

• BISTRO •
GUILLAUME

EXPRESS MENU

1 COURSE \$28 2 COURSES \$38 3 COURSES \$45

12 - 6.30PM

• ENTRÉE •

Bannockburn Chicken Terrine, Piccalilli, Sourdough
Butternut Pumpkin Velouté
Port Lincoln Sardines 'Escabeche'

• PLAT PRINCIPAL •

Parisian Gnocchi, Cavolo Nero, Silverbeet, Sheeps Ricotta, Almond Cream
Cone Bay Barramundi, Smoked Aubergine, Tomato Vinaigrette, Bottarga
Darling Downs Grain Fed Rump Cap, Mustard and Anchovy Butter, Bitter Leaves

• DESSERT •

Rhubarb Crème Brûlée
'Poire belle Hélène' Poached Pear, Warm Chocolate Sauce, Vanilla Bean Ice Cream
Pyengana Cheddar (Tas), Pear Confiture, Oat Biscuits

• GARNITURES •

Paris Mash 12
Pommes Frites 9
Mixed Leaves, Herbs, Vinaigrette 11
Brussel Sprouts, Lardons, Aged Parmesan, Lemon Vinaigrette 11
Roast Heritage Pumpkin, Meredith Goats Feta, Smoked Almonds 12
Char-grilled Broccolini, Labne, Ortiz Anchovy, Green Garlic 15



Menu is subject to change. Crown practices responsible service of alcohol.
Please note credit card payments incur a 1.2% surcharge and public holidays incur a 10% surcharge.