

• 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 Blue Eye, 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
Cote de boeuf, kipflers, sauce béarnaise	\$160
Duck Parmentier	\$79
Crème caramel	\$35

### From the cheese trolley \$25

Holy goat - La Luna, Victoria
Stilton Blue - Colston Bassett, England
Poppy seed, Cumin, Oat and Sourdough
Quince and apple compote
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