



• BISTRO •  
**GUILLAUME**

• ENTRÉES •

Freshly Shucked Live Oysters, Mignonette Sauce .....	MP
In-house Cold Smoked Tasmanian Salmon, Horseradish.....	24
Port Lincoln Sardine Escabeche, Rouille, Sourdough.....	18
Hand-Cut Cape Grim Grass-Fed Steak Tartare, Pommes Gaufrettes.....	28/48
Charcuterie Selection, Pickles, Sourdough .....	25
Koo Wee Rup Asparagus, Mustard Vinaigrette .....	19
Twice Baked Soufflé, Sauce Roquefort .....	23
BG Caesar Salad, Bannockburn Chicken, Lardons, Ortiz Anchovy .....	31

• GARNITURES •

Pommes Frites.....	8
Paris Mash .....	11
Roast Cauliflower, Almond Cream, Sauce Grenobloise.....	12
Grilled Broccolini, Labne, Green Garlic, Ortiz Anchovy .....	16
Shaved Cabbage, Golden Raisins, Aged Pecorino, Pedro Ximénez .....	12
Mixed Lettuces, Herbs, Vinaigrette.....	10

• PLAT PRINCIPAL •

Lakes Entrance John Dory, Mussels, Kombu Butter .....	40
Grilled Mooloolaba Swordfish, Harissa, Citrus, Herbs .....	36
Portarlinton Moules Marinieres, Crème Fraîche.....	38
Parisian Gnocchi, Courgettes, Watercress, Sheep's Ricotta .....	36
Western Plains Pork, Rémoulade, Sauce Charcutière.....	37
Bannockburn Free-Range Chicken, Sauce Chasseur .....	35/70

• GRILLADES •

Grainge Signature 300 Day Grain-fed Striploin 250g .....	45
Cape Grim Grass Fed Tenderloin 250g .....	50
Tajima Wagyu Skirt MBS 4+ 300g.....	36
Tajima Wagyu Rib Eye on the Bone 1kg.....	170
Market Fish .....	MP

*A choice of accompaniments for the table: Béarnaise, Peppercorn, Chimichurri*

• EXPRESS MENU •

12pm - 6:30pm

*Entree*  
 Piperade, Tomatoes, White Anchovies, Piment d'Espelette  
 or  
 Smoked Ham Hock Terrine, Parsley, Piccalilli, Toast

*Plat Principal*  
 Steak au Poivre, Pommes Frites, Endive Salad  
 or  
 Skate à la Grenobloise, Toasted Nori

*Dessert*  
 Valrhona Chocolate Mousse  
 or  
 Glace du Jour

1 Course – 28 | 2 Course – 38 | 3 Course – 45

• DESSERTS •

Tarte au Citron, Crème Fraîche .....	16
Vanilla Bean Crème Brûlée.....	16
Paris Brest, Coffee, Hazelnut.....	17
Passionfruit Soufflé, Banana and Passionfruit Sorbet.....	24
Glace du Jour .....	12

• FROMAGE •

La Luna Holy Goat, Castlemaine, Victoria, Australia	
Brillat Savarin, Normandy, France	
Tête de Moine, Bernese Jura, Switzerland	
Pyengana Cheddar, Tasmania, Australia	
Marcel Petite Comte, Franche-Comte, France	
Colston Bassett Stilton, Nottinghamshire, England	
<i>All cheeses served with accompaniments.....</i>	<b>28</b>

**Please note: credit card payments incur a service fee of 1.2% and a surcharge of 10% applies on public holidays**