

BISTRO
GUILLAUME

LES DESSERTS

Profiteroles au Chocolat 18
Profiteroles, Vanilla Bean Ice Cream, Warm Chocolate Sauce

Crème Brûlée 16
Vanilla Bean, Almond Tuile

Tarte au Citron 20
Lemon Tart, Crème Fraîche

Mousse au Chocolat 20
Chocolate Mousse, Chantilly

Trio de Sorbets 14
Selection of Sorbets

Assiette de Fromage (3) 28

2019 Domaine Chandon Vintage 22
Moët & Chandon Brut 'Impérial' NV 32
Charles Heidsieck Blanc de Blancs NV 48

SWEET BY THE GLASS

2018 Petaluma 'Hanlin Hill' Cane Cut Riesling 19
2023 Borgo Maragliano 'La Caliera' Moscato d'Asti 16
2022 Le Tertre du Lys d'Or Sauternes 20

FORTIFIED

Grant Burge 'Aged Tawny' 12
Penfolds 'Grandfather' Tawny 18

DIGESTIF

Pernod 13
Henri Bardouin 20
Rémy Martin VSOP 18
Normandin Mercier Grande Champagne 'Très Vieilles' 148
Hennessy XO 45
Tesseron 'Royal Blend' Grande Champagne 188

*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).