salmon, Horseradish, Brioche

Twice-Baked Soufflé, Sauce Roquefort

Hand-Cut Organic Grass-Fed Steak Tartare, Condiments

Vegetable Salad, Semi-Dried Tomatoes
and Meredith Goat's Cheese

PLATS PRINCIPAUX

Choice between

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus

John Dory à la Meunière, Native Finger Lime, Parsley

Free-Range Confit Duck Leg, Peas, Lardons and Lettuce

Parisian Gnocchi, Asparagus, Peas, Comté (V)

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 and Australian Cheeses
and Accompaniments to Share

Macarons to Take Away

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