

· 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
Brussel sprouts with speck, seeded mustard and confit spring onions	\$14
Shaved hispi cabbage, hazelnut, parmesan, chardonnay vinaigrette	\$14

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

MAIN

Ocean Trout, endive, oyster mushrooms, emulsion of ginger and coriander	\$43
Spotted Mackerel, grilled broccolini, macadamia, green olives and salsa verde	\$42
Moules Marinières with Pomme frites	\$38
Fresh egg fettuccine, tomato, vongole and herbs	\$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
Rangers Valley 200g bavette, bone marrow, sauce Bordelaise and Pomme frites	\$42
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
Truffled Chicken Parmentier, celery, leek and button mushrooms	\$75
Crème caramel	\$35

Entrée

Salade Lyonnaise, poached egg, cabernet sauvignon lardons
Or
Beetroot and caramelised onion tart, balsamic and horseradish

Main Course

Pumpkin ravioli, sage and almond beurre noisette
Or
Confit Barossa Valley Chicken leg, celeriac, pomme Parisenne and speck

Dessert

Ile flottante with crème anglaise
Or
Baked rhubarb pie, vanilla bean ice cream

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
Vanilla Bean Rice Pudding, strawberry and champagne granita	\$16
Fresh blackberries, 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