

· BISTRO ·

# GUILLAUME

SYDNEY

## ENTRÉE

Quiche Lorraine ( Lunch only )	\$16
Freshly shucked oysters with shallot and red wine vinegar	\$5 each
Salad of beetroot, goats cheese, rhubarb and horseradish	\$20
Onion soup	\$18
Country style terrine	\$22
Chicken liver parfait, pear and apple chutney, toasted brioche	\$20
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 Roquefort soufflé, apple and walnut salad	\$24/\$45

## 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
Roasted butternut pumpkin, pine nuts and goat cheese	\$14

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

## MAIN

John Dory, capers, raisins and cauliflower	\$MP
Bouillabaisse, scallop, clams, baby fennel and saffron	\$42
Barramundi, broccolini, macadamia, green olives and salsa verde	\$43
Moules Marinières with Pomme frites	\$38
Squid ink fettuccine, Spanner crab, tomato and coriander	\$28/38
Bistro Guillaume Cape Grim beef burger ( Lunch only )	\$19
Bannockburn Chicken breast, sautéed kale, shimeji mushrooms and garlic	\$40/\$75
Duck confit, roasted brussel sprouts, citrus and bitter leaves	\$40
Berkshire pork 300g cutlet, caramelised fennel, white beans and almonds	\$44

## FROM THE GRILL

Rangers Valley 220g Grain fed Bavette	\$36
Wagyu Chuck Tail Flap MBS 5 250g Steak	\$44
Grainge Signature 250g Grain fed Sirloin	\$38
Cape Grim 200g Grass fed Tenderloin	\$40
Tajima Wagyu 1Kg Grain fed Rib Eye MBS 6	\$160

A choice of sauces for the table:

Bearnaise  
Bordelaise  
Café de Paris

From 11.45am to 7pm

## Entrée

Pissaladière,  
caramelised onions and anchovies  
Or  
Pumpkin velouté,  
Parmesan and truffle emulsion

## Main Course

Gnocchi Parisienne,  
speck, Gruyère and sage  
Or  
Vol-au-Vent,  
confit chicken and Jerusalem artichoke

## Dessert

Blood orange soufflé, almond ice cream  
Or  
Chocolate mousse, crème anglaise

2 course \$38  
3 course \$45

## DESSERTS AND CHEESE

Tarte of the Day	\$14
Crème caramel	\$18/\$32
Passionfruit soufflé with crème anglaise and passionfruit ice cream	\$25
Profiteroles with vanilla bean ice cream and warm chocolate sauce	\$20
Warm vanilla bean rice pudding, whiskey caramel and roasted quince ice cream	\$14
Selection of sorbets	\$12
Chocolate and peppermint truffle	\$2 each

## 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 sour dough crackers