

BISTRO  
**GUILLAUME**

## FUNCTION MENU

Select up to 3 items per course for the party to choose from  
\$105 per person

### COMPLIMENTARY PAIN ET BEURRE

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

### ENTRÉES

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Freshly Shucked Oysters, Shallot, Red Wine Vinegar

Onion Soup, Liaison, Croutons, Gruyère

Charcuterie Board

Char-Grilled Fremantle Octopus, Citrus Aioli,  
Watercress, Chilli, Coriander Salad

In-House Smoked Salmon, Dill Cream, Toasted Brioche

Twice Baked Cheese Soufflé, Sauce Roquefort

Chicken Liver Parfait, Pear Chutney, Grilled Sourdough

Organic Steak Tartare, Cornichons, Pomme Gaufrettes

Escargot En Persillade, Brioche Crumb

### ACCOMPAGNEMENTS

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French Fries

Paris Mash

Pumpkin Gratin, Dijon Mustard Cream, Gruyere, Sage

Mixed Leaves, Red Wine Vinaigrette

Char Grilled Broccolini, Artichoke Cream, Hazelnut, Wild Rice Crumb

Caramelised Brussel Sprouts, Bacon Belly, Wholegrain Mustard,  
Crème Fraiche

### PLATS PRINCIPAUX

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Market Fish, Pumpkin Ravioli, Spinach, Feta Stuffed  
Zucchini Flower, Ginger & Coriander Beurre Blanc  
(\$10 per person surcharge applies)

Parisan Gnocchi, Wild Mushrooms, Asparagus, Cavolo Nero,  
Jerusalem Artichoke Purée, Parmesan, Jamon Crumb

Duck A L'Orange, Duck Breast, Sweet Potato &  
Celeriac Sarladaise, Witlof, Orange, Rosemary Crumb  
(\$10 per person surcharge applies)

Linguini, Shark Bay Crab, Garlic, Chilli, Tomatoes, Lemon

Half Mount Barker Chicken, Paris Mash, Tarragon Jus

Rangers Valley Sirloin (300 Day Grain Fed), Crispy Kipfler  
Potatoes, Watercress Salad, Béarnaise Sauce  
(\$10 per person surcharge applies)

### DESSERTS

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Chocolate Fondant, Hazelnut Crumb, Espresso Ice Cream

Profiteroles, Vanilla Bean Ice Cream, Warm Chocolate Sauce

Selection of Sorbet

Cheese Board, Selection of Cheeses, Fruit & Crackers

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.