

BISTRO
GUILLAUME

CANAPE SELECTION

HORS D'OEUVRES 5

Freshly Shucked Oyster, Sauce Mignonette
Croque Monsieur 'Toastie'
Spanner Crab Sandwich, Coriander Mayonnaise
Hand-cut Steak Tartare, Pommes Gaufrette
Cold Smoked Salmon, Brioche, Horseradish
Pissaladière (V)
Beetroot Tartlet, Meredith Goats Cheese
Kingfish Tartare, Crispy Blini

SUBSTANTIAL 9

Parisian Gnocchi, Peas, Broad Beans, Comte
Spring Lamb, Herbs de Provence, Paris Mash
Cape Grim Mini Cheeseburger, Pickled Zucchini
Salt & Pepper Prawns, Sauce Gribiche

DESSERT 4

Madeleine
Choux Puffs, Hazelnut Cream
Salted Caramel and Chocolate Tartlet
Pate de Fruit
Macaron du Jour

(V) Vegetarian

Should you have any special dietary requirements or allergies please let us know. Menu is subject to change.
Groups of 8 or more require set menu. 48 hours notice required. Please note: credit card payments incur a service fee of 0.85%
and a 15% surcharge applies on Public Holidays.

BISTRO
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SET MENU 1 - \$85

ENTRÉE

Choice between

Chicken Liver Parfait, Pear Chutney, Brioche

In-House Smoked Salmon, Brioche, Horseradish

Heirloom Tomato Salad, Stracciatella, Pickled Onion, Balsamic (V)

PLATS PRINCIPAUX

Choice between

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus

John Dory à la Meunière, Native Finger Lime, Parsley

Parisian Gnocchi, Peas, Asparagus,
Broad Beans, Meredith Goat Cheese (V)

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 - \$100

ENTRÉE

Choice between

In-House Cold Smoked Salmon, Horseradish, Brioche

French Onion Soup, Gruyere Croutons

Hand-Cut Organic Grass-Fed Steak Tartare, Condiments

PLATS PRINCIPAUX

Choice between

Lamb Rack, Smoked Eggplant, Chimichurri

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus

John Dory à la Meunière, Native Finger Lime, Parsley

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 - \$115

ENTRÉE

Choice between

In-House Cold Smoked Salmon, Horseradish, Brioche

Twice Baked Soufflé, Sauce Roquefort

Hand-Cut Organic Grass-Fed Steak Tartare, Condiments

Heirloom Tomato Salad, Stracciatella, Pickled Onion, Balsamic (V)

PLATS PRINCIPAUX

Choice between

Lamb Rack, Smoked Eggplant, Chimichurri

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus

John Dory à la Meunière, Native Finger Lime, Parsley

Duck Breast, Nectarine Chutney, Spring Onion, Jus Gras

**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 and Australian Cheeses
and Accompaniments to Share

SET MENU 4 - \$155

**HORS D'OEUVRES
TO SHARE FOR THE TABLE**

Whipped Cods Roe, Herbs, Baguette

Alto Olives, Espelette Pepper

ENTRÉE

Choice between

In-House Cold Smoked Salmon, Horseradish, Brioche

Twice Baked Soufflé, Sauce Roquefort

Hand-Cut Organic Grass-Fed Steak Tartare, Condiments

Heirloom Tomato Salad, Stracciatella, Pickled Onion, Balsamic (V)

PLATS PRINCIPAUX

Choice between

Lamb Rack, Smoked Eggplant, Chimichurri

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus

John Dory à la Meunière, Native Finger Lime, Parsley

Duck Breast, Nectarine Chutney, Spring Onion, Jus Gras

**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 and Australian Cheeses
and Accompaniments to Share

Macarons to take away

(V) Vegetarian

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