

BISTRO

GUILLAUME

PAIN ET BEURRE

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

ENTRÉES

Freshly Shucked Oysters, Shallot, Red Wine Vinegar 34 / 64
Onion Soup, Liaison, Croutons, Gruyère 26
Charcuterie Board 38
Shark Bay Scallops, Cafe de Paris Butter 36
Country Style Terrine 28
Salt Baked Beetroot Salad 22
Meredith Valley Goats Cheese, Candied Walnuts
In-House Smoked Salmon, Horseradish, Toasted Brioche 33
Twice Baked Cheese Soufflé, Roquefort Sauce, 29
Watercress Salad, Pear, Walnuts
Chicken Liver Parfait, Pear Chutney, Grilled Sourdough 28
Organic Steak Tartare, Cornichons, Pomme Gaufrettes 34
Escargot En Persillade, Panko Crumb 28

A PARTAGER

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

ACCOMPAGNEMENTS

French Fries 14
Paris Mash 16
Gratin Dauphinois 18
Mixed Leaves, Shallots 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
Mixed Mushrooms, Potato Cream, Comte
Cuisse de Canard 46
Free Range Duck Leg, Brussel Sprouts, Speck
Poulet Roti 46
Half Roasted Mount Barker Chicken, Paris Mash, Tarragon Jus
Steak Frites 58
250g Black Onyx Rangers Valley Sirloin, Fries, Bearnaise
Linguini 48
Shark Bay Crab, Garlic, Chilli, Tomatoes, Lemon
Beef Bourguignon 49
Braised Wagyu Beef Cheek, Lardon, Mushroom, Red Wine Jus, Celeriac Puree
Moules et Frites 42
Spencer Gulf Mussels, Beurre Blanc, Fries

DESSERTS

Profiteroles au Chocolat 22
Vanilla Bean Ice Cream, Chocolate Sauce
Passionfruit Soufflé 22
Passionfruit Sorbet
Mousse au Chocolat 20
Chocolate Chocolate Mousse, Creme Chantilly
Vanilla Bean Crème Brûlée 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. For a list of allergens present in dishes, please scan the QR code. 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.