

BISTRO

GUILLAUME

FATHERS'S DAY LUNCH

\$129^{PP}
3 COURSE

Including Mixed Leaf Salad to share for the table

PETIT PLATS

Baker Bleu Sourdough Bread (2) (V) <i>Lescure A.O.P. Butter</i>	3
Huîtres à la Sauce Mignonette <i>Freshly Shucked Oysters, Mignonette Dressing</i>	6.5ea
Gilda (3) <i>Olasagasti Anchovies, Green Olive, Guindillas Pepper</i>	16
Whipped Cods Roe, Herbs, Baguette	16
Alto Olives, Espelette Pepper	12
Les Coquilles Saint-Jacques, Café de Paris <i>Pan Seared Hervey Bay Scallops, Café de Paris Butter</i>	12ea

ENTRÉES

Salade de Betteraves <i>Salt Baked Beetroot, Meredith Goats Feta, Candied Walnuts</i>
Country-Style Terrine <i>Pork & Chicken Terrine, Dijon, Cornichons, Grilled Sourdough</i>
Tartare de Boeuf <i>Hand-Cut Organic Grass-Fed Eye Fillet, Condiments</i>
Pâté de Foie de Volaille <i>Chicken Liver Parfait, Pear Chutney, Brioche</i>
Escargots Persillade (6) <i>Escargot, Garlic and Parsley Butter, Sourdough</i>
Assiette de Charcuterie <i>Charcuterie Plate, Pickles, Sourdough</i>
Saumon Fumé Froid <i>In-House Cold Smoked Salmon, Horseradish, Brioche</i>

GARNITURES

Pommes Frites	10
Green Bean Salad, Pistachio & Basil Pesto, Red Onion	15
Paris Mash	14
Sautéed Spinach, Garlic	14
Watercress Salad, Roquefort, Pear, Walnuts	24
Broccolini, Café de Paris Butter	16

PLATS PRINCIPAUX

Medallion de Filet <i>Eye Fillet, Paris Mash, Peppercorn Sauce</i>
Cuisse de Canard <i>Free Range Confit Duck Leg, Brussel Sprouts, Lardon, Beurre Blanc</i>
Beef Bourguignon <i>Braised Wagyu Beef Cheek, Onion Soubise, Lardon, Mushroom, Croutons, Red Wine Jus</i>
Poulet Rôti <i>Roast Bannockburn Chicken, Paris Mash, Tarragon Jus</i>
Moules et Frites <i>Portarlington Mussels, Fries</i>
Poisson à la Meunière <i>John Dory, Capers, Native Finger Lime, Golden Raisin, Parsley</i>
Gnocchi à la Parisienne (V) <i>Parisian Gnocchi, Potato Cream, Mushrooms, Comte</i>

DESSERTS

Profiteroles au Chocolat <i>Warm Profiteroles, Vanilla Bean Ice Cream, Warm Chocolate Sauce</i>
Crème Brûlée <i>Vanilla Bean, Almond Tuile</i>
Tarte au Citron <i>Lemon Tart, Crème Fraiche</i>
Opera Cake <i>Crème Anglaise</i>
Trio de Sorbets <i>Selection of Sorbet</i>
Assiette de Fromages (3) <i>Cheese Selection, Condiments</i>

Menu is a sample only and is subject to change. 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 Public Holidays excluding set menu prices advertised (one surcharge fee of 15% if Public Holiday falls on a Sunday).