

BISTRO

# GUILLAUME

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## CANAPE SELECTION

### HORS D'OEUVRES 5

Freshly Shucked Oyster, Sauce Mignonette  
Croque Monsieur 'Toastie'  
Spanner Crab Sandwich, Coriander Mayonnaise  
Hand-Cut Steak Tartare, Pommes Gaufrette  
Cold Smoked Salmon, Brioche, Horseradish  
Pissaladière (V)  
Beetroot Tartlet, Meredith Goats Cheese  
Kingfish Tartare, Crispy Blini

### SUBSTANTIAL 9

Parisian Gnocchi, Peas, Broad Beans, Comté  
Spring Lamb, Herbs de Provence, Paris Mash  
Cape Grim Mini Cheeseburger, Pickled Zucchini  
Salt & Pepper Prawns, Sauce Gribiche

### DESSERT 4

Madeleine  
Choux Puffs, Hazelnut Cream  
Salted Caramel and Chocolate Tartlet  
Pâté de Fruit  
Macaron du Jour

(V) Vegetarian

Should you have any special dietary requirements or allergies please let us know. Menu is subject to change.

Groups of 8 or more require set menu. 48 hours notice required. 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).

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## SET MENU 1 - \$90

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### ENTRÉE

Choice between

Chicken Liver Parfait, Pear Chutney, Brioche  
In-House Smoked Salmon, Brioche, Horseradish  
Salt Baked Beetroot, Meredith Goats Feta, Candied Walnuts

### PLATS PRINCIPAUX

Choice between

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus  
John Dory à la Meunière, Native Finger Lime, Parsley  
Parisian Gnocchi, Asparagus, Peas, Broad Beans (V)

### GARNITURES TO SHARE FOR THE TABLE

Pommes Frites  
Mixed Leaf Salad

### DESSERT

Choice between

Sorbet Selection (3)  
Vanilla Bean Crème Brûlée, Almond Tuile  
Profiteroles, Vanilla Bean Ice Cream, Valrhona Chocolate Sauce

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## SET MENU 2 - \$105

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### ENTRÉE

Choice between

In-House Cold Smoked Salmon, Horseradish, Brioche  
French Onion Soup, Gruyere Croutons  
Hand-Cut Organic Grass-Fed Steak Tartare, Condiments

### PLATS PRINCIPAUX

Choice between

Lamb Rack, Ratatouille, Olive Tapenade  
Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus  
John Dory à la Meunière, Native Finger Lime, Parsley  
Parisian Gnocchi, Asparagus, Peas, Broad Beans (V)

### GARNITURES TO SHARE FOR THE TABLE

Pommes Frites  
Mixed Leaf Salad

### DESSERT

Choice between

Vanilla Bean Crème Brûlée, Almond Tuile  
Profiteroles, Vanilla Bean Ice Cream, Valrhona Chocolate Sauce  
Fromage (2), Beechworth Honeycomb

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## SET MENU 3 - \$120

### ENTRÉE

Choice between

In-House Cold Smoked Salmon, Horseradish, Brioche

Twice Baked Soufflé, Sauce Roquefort

Hand-Cut Organic Grass-Fed Steak Tartare, Condiments

Salt Baked Beetroot, Meredith Goats Feta, Candied Walnuts

### PLATS PRINCIPAUX

Choice between

Lamb Rack, Ratatouille, Olive Tapenade

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus

John Dory à la Meunière, Native Finger Lime, Parsley

Free Range Confit Duck Leg, Peas, Lardon, Beurre Blanc

Parisian Gnocchi, Asparagus, Peas, Broad Beans (V)

### GARNITURES TO SHARE FOR THE TABLE

Pommes Frites

Mixed Leaf Salad

### DESSERT

Choice between

Vanilla Bean Crème Brûlée, Almond Tuile

Profiteroles, Vanilla Bean Ice Cream, Valrhona Chocolate Sauce

Tart of the Day

### FROMAGE

Selection of European and Australian Cheeses  
and Accompaniments to Share

## SET MENU 4 - \$160

### HORS D'OEUVRES TO SHARE FOR THE TABLE

Whipped Cods Roe, Herbs, Baguette

Alto Olives, Espelette Pepper

### ENTRÉE

Choice between

In-House Cold Smoked Salmon, Horseradish, Brioche

Twice Baked Soufflé, Sauce Roquefort

Hand-Cut Organic Grass-Fed Steak Tartare, Condiments

Salt Baked Beetroot, Meredith Goats Feta, Candied Walnuts

### PLATS PRINCIPAUX

Choice between

Lamb Rack, Ratatouille, Olive Tapenade

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus

John Dory à la Meunière, Native Finger Lime, Parsley

Free Range Confit Duck Leg, Peas, Lardon, Beurre Blanc

Parisian Gnocchi, Asparagus, Peas, Broad Beans (V)

### GARNITURES TO SHARE FOR THE TABLE

Pommes Frites

Mixed Leaf Salad

### DESSERT

Choice between

Vanilla Bean Crème Brûlée, Almond Tuile

Profiteroles, Vanilla Bean Ice Cream, Valrhona Chocolate Sauce

Tart of the Day

Sorbet Selection

### FROMAGE

Selection of European and Australian Cheeses  
and Accompaniments to Share

Macarons to take away

(V) Vegetarian

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