

BISTRO
GUILLAUME

PAIN ET BEURRE

Spent Grain Sourdough Bread Basket (6), Isigny French Cultured Butter, Murray River Pink Salt	12
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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 Market Fish, Capers, Finger Lime, Golden Raisins, Spinach, Parsley	49
Parisian Gnocchi Mushrooms, Asparagus, Cavolo Nero, Peas, Parmesan	47
Cuisse de Canard Free Range Duck Leg, Peas a la Francaise, Speck	46
Poulet Roti Half Roasted Mount Barker Chicken, Paris Mash, Tarragon Jus	46
Steak Frites Rangers Valley Sirloin 300 Day Grain Fed, Fries, Sauce Bearnaise	58
Linguini Shark Bay Crab, Garlic, Chilli, Tomatoes, Lemon	48
Beef Bourguignon Braised Wagyu Beef Cheek, Lardon, Mushroom, Red Wine Jus, Paris Mash	49
Moules et Frites Spencer Gulf Mussels, Fries	42

DESSERTS

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

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.

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.