

BISTRO

GUILLAUME

NEW YEARS EVE

3 COURSE MENU
1ST & 2ND SEATING \$160^{PP}
3RD SEATING (FROM 9PM ONWARDS) \$199^{PP}

Including French Fries and Mixed Leaf Salad to share for the table

PETIT PLATS

Baker Bleu Sourdough Bread (2) (V) Lescure A.O.P. Butter	3
Huîtres à la Sauce Mignonette Freshly Shucked Oysters, Mignonette Dressing	6.5ea
Gilda Olasagasti Anchovies, Olive, Guindillas (3)	16
Whipped Cod Roe, Herbs, Baguette	16
Alto Olives, Espelette Pepper	12
Pan Seared Harvey Bay Scallops Café de Paris Butter	11ea
Spanner Crab Roll Coriander Mayonnaise	21

ENTRÉES

Salade de Betteraves Salt Baked Beetroot, Meredith Goat Cheese, Candied Walnuts
Tartare de Boeuf Hand-Cut Organic Grass-Fed Eye Fillet, Condiments
Tartare de Poisson Kingfish Tartare, Cucumber, Grape, Shiso Dressing
Country-Style Terrine Dijon Mustard, Baguette
Pâté de Foie de Volaille Chicken Liver Pâté, Pear Chutney, Brioche
Escargots en Persillade (12) Escargot, Garlic and Parsley Butter, Baguette
Assiette de Charcuterie Charcuterie Plate, Pickles, Sourdough
Saumon Fumé Froid In-House Cold Smoked Salmon, Horseradish, Brioche

PLATS PRINCIPAUX

Médallion de Filet Eye Fillet, Spinach, Peppercorn Sauce
Cuisse de Canard Free Range Confit Duck Leg, Peas, Lardon, Beurre Blanc
Poulet Rôti Roast Bannockburn Chicken, Paris Mash, Tarragon Jus
Moules Portarlinton Mussels, Beurre Blanc
Poisson à la Meunière John Dory, Capers, Lemon, Golden Raisin, Parsley
Gnocchi à la Parisienne Parisian Gnocchi, Peas, Broad Beans, Asparagus, Comte

DESSERTS

Profiteroles au Chocolat Warm Profiteroles, Vanilla Bean Ice Cream, Valrhona Chocolate
Tarte au Citron Lemon Tart, Crème Fraiche
Mousse Au Chocolate Valrhona Manjari 64% Chocolate Mousse, Chantilly Cream
Crème Brûlée Vanilla Bean, Almond Tuille
Trio de Sorbets Selection of Sorbet
Assiette de Fromages (2) Cheese Selection, Condiments

GARNITURES

Green Beans, Basil Pesto, Red Onion	15
Paris Mash	14
Spinach, Garlic	14
Watercress Salad, Roquefort, Pear, Walnuts	24

Menu is a sample only and is subject to change. 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).