

· BISTRO ·

# GUILLAUME

SYDNEY

## ENTRÉE

Freshly shucked oysters with shallot and red wine vinegar	\$24/\$48
Onion soup	\$18
Pumpkin velouté, speck, gruyere and truffle toast	\$25
Country style terrine	\$21
Charcuterie plate	\$25
In-house smoked salmon with dill cream and toasted brioche	\$20
Chicken liver parfait with pear chutney	\$20
Escargot en persillade	\$24 per doz
Seared scallops, cauliflower, shitake mushroom and chicken jus	\$28/\$42
Steak tartare with pommes gaufrettes	\$28/\$42
Salade Niçoise with rare yellow fin tuna	\$26
Beetroot, goats curd and walnuts	\$20
Grilled cos lettuce, anchovy and parmesan cream, crispy chicken wings	\$20
Twice baked soufflé with roquefort sauce	\$21 2-3pers. \$45 4-5pers. \$65

## SIDES

Watercress salad with endive, pear, Roquefort and walnut	\$16
Cauliflower gratin	\$15
Ratatouille	\$12
Paris mash	\$12
French fries	\$10
Mixed leaf with shallot dressing	\$10
Baby beans, basil and pistachio pesto	\$12

## MAIN

Steak frites with béarnaise sauce	\$43
Minute steak with red wine, eshallots and bone marrow	\$48
Braised pork neck, Brussel sprouts, speck, seeded mustard	\$36
Half roasted Barossa Valley chicken, Paris mash, tarragon jus	\$39
Duck confit with lentils, carrots and turnips	\$39
Roasted veal sweetbreads, celeriac, almonds, currants and veal jus	\$39
Lamb shoulder, fresh curd, globe artichoke and black olives	\$40
Confit Salmon, endive, oyster mushrooms, cucumber, coriander and ginger emulsion	\$42
Whiting Colbert, Pomme Pont Neuf, beurre maitre d'hotel	\$48
Barramundi, beurre noisette, capers, lemon and parsley	\$43
Moules Marinières with chips	\$36

## DISHES TO SHARE

Whole roasted Barossa Valley chicken,  
Paris mash, tarragon jus  
\$76.00

Côte de bœuf, kipflers, sauce béarnaise  
\$160.00

Duck Parmentier  
\$79

## CHEESE

Selection from the cheese trolley \$25

Cabot Clothbound Cheddar	Beaufort
Upland Pleasand Ridge Reserve	Epoisse
Milawa King River Gold	Pont-l'Eveque
La luna, Holy Goat	Brie de Meaux
Roquefort Papillon	Stilton Blue
Berry's creek Riverine Blue	

## DESSERTS

Passionfruit soufflé with crème anglaise and passionfruit ice cream	\$25
Profiteroles with vanilla bean ice cream and warm chocolate sauce	\$20
Opera cake with coffee ice cream	\$20

Selection from the dessert trolley \$25

Pistachio trifle	Mille Feuille with Madagascan vanilla cream
Ile flottante	Passionfruit crème brûlée
Lemon tart	Chocolate and salted caramel tart
Paris-Brest	Valrhona chocolate mousse
Saint Honoré	