

• BISTRO •

GUILLAUME

SYDNEY

Dishes of the month

Entrée

Ravioli of King prawn with tomato, coriander and finger lime	\$28/\$42
Crispy pork belly, parsnip cream, Brussel sprouts and prunes	\$20
Salad of beetroot and smoked eel, pickled cucumber and horseradish	\$22

Main

Pan fried Hapuka, Jerusalem artichoke, clams and seaweed butter	\$40
Berkshire pork 300g cutlet with roasted endive, pear and pickled shimeji mushroom	\$42
Roasted veal sweetbreads, almonds, currants, gingerbread emulsion	\$39
Confit duck leg, roasted Brussel sprouts, pomegranate and citrus	\$42

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 sugar snaps and fresh peas, goats cheese and mint	\$14

The classiques

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	\$20
Escargot en persillade	\$24 per doz
Steak tartare with pommes gaufrettes	\$28/\$42
Salade Niçoise with rare yellow fin tuna	\$26
Twice baked soufflé with roquefort sauce	\$21
	2-3pers. \$45
	4-5pers. \$65

Main

Fish of the day	\$43
Moules Marinières with chips	\$36
Steak frites with béarnaise sauce	\$45
Minute steak with Bordelaise sauce, eshallots and bone marrow	\$52
Barossa Valley chicken, Paris mash and sauce Chasseur	\$39

Dishes for two

Whole roasted Barossa Valley chicken, Paris mash and sauce Chasseur	\$76
Duck Parmentier	\$79
Crème caramel	\$35

Lunch and Pre-theatre menu

Entrée

Chicken rilette, shaved celeriac, pickled onions, seeded mustard dressing

Or

Chestnut soup, Autumn mushrooms on toast

Main Course

Mirror Dory poached in brown butter, roasted cauliflower, caper and raisin purée

Or

Pork neck cooked for 12 hours, grilled Savoy cabbage, sauce charcutière

Crème caramel, ruby grapefruit and champagne granita
Cheese of the day

2 course \$50
3 course \$65

Cheese selection with condiments from the trolley \$25

Poppy seed, Cumin,
Oat and Sourdough

Plum Chutney

Fruit Loaf

Candied nuts

Desserts

Passionfruit soufflé with crème anglaise and passionfruit ice cream \$25

Profiteroles with vanilla bean ice cream and warm chocolate sauce \$20

Raspberries, pistachio, vanilla cream and white chocolate \$25

Apple tarte fine with cinnamon ice cream \$25

Opera gateau with coffee ice cream \$20

Selection from the petit fours trolley - \$2 each