

BISTRO GUILLAUME

NEW YEARS EVE MENU 3 COURSE - \$109PP

Including French Fries and Mixed Leaf Salad to share for the table

PETIT PLATS

Baker Bleu Sourdough Bread (2) (V)	2.5
Lescure A.O.P. Butter	
Huîtres à la Sauce Mignonette	6.5ea
Freshly Shucked Oysters, Mignonette Dressing	
Gilda	14
Olasagasti Anchovies, Olive, Guindillas (3)	
Whipped Cods Roe, Herbs, Baguette	16
Alto Olives, Espelette Pepper	12
Spanner Crab Roll	21
Coriander Mayonnaise	

ENTRÉES

Salade de Betteraves	
Salt Baked Beetroot, Meredith Goat Cheese, Candied Walnuts	
Tartare de Boeuf	
Hand-Cut Organic Grass-Fed Eye Fillet, Condiments	
Tartare de Poisson	
Kingfish Tartare, Cucumber, Grape, Shiso Dressing	
Country-Style Terrine	
Apple and Watercress Salad, Dijon Mustard	
Pâté de Foie de Volaille	
Chicken Liver Pate, Pear Chutney, Brioche	
Escargots en Persillade (12)	
Escargot, Garlic and Parsley Butter, Baguette	
Assiette de Charcuterie	
Charcuterie Plate, Pickles, Sourdough	
Saumon Fumé Froid	
In-House Cold Smoked Salmon, Horseradish, Brioche	

GARNITURES

Green Beans, Basil Pesto, Red Onion	14
Broccolini	16
Paris Mash	14
Spinach, Garlic	14
Watercress Salad, Roquefort, Pear, Walnuts	22

PLATS PRINCIPAUX

Médailon de Filet
Eye Fillet, Spinach, Peppercorn Sauce
Cuisse de Canard
Free Range Confit Duck Breast, Peas, Lardon, Beurre Blanc
Poulet Rôti
Roast Bannockburn Chicken, Paris Mash, Tarragon Jus
Moules
Portarlinton Mussels, Beurre Blanc
Poisson à la Meunière
John Dory, Capers, Lemon, Golden Raisin, Parsley
Gnocchi à la Parisienne
Parisian Gnocchi, Peas, Broad Beans, Meredith Goat Cheese

DESSERTS

Profiteroles au Chocolat
Warm Profiteroles, Vanilla Bean Ice Cream, Valrhona Chocolate
Tarte au Citron
Lemon Tart, Crème Fraiche
Crème Brûlée
Vanilla Bean, Almond Tuille
Strawberry & Lemon Trifle
Lemon Curd, Vanilla Cream, Sponge Cake, Duo of Strawberries
Trio de Sorbets
Sélection of Sorbet
Assiette de Fromages (2)
Cheese Sélection, Condiments

Menu is a sample only and is subject to change. Should you have any special dietary requirements or allergies please inform your waiter.
Please note: credit card payments incur a service fee of 0.85%. A 10% surcharge applies on Sundays. A 15% surcharge applies on Public Holidays excluding set menu prices advertised (one surcharge fee of 15% if Public Holiday falls on a Sunday).

