

BISTRO  
**GUILLAUME**

MENU DU JOUR

2 Course \$55 | 3 Course \$65

Monday to Friday, includes one glass of Red, White, Sparkling Wine, Local Beer or Soft Drink  
with Complimentary 4 Hours Multi-Level Parking

Baker Bleu Sourdough Bread, Lescure A.O.P. Butter

ENTRÉE

Choice of

Heirloom Tomato Salad, Stracciatella, Pickled Onion, Balsamic (V)

Chicken and Leek Terrine, Apple & Watercress Salad

In-House Cold Smoked Salmon, Horseradish, Brioche

PLATS PRINCIPAUX

Choice of

Crumbed Veal Cutlet, Mixed Leaf Salad, Vinaigrette

Portarlington Mussels, Vermouth, White Wine, Shallots

Gnocchi à la Parisienne, Mushrooms, Comté (V)

GARNITURES (V)

Pommes Frites 8

Mixed Leaf Salad, Vinaigrette 14

Paris Mash 14

Spinach, Garlic 14

Watercress Salad, Roquefort, Pear, Walnuts 22

DESSERTS

Choice of

Profiteroles, Vanilla Bean Ice Cream, Warm Chocolate Sauce

Crème Brûlée, Vanilla Bean, Almond Tuille

Comté, Honeycomb, Pecan & Raisin Bread

SUPPLEMENTS

**STEAK FRITES**

**25**

Mixed Leaf Salad, Sauce Béarnaise

(V) Vegetarian

Should you have any special dietary requirements or allergies please inform your waiter. Crown practises responsible service of alcohol.  
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).