

• BISTRO •

GUILLAUME

SYDNEY

From 11.45am to 7pm

ENTRÉE

Freshly shucked oysters with shallot and red wine vinegar	\$5 each
Salad of beetroot, goats cheese, rhubarb and horseradish	\$22
Onion soup	\$18
Country style terrine	\$21
Assiette de saucisson, cured meats and mixed olives	\$26
In-house smoked salmon with dill cream and toasted brioche	\$20
Salade Niçoise with rare yellow fin tuna	\$26
Escargot en persillade	\$24 per doz
Steak tartare with pommes gaufrettes	\$26/\$42
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
Summer salad of fresh peas, sugar snaps, mint and goats cheese	\$16
Shaved hispi cabbage, hazelnut, parmesan, chardonnay vinaigrette	\$14

- Come early to enjoy our Happy Hour
at the bar Mon-Fri 5pm to 7pm -

MAIN

Pan roasted Atlantic salmon, zucchini, basil, broth of tomato and lemongrass	\$42
Blue Eye Trevalla, peas a la Francaise, pancetta and marjoram	\$45
Moules Marinières with Pomme frites	\$38
Fresh egg fettuccine, tomato, vongole and salsa verde	\$28/38
Barossa Valley Chicken, Paris mash and tarragon jus	\$40
Duck à l'orange, breast and leg, glazed endive	\$44
Berkshire pork 300g cutlet, caramelised fennel, white beans 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 rump, grilled hispi cabbage and black olives	\$46

DISHES TO SHARE

Twice baked soufflé with roquefort sauce	\$45
Whole roasted Barossa Valley chicken, Paris mash and tarragon jus	\$76
1 Kg Rangers Valley Black Angus Rib eye MBS 3, kipflers, sauce béarnaise	\$160
Duck Parmentier	\$79
Crème caramel	\$35

Entrée

Chicken liver parfait, pear and apple chutney, warm brioche
Or
Chilled oxheart tomato soup, Ortiz anchovy and black olive toast

Main Course

Crumbed Mirror dory, Pommes Pont Neuf, beurre Maître d'Hôtel
Or
Ballotine of Barossa valley chicken leg, Paris mash, thyme jus

Dessert

Crème brûlée, rhubarb compote
Or
Selection of sorbets

2 course \$38
3 course \$45

DESSERTS AND CHEESE

Crème caramel	\$20
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
Fresh raspberries, pistachio gâteau, caramelised white chocolate and vanilla	\$22
Selection of sorbets	\$16

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