

• 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	\$20
Onion soup	\$18
Chicken liver parfait, pear and apple chutney, toasted brioche	\$20
Country style terrine	\$22
Charcuterie Plate	\$26
In-house smoked salmon with dill cream and toasted brioche	\$22
Salade Niçoise with rare yellow fin tuna	\$26
Escargot en persillade	\$24 per doz
Steak tartare with pommes gaufrettes	\$26/\$42
Twice baked goat cheese soufflé, pear and walnut salad	\$24

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

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 breast, sautéed kale , shimeji mushrooms and garlic	\$40
Duck confit, roasted brussel sprouts, citrus and bitter leaves	\$40
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 goat cheese soufflé, pear and walnut salad	\$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

Caramelised Onion Tart, Ortiz anchovies, black olive and thyme
Or
Salad of Baby Vegetables, parmesan, toasted rye and pancetta

Main Course

Crispy Skin King Trout, Broccolini, almond beurre noisette and lemon
Or
Confit Barossa Valley Chicken Leg, Kipfler potatoes, truffle cream and bitter leaves

Dessert

Vanilla Bean Rice Pudding, strawberry and champagne granita
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	\$22
Fresh raspberries, pistachio gateau, 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