

• BISTRO •

GUILLAUME

SYDNEY

ENTRÉE

Freshly shucked oysters with shallot and red wine vinegar	\$5 each
Salad of heirloom tomatoes, white peach and shiso	\$24
Salad of beetroot, goats cheese, walnut and horseradish	\$22
Salade Niçoise with rare yellow fin tuna	\$26
Onion soup	\$18
Country style terrine	\$21
Assiette de saucisson, cured meats and pickled vegetables	\$26
In-house smoked salmon with dill cream and toasted brioche	\$20
Escargot en persillade	\$24 per doz
Steak tartare with pommes gaufrettes	\$26/\$42
Salad of Crystal Bay prawns with mango and bitter leaves	\$26
Crispy pork belly, confit carrot, garlic and crackling	\$26
Twice baked soufflé with roquefort sauce	\$22

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
Spring salad of green asparagus, snow peas, mint and goats cheese	\$16
Baby beans with basil and pistachio pesto	\$14

MAIN

Fish of the day	\$MP
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
Barossa Valley Chicken, Paris mash and sauce chasseur	\$40
Duck à l'orange, breast and leg, tarte fine of endive	\$46
Berkshire pork 300g cutlet, caramelised fennel, green olives and almonds	\$44
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
Flinders Island lamb shoulder, eggplant, vadouvan and grilled onions	\$46

DISHES TO SHARE

Twice baked soufflé with roquefort sauce	\$45
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, apricot sorbet and doughnuts	\$35

CHEESE

Selection of cheeses and condiments	\$25
La Luna, Holy Goat, VIC	
Brie de Nangis, FR	
Pyengana Cheddar, TAS	
Colston Bassett Stilton, UK	
Poppy seed, cumin and oat crackers	
Seasonal fruit chutney	

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, apricot sorbet and doughnuts	\$20

Selection from the petit fours trolley - \$2 each

- Macarons
- Nougat
- Financiers
- Marshmallows
- Madeleines
- Chocolate truffles
- Salted caramel