

· BISTRO ·

GUILLAUME

SYDNEY

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, apple 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
Barramundi, 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, apple and walnut salad	\$45
Whole roasted Barossa Valley chicken, Paris mash and tarragon jus	\$75
1 Kg Rangers Valley Black Angus Rib eye MBS 3, kipflers, sauce béarnaise	\$160
Truffled Chicken Parmentier	\$70
Crème caramel	\$35

From 11.45am to 7pm

Entrée

Butternut Pumpkin Velouté,
Parmesan and truffle
Or
Warm salad of confit chicken,
hazelnuts and shaved celeriac

Main Course

Fish of the day,
capers, raisins and almond brown butter
Or
Potato gnocchi, beef cheek ragu,
parsnip cream

Dessert

Raspberry soufflé
Or
Lemon Verbena crème brûlée

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	\$20
Selection of sorbets	\$12

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