

BISTRO GUILLAUME

HORS D'ŒUVRES

Baker Bleu Sourdough Bread (2) (V)	4.5
Huîtres à la Sauce Mignonette <i>Freshly Shucked Oysters (A), Mignonette Dressing</i>	6.5 ea
Gilda (3) <i>Olasagasti Anchovies (I), Green Olive, Guindilla Pepper</i>	16
Whipped Cod's Roe (I), Herbs, Baguette	16
Alto Olives, Espelette Pepper (V)	12

LES ENTRÉES

Soupe du Jour (V) <i>Soup of the Day</i>	24
Soufflé au Roquefort (V) <i>Twice-Baked Cheese Soufflé, Roquefort Sauce, Watercress Salad</i>	26
Les Coquilles Saint-Jacques, Café de Paris Butter (I) (4) <i>Pan-Seared Hervey Bay Scallops (A), Café de Paris Butter (I)</i>	46
Country-Style Terrine <i>Pork & Chicken Terrine, Dijon, Cornichons, Grilled Sourdough</i>	26
Tartare de Bœuf <i>Hand-Cut Grass-Fed Eye Fillet, Condiments</i>	29 / 43
Pâté de Foie de Volaille <i>Chicken Liver Parfait, Pear Chutney, Brioche</i>	23
Escargots Persillade (12) <i>Escargots, Garlic, Parsley Butter</i>	34
Soupe à l'Oignon <i>French Onion Soup, Gruyère, Croutons</i>	24
Assiette de Charcuterie <i>Charcuterie, Pickles, Sourdough</i>	30
Saumon Fumé Froid <i>In-House Smoked Salmon (A), Horseradish, Brioche</i>	26

MONDAY

200g Bavette Steak with Shallot Sauce	25
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TUESDAY

Coq au Vin with Paris Mash, Mushrooms & Lardon	25
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À PARTAGER

<i>With your choice of Peppercorn, Béarnaise or Bordelaise Sauce</i>	+3
600 g Chateaubriand	165
1 kg Wagyu MBS 5+ Côte de Bœuf	300

PLATS PRINCIPAUX

Flat Iron Steak, Beurre Maître d'Hôtel	52
Steak Frites, Sauce Béarnaise <i>Striploin Steak 250 g, Fries, Sauce Béarnaise</i>	67
Cuisse de Canard <i>Free-Range Duck Confit, Brussels Sprouts, Wholegrain Mustard, Lardon</i>	46
Bœuf Bourguignon <i>Braised Wagyu Beef Cheeks, Celeriac, Lardon, Mushrooms, Red Wine Jus</i>	49
Poulet Rôti <i>Roast Bannockburn Chicken, Paris Mash, Tarragon Jus</i>	44 / 85
Moules et Frites <i>Portarlington Mussels (A), Fries</i>	42
Poisson <i>Snapper (A), Olive Tapenade, Sauce Vierge</i>	46
Poisson à la Meunière <i>John Dory (A), Capers, Golden Raisins, Parsley</i>	MP
Gnocchi à la Parisienne <i>Parisian Gnocchi, Roasted Pumpkin, Meredith Goat's Cheese, Basil Pesto</i>	42

GARNITURES

Pommes Frites (V)	10
Mixed Leaf Salad, Vinaigrette (V)	14
Paris Mash (V)	14
Sautéed Spinach, Garlic (V)	14
Watercress Salad, Roquefort, Pear, Walnuts (V)	24
Broccolini, Café de Paris Butter (I)	16

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

*Patrons must be 18+ to consume alcohol and not prohibited from the casino or the Crown Entertainment Complex. Crown practises responsible service of alcohol. Menu items and pricing are subject to change without notice, based on seasonal availability and the chef's selection. Guests must advise the venue of any dietary requirements or allergies at the time of booking. Credit card payments incur a service fee of 1.15%. A 10% surcharge applies on weekends. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a weekend). Crown Melbourne Limited (ABN 46 006 973 262).

