

BISTRO
GUILLAUME

SUNDAY LUNCH MENU

12:00pm - 5:00pm

*Settle in for a leisurely lunch with your choice of two or three courses,
accompanied by free-flowing wine.*

Enjoy a changing selection of house red, white and rosé, poured freely for 2 hours.

2 COURSES 159 PP | 3 COURSES 169 PP

ENTRÉE

In-House Cold-Smoked Salmon (A), Horseradish, Brioche
Soup du Jour (V)
Chicken Liver Parfait, Pear Chutney, Brioche
Hand-Cut Organic Grass-Fed Steak Tartare, Condiments

MAIN

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus
Portarlington Mussels (A), Vermouth, White Wine, Shallots
Snapper (A), Olive Tapenade, Sauce Vierge
Parisian Gnocchi, Roasted Pumpkin, Meredith Goat's Cheese, Basil Pesto

DESSERT

Vanilla Bean Crème Brûlée, Almond Tuile
Profiteroles, Vanilla Bean Ice Cream, Valrhona Chocolate Sauce
Lemon Tart, Crème Fraîche
Sorbet Selection (3)

*Free-flow beverages are available for two hours, commencing from the first glass poured.
Offer must be taken by the whole table. No menu substitutions or alterations are available.*

(A) Australian Origin (I) Imported Origin (M) Mixed Origin | (V) Vegetarian

*Patrons must be 18+ to consume alcohol and not prohibited from the casino or the Crown Entertainment Complex. Crown practises responsible service of alcohol. Menu items and pricing are subject to change without notice, based on seasonal availability and the chef's selection. Guests must advise the venue of any dietary requirements or allergies at the time of booking. Credit card payments incur a service fee of 1.15%. A 10% surcharge applies on weekends. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a weekend). Crown Melbourne Limited (ABN 46 006 973 262).

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