

BISTRO GUILLAUME

PETIT PLATS

Baker Bleu Sourdough Bread (2) (V) <i>Lescure A.O.P. Butter</i>	2.5
Huîtres à la Sauce Mignonette <i>Freshly Shucked Oysters, Mignonette Dressing</i>	6ea
Service de Caviar <i>30g Black Pearl Sterling Caviar, Blini</i>	200
Whipped Cods Roe, Herbs, Baguette	16
Alto Olives, Espelette Pepper (V)	12

ENTRÉES

Salade de Tomates (V) <i>Heirloom Tomato Salad, Stracciatella, Pickled Onion, Balsamic</i>	23
Soufflé au Roquefort (V) <i>Twice Baked Cheese Soufflé, Roquefort Sauce, Watercress Salad</i>	24
Tartare de Boeuf <i>Hand-Cut Organic Grass-Fed Eye Fillet, Condiments</i>	29/43
Pâté de Foie de Volaille <i>Chicken Liver Parfait, Pear Chutney, Brioche</i>	22
Escargots Persillade <i>Escargot, Garlic and Parsley Butter, Sourdough</i>	21/33
Soupe à l'Oignon <i>French Onion Soup, Gruyere Croutons</i>	22
Assiette de Charcuterie <i>Charcuterie Plate, Pickles, Sourdough</i>	29
Saumon Fumé Froid <i>In-House Cold Smoked Salmon, Horseradish, Brioche</i>	26

GARNITURES (V)

Pommes Frites	8
Mixed Leaf Salad, Vinaigrette	14
Broccolini	16
Paris Mash	14
Spinach, Garlic	14
Watercress Salad, Roquefort, Pear, Walnuts	22

PLATS PRINCIPAUX

Steak Frites, Sauce Béarnaise <i>Striploin Steak 250g MBS 4+, Fries, Sauce Béarnaise</i>	53
Magret de Canard <i>Duck Breast, Nectarine Chutney, Spring Onion, Jus Gras</i>	46
Carre D'Agneau <i>Lamb Rack, Smoked Eggplant, Chimichurri</i>	56
Poulet Rôti <i>Roast Bannockburn Chicken, Paris Mash, Tarragon Jus</i>	39
Moules et Frites <i>Portarlington Mussels, Fries</i>	39
Poisson Grillé <i>Grilled Ocean Trout, Broad Beans, Potatoes, Anchovy and Parsley Dressing</i>	42
Poisson à la Meunière <i>John Dory, Capers, Lemon, Golden Raisin, Parsley</i>	MP
Gnocchi à la Parisienne (V) <i>Parisian Gnocchi, Peas, Asparagus, Broad Beans, Meredith Goat Cheese</i>	39

DESSERTS

Profiteroles au Chocolat <i>Warm Profiteroles, Vanilla Bean Ice Cream, Warm Chocolate Sauce</i>	16
Crème Brûlée <i>Vanilla Bean, Almond Tuille</i>	16
Tarte au Citron <i>Lemon Tart, Crème Fraiche</i>	20
Strawberry & Lemon Trifle <i>Crème Chantilly, Lemon Curd, Strawberry</i>	18
Trio de Sorbets <i>Selection of Sorbet</i>	14
Assiette de Fromages <i>Cheese Selection, Condiments</i>	
1 Fromage 25g - 10 3 Fromages 75g - 26 5 Fromages 125g - 38	

(V) Vegetarian

Should you have any special dietary requirements or allergies please inform your waiter. Please note: credit card payments incur a service fee of 1.15%.
A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).