

· 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

Goldband Snapper, capers, raisins and cauliflower	\$46
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	\$40
Wagyu Chuck Tail Flap MBS 5 250g Steak	\$44
Grainge Signature 250g Grain fed Sirloin	\$38
Cape Grim 250g Grass fed Tenderloin	\$50
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

Smoked pork hock terrine,
pickled shallot salad, grilled sourdough
Or
Pissaladière,
caramelised onions and anchovies

Main Course

King Trout, courgette flowers, new season peas,
lemon and basil
Or
Chicken ballotine, wild mushrooms,
spring greens and Paris mash

Dessert

Baked citrus meringue, raspberry and
chamomile consommé
Or
Strawberry soufflé with vanilla bean ice cream

2 course \$38
3 course \$45

DESSERTS AND CHEESE

Tarte of the Day	\$16
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 sourdough crackers