

• BISTRO •

GUILLAUME

*à la
maison*

• ENTRÉES •

Noisette Baguette, <i>Lescure Salted Butter</i>	\$6
Whipped Taramasalata, <i>Yarra Valley Salmon Roe</i>	\$22
Onion Soup, <i>Veal Jus, Gruyere, Liaison</i>	\$19
Selection de Charcuterie, <i>Fuet Anis, Saucisson, Country-Style Terrine, Pork Rillettes, Cornichons</i>	\$26

• PLAT PRINCIPAL •

Roast Bannockburn Free-Range Chicken, <i>Paris Mash, Tarragon Jus</i>	\$38
Darling Downs (QLD) Grass-Fed Chateaubriand 600g, <i>Paris Mash, Sauce au Poivre</i>	\$90
Gnocchi a la Parisienne, <i>Peas, English Spinach, Spring Garlic, Walnut and Herb Sauce, Meredith Goats Feta</i>	\$35
Baby Gem Lettuce, <i>Herbs, Spring Onions, Sauce Verte</i>	\$10
Roast Butternut Pumpkin, <i>Spiced Macadamias, Meredith Goats Feta, Chimmichurri</i>	\$13

• DESSERTS •

Tarte Au Citron, <i>Creme Fraiche</i>	\$15
Mousse au Chocolat, <i>Valrhona Chocolate Pearls</i>	\$15