

• BISTRO •

# GUILLAUME

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• RUINART SHARED ROOTS DINNER •

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Amuse

In-House Cold Smoked Tasmanian Salmon Cigar

Avruga Caviar

*Ruinart Brut*

Entrée

Artichoke Royale

Caramelized Western Plains Pork Belly, Ginger and Coriander

*Ruinart Blanc de Blancs*

Second Entrée

Bouillabaisse

Port Phillip King George Whiting, Portarlinton Mussel, Clarence River Prawn

*Dom Ruinart Blanc de Blancs 07*

Plat Principal

Aylesbury Duck Breast

Salt Baked Beetroot, Wattleseed, Juniper, Tasmanian Native Pepper

*Dom Ruinart Rose 07*

Dessert

Coffs Harbour Raspberries

Pistachio Gateau, Caramelised White Chocolate

*Ruinart Rose NV*



## Ruinart

LA PLUS ANCIENNE MAISON  
DE CHAMPAGNE

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