

· BISTRO ·

# GUILLAUME

SYDNEY

## Dishes of the month

### Entrée

|  |           |
|--|-----------|
| Roasted scallops, pinenuts, velouté of pumpkin and ginger    | \$28/\$42 |
| Crispy pork belly, parsnip cream, Brussel sprouts and prunes | \$24      |
| Salad of beetroot, goats cheese, walnut and horseradish      | \$22      |

### Main

|  |           |
|--|-----------|
| Fresh egg pappardelle, baby octopus, tomato and saffron  | \$26/\$34 |
| Roasted Goldband Snapper, new season globe artichoke, mussels and velouté of white bean and bay leaf | \$45      |
| Berkshire pork 300g cutlet with grilled celeriac, hazelnuts and lardo di Colonnata                   | \$43      |
| Braised lamb shank, consommé of olives and thyme, ratatouille and Paris mash                         | \$40      |
| 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 shaved Brussel sprouts, hazelnuts, parmesan and herbs | \$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   | M.P  |
| Moules Marinières with chips                                  | \$36 |
| Steak frites with béarnaise sauce                             | \$48 |
| 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, blood orange sorbet and doughnuts                    | \$35  |

### From the cheese trolley \$25

|   |
|---|
| Holy goat, La Luna - Victoria           |
| Stilton Blue - Colston Bassett, England |
| Poppy seed, Cumin, Oat and Sourdough    |
| Mustard fruits                          |
| 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 |
| Apple tarte fine with cinnamon ice cream                            | \$20 |
| Crème caramel, blood orange sorbet and doughnuts                    | \$20 |

Selection from the petit fours trolley - \$2 each