

BISTRO  
**GUILLAUME**

CANAPÉ SELECTION

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HORS D'OEUVRES 5

Freshly Shucked Oyster (A), Sauce Mignonette

Croque Monsieur 'Toastie'

Spanner Crab (A) Sandwich, Coriander Mayonnaise

Hand-Cut Steak Tartare, Pommes Gaufrettes

Cold-Smoked Salmon (A), Brioche, Horseradish

Pissaladière (V)

Beetroot Tartlet, Meredith Goat's Cheese (V)

Kingfish (A) Tartare, Crispy Blini

SUBSTANTIAL 9

Parisian Gnocchi, Peas, Broad Beans, Comté

Lamb Rack, Herbs de Provence, Paris Mash

Cape Grim Mini Cheeseburger, Pickled Zucchini

Salt & Pepper Prawns (A), Sauce Tartare

DESSERT 4

Madeleine

Choux Puffs, Hazelnut Cream

Salted Caramel & Chocolate Tartlet

Pâté de Fruits

Macaroons du Jour

(V) Vegetarian (A) Australian Origin (I) Imported Origin (M) Mixed Origin

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BISTRO  
**GUILLAUME**

SET MENU 1 - \$90

ENTRÉE

*Choice between*

In-House Smoked Salmon (A), Brioche, Horseradish  
Soup du Jour (V)

PLATS PRINCIPAUX

*Choice between*

Bannockburn Free-Range Chicken,  
Paris Mash, Tarragon Jus  
Parisian Gnocchi, Roasted Pumpkin,  
Meredith Goat's Cheese, Basil Pesto

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 (A), Horseradish, Brioche  
Soup du Jour (V)  
Chicken Liver Parfait, Pear Chutney, Brioche

PLATS PRINCIPAUX

*Choice between*

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus  
Snapper (A), Olive Tapenade, Sauce Vierge  
Parisian Gnocchi, Roasted Pumpkin,  
Meredith Goat's Cheese, Basil Pesto

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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SET MENU 3 - \$120

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ENTRÉE

*Choice between*

In-House Cold-Smoked Salmon (A), Horseradish, Brioche  
Twice Baked Soufflé, Sauce Roquefort, Watercress Salad  
Hand-Cut Organic Grass-Fed Steak Tartare, Condiments  
Soup du Jour (V)

PLATS PRINCIPAUX

*Choice between*

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus  
Snapper (A), Olive Tapenade, Sauce Vierge  
Free-Range Duck Confit, Brussels Sprouts,  
Wholegrain Mustard, Lardon  
Parisian Gnocchi, Roasted Pumpkin,  
Meredith Goat's Cheese, Basil Pesto

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 & Australian Cheeses  
and Accompaniments to Share

SET MENU 4 - \$160

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HORS D'OEUVRES  
TO SHARE FOR THE TABLE

Whipped Cods Roe (I), Herbs, Baguette  
Alto Olives, Espelette Pepper

ENTRÉE

*Choice between*

In-House Cold-Smoked Salmon (A), Horseradish, Brioche  
Twice-Baked Soufflé, Sauce Roquefort, Watercress Salad  
Hand-Cut Organic Grass-Fed Steak Tartare, Condiments  
Soup du Jour (V)

PLATS PRINCIPAUX

*Choice between*

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus  
Snapper (A), Olive Tapenade, Sauce Vierge  
Free-Range Duck Confit, Brussels Sprouts, Wholegrain Mustard  
Parisian Gnocchi, Roasted Pumpkin,  
Meredith Goat's Cheese, Basil Pesto

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 & Australian Cheeses  
and Accompaniments to Share

Macaroons to Take Away

(V) Vegetarian (A) Australian Origin (I) Imported Origin (M) Mixed Origin

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