

BISTRO
GUILLAUME

PAIN ET BEURRE

Spent Grain Sourdough, Isigny French Cultured Butter (2) Murray River Pink Salt	3
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ENTRÉES

Freshly Shucked Oysters, Shallot, Red Wine Vinegar	28 / 54
Onion Soup, Liaison, Croutons, Gruyère	24
Charcuterie Board	36
Char-Grilled Fremantle Octopus, Citrus Aioli, Watercress, Chilli, Coriander Salad	32
In-House Smoked Salmon, Dill Cream, Toasted Brioche	32
Twice Baked Cheese Soufflé, Sauce Roquefort	28
Chicken Liver Parfait, Pear Chutney, Grilled Sourdough	26
Organic Steak Tartare, Cornichons, Pomme Gaufrettes	32
Escargot En Persillade, Brioche Crumb	26

PLATS PRINCIPAUX

Market Fish, Pumpkin Ravioli, Spinach, Feta Stuffed Zucchini Flower, Ginger & Coriander Beurre Blanc	MP
Parisian Gnocchi, Wild Mushrooms, Asparagus, Cavolo Nero, Jerusalem Artichoke Purée, Parmesan, Jamon Crumb	40
Duck A L'Orange, Duck Breast, Sweet Potato & Celeriac Sarladaise, Witlof, Orange, Rosemary Crumb	52
Linguini, Shark Bay Crab, Garlic, Chilli, Tomatoes, Lemon	44
Half Mount Barker Chicken, Paris Mash, Tarragon Jus	46
Rangers Valley Sirloin (300 Day Grain Fed), Crispy Kipfler Potatoes, Watercress Salad, Béarnaise Sauce	56
WA Pardoo 350g Wagyu Scotch Fillet, Pomme Pont Neuf Potatoes, Café De Paris Butter	130

A PARTAGER

1.8Kg WX Wagyu Tomahawk, Garlic Roasted Potatoes, Broccolini, Café De Paris Butter	280
<small>Please Allow One Hour Cooking Time</small>	
Braised Whole Lamb Shoulder, Fregola, Red Pepper, Chimichurri Salad, Jus Gras	130
Roasted Whole Mount Barker Free Range Chicken, Paris Mash, Tarragon Jus	90
Chateaubriand, Kipfler Potatoes, Green Peppercorn Sauce	140

ACCOMPAGNEMENTS

French Fries	12
Paris Mash	14
Pumpkin Gratin, Dijon Mustard Cream, Gruyere, Sage	16
Mixed Leaves, Red Wine Vinaigrette	14
Char-Grilled Broccolini, Artichoke Cream, Hazelnut, Wild Rice Crumb	16
Caramelised Brussel Sprouts, Bacon Belly, Wholegrain Mustard, Crème Fraiche	16

DESSERTS

Chocolate Fondant, Hazelnut Crumb, Espresso Ice Cream	24
Profiteroles, Vanilla Bean Ice Cream, Warm Chocolate Sauce	20
Strawberry Soufflé, Strawberry Sorbet, Cream Chantilly	22
Selection of Sorbet	16
Cheese Board, Selection of Cheeses, Fruit, Crackers	35

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.