

· BISTRO ·

GUILLAUME

SYDNEY

ENTRÉE

Freshly shucked oysters with shallot and red wine vinegar	\$4.50 each
Onion soup	\$18
Country style terrine	\$21
Charcuterie plate	\$25
In-house smoked salmon with dill cream and toasted brioche	\$20
Chicken liver parfait with pear chutney	\$22
Escargot en persillade	\$24 per doz
Seared scallops, cauliflower, shitake mushroom and chicken jus	\$28/\$42
Steak tartare with pommes gaufrettes	\$28/\$42
Salad of Crystal Bay prawns with mango and endive	\$26
Crispy pork belly, macadamia cream, broccoli and pork jus	\$22
Beetroot, goats curd, walnuts, chardonnay vinaigrette	\$20
Salade Lyonnaise, speck, shallots and poached egg	\$22
Twice baked soufflé with roquefort sauce	\$21
	2-3pers. \$45
	4-5pers. \$65

SIDES

Watercress salad with endive, pear, Roquefort and walnut	\$32
Cauliflower gratin	\$15
Paris mash	\$12
French fries	\$10
Mixed leaf with shallot dressing	\$10
Salad of summer greens with goats cheese and mint	\$14

MAIN

Steak frites with béarnaise sauce	\$45
Minute steak with Bordelaise sauce, shallots and bone marrow	\$52
Berkshire pork 300g cutlet with roasted endive, pear and pickled shimeji mushroom	\$42
Barossa Valley chicken, Paris mash and Sauce Chasseur	\$39
Duck confit, grated beetroot, rhubarb chutney and thyme jus	\$39
Roasted veal sweetbreads, asparagus emulsion, jus gras	\$39
Roasted lamb rump, eggplant, black olive and goats cheese	\$40
Pan fried Goldband Snapper, peas a la Française, pancetta and marjoram	\$40
Barramundi, sauce Basquaise, Padrón peppers and kiplers potatoes	\$43
Moules Marinières with chips	\$36

DISHES TO SHARE

Whole roasted Barossa Valley chicken, Paris mash and sauce Chasseur	\$76
Côte de bœuf, kiplers, sauce béarnaise	\$160
Duck Parmentier	\$79

CHEESE

Selection of cheeses and condiments from the trolley

	\$25
Roquefort	Poppy seed, Cumin, Oat and Sourdough
Livarot	Rhubarb and Quince Chutney
La luna, Holy Goat	Fruit loaf
	Candied Macadamia and Walnuts

DESSERTS

Passionfruit soufflé with crème anglaise and passionfruit ice cream	\$25
Profiteroles with vanilla bean ice cream and warm chocolate sauce	\$20
Blackberries, pistachio, vanilla cream and white chocolate	\$25
Rum Baba with vanilla crème Chantilly	\$25
Opera gateau with coffee ice cream	\$20

Selection from the petit fours trolley - \$2 each

Lemon madeleine	Valrhona chocolate truffle
Salted caramel	Vanilla and raspberry marshmallows
Pear financier	Selection of macarons
Chouquettes	Passionfruit jelly
Pistachio nougat	