

GUILLAUME

SYDNEY

• ENTREES •

- Freshly shucked oysters with shallot and red wine vinegar\$4.50 each
- Onion soup \$18
- Country style terrine..... \$21
- In-house smoked salmon with dill cream and toasted brioche..... \$20
- Escargot en persillade.....\$24 per doz
- Steak tartare with pommes gaufrettes..... \$28/42
- Salade Niçoise with rare yellow fin tuna..... \$26
- Salad of beetroot, goats cheese, walnut and horseradish.....\$22
- Twice baked soufflé with roquefort sauce1 pers \$21
2-3 pers. \$45



• SIDES •

- Watercress salad with endive, pear, Roquefort and walnut.....\$32
- Paris mash.....\$12
- Cauliflower gratin.....\$15
- French fries.....\$10
- Mixed leaf with shallot dressing.....\$10
- Spring salad of green asparagus, snow peas, mint and goats cheese.....\$16
- Baby beans with basil and pistachio pesto.....\$14

• MAINS •

- Snapper, peas a la Francaise, pancetta and marjoram.....\$45
- Moules Marinières with Pomme frites..... \$36
- Fresh egg fettuccine, tomato, vongole and fresh herbs.....\$28/38
- Grainge Signature 300 Day Grain Fed Steak Frites, Sauce Béarnaise..... \$48
- Cape Grim 200g grass fed tenderloin, bone marrow, sauce Bordelaise and Pomme frites.....\$52
- Barossa Valley Chicken, Paris mash and sauce chasseur..... \$39
- Flinders Island lamb shoulder, globe artichoke, goats cheese and black olives..... \$45

• DISHES FOR TWO •

- Whole roasted Barossa Valley chicken, Paris mash and sauce Chasseur
\$76
- 1 Kg Rangers Valley Black Angus Rib eye MBS 3, kipflers, sauce béarnaise
\$160
- Duck Parmentier
\$79
- Crème caramel, blood orange sorbet and doughnuts
\$35

• DESSERTS •

- Passionfruit soufflé with crème anglaise and passionfruit ice cream\$25
- Profiteroles with vanilla bean ice cream and warm chocolate sauce.....\$20
- Strawberry and frangipane tart.....\$25
- Crème caramel, blood orange sorbet and doughnuts.....\$20
- Selection of cheeses and condiments.....\$25
- Selection from the petit fours trolley - \$2 each