

• BISTRO •

# GUILLAUME

• CANAPÉS MENU •

AMUSE \$4 each	PREMIUM \$4.50 each	SUBSTANTIAL \$9 each
Ortiz Anchovy, Garlic, Grilled Baguette, Espelette Pepper	Clarence River Prawns, Aioli	Parisian Gnocchi, Courgettes, Sheep's Ricotta
Chicken Liver Parfait, Gingerbread Sandwich	San Danielle Prosciutto, Toast, Truffle Butter	Bannockburn Free-Range Chicken Ballantine, Baby Gem, Lardons, Tarragon Mayonnaise
Gruyere Gougère	In-House Smoked Tasmanian Salmon, Potato Blini, Yarra Valley Salmon Roe	Mini Bistro Guillaume Cape Grim Grass-Fed Cheeseburger
Pissaladière	Croque Monsieur 'Toastie'	Crumbed Fish Goujon, Pommes Pont Neuf, Sauce Gribiche
Boudin Noir, Onion and Mustard Cream, Brioche	Freshly Shucked Oysters, Mignonette	
Mussels Escabeche, Aioli, Grilled Sourdough	Spanner Crab Sandwich, Coriander Mayonnaise	
Bannockburn Free-Range Chicken Terrine, Piccalilli	Market Fish Tartare, Finger Lime, Smoked Oyster Cream, Avruga Caviar	
Hand-cut Cape Grim Grass-Fed Steak Tartare, Pommes Gaufrettes		
		<b>DESSERT \$4 each</b>
		Raspberry and Vanilla Bean Mille-Feuille
		Choux Puffs, Passionfruit Curd
		Praline Financier
		Salted Caramel and Chocolate Tartelettes
		Toasted Coconut Sable

• SET MENU 1 - \$80 •

ENTRÉE	MAIN	DESSERT
Koo Wee Rup Asparagus, Mustard Vinaigrette	Grilled Mooloolaba Swordfish, Harissa, Citrus Herbs	Vanilla Bean Crème Brûlée
Smoked Ham Hock Terrine, Parsley, Piccalilli, Toast	Half Bannockburn Free-Range Chicken, Paris Mash, Sauce Chasseur	Tarte au Citron, Crème Fraiche
In-House Cold Smoked Salmon, Horseradish, Melba Toasts	Parisian Gnocchi, Courgettes, Watercress, Sheep's Ricotta	Glacé Du Jour

• SET MENU 2 - \$95 •

ENTRÉE	PLAT PRINCIPAL	DESSERT
Koo Wee Rup Asparagus, Mustard Vinaigrette	Lakes Entrance John Dory, Mussels, Kombu Butter	Vanilla Bean Crème Brûlée
In-House Cold Smoked Atlantic Salmon, Horseradish, Melba Toasts	Half Bannockburn Free-Range Chicken, Paris Mash, Sauce Chasseur	Passionfruit Soufflé, Banana and Passionfruit Sorbet
Port Lincoln Sardine Escabeche, Rouille	Parisian Gnocchi, Courgettes, Watercress, Sheep's Ricotta	Tart au Citron, Crème Fraiche
Charcuterie Selection, Pickles, Sourdough	Grainge Signature 300 Day Grain Fed Steak	Cheese Selection, Accompaniments
	Frites, Bitter Leaves, Sauce Béarnaise	

Groups of 13 or more require set menu. 24 Hours notice required  
Please note: credit card payments incur a service fee of 1.2% and a surcharge of 10% applies on public holidays  
Menu subject to change

• BISTRO •  
**GUILLAUME**

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• PREMIUM MENU 1 - \$115 •

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**TO SHARE**

Freshly Shucked Live Oysters, Mignonette  
Gruyere Gougeres

**ENTRÉE**

Koo Wee Rup Asparagus, Mustard Vinaigrette  
In-House Cold Smoked Atlantic Salmon,  
Horseradish, Melba Toasts  
Hand-Cut Cape Grim Grass-Fed Steak Tartare,  
Pommes Gaufrettes  
Charcuterie Selection, Pickles, Sourdough

**MAIN**

Lakes Entrance John Dory, Mussels, Kombu  
Butter  
Grainge Signature 300 Day Grain Fed Steak  
Frites, Bitter Leaves, Sauce Béarnaise  
Half Bannockburn Free-Range Chicken, Paris  
Mash, Sauce Chasseur  
Parisian Gnocchi, Courgettes, Watercress, Sheep's  
Ricotta  
Pommes Frites, Mixed Leaves, Herbs, Vinaigrette  
for the table

**DESSERT**

Vanilla Bean Crème Brûlée  
Passionfruit Soufflé, Banana and  
Passionfruit Sorbet  
Tarte au Citron, Crème Fraîche  
Glace du Jour

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• PREMIUM MENU 2 \$150 •

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**TO SHARE**

Freshly Shucked Live Oysters, Mignonette  
Charcuterie Selection, Pickles  
Gruyere Gougeres  
Port Lincoln Sardine Escabeche, Rouille

**ENTRÉE**

Twice Baked Soufflé, Sauce Roquefort  
In-House Cold Smoked Atlantic Salmon,  
Horseradish, Melba Toasts  
Hand-Cut Cape Grim Grass Fed Steak Tartare,  
Pommes Gaufrettes

**PARTAGER**

Whole Roast Bannockburn Free-Range Chicken,  
Sauce Chasseur  
*Mixed Lettuces, Herbs, Vinaigrette*  
*Paris Mash*  
Slow-Roast King Island Lamb Shoulder, Salsa  
Verde  
*Grilled Broccolini, Labne, Green Garlic, Ortiz*  
*Anchovy*  
*Shaved Cabbage, Golden Raisins, Aged Pecorino,*  
*Pedro Ximenez*

**DESSERT**

Vanilla Bean Crème Brûlée  
Passionfruit Soufflé, Banana and Passionfruit  
Sorbet  
Tarte au Citron, Crème Fraîche

**FROMAGE**

A Selection of Cheese, Accompaniments

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