

· BISTRO ·

GUILLAUME

SYDNEY

ENTRÉE

Freshly shucked oysters with shallot and red wine vinegar	\$5 each
Western Australian sardines, escabeche baby herbs and saffron	\$18
Salad of salt baked beetroots, candied walnuts, Roquefort and treviso	\$22
Heirloom tomatoes, nectarine, Ortiz anchovies and radicchio	\$24
French onion soup	\$19
Chicken liver parfait, pear and apple chutney, toasted brioche	\$20
Country style terrine	\$24
Charcuterie Plate	\$26
In-house smoked salmon and horseradish	\$24
Escargot en persillade	\$24 per doz
Steak tartare with pommes gaufrettes	\$26/\$42
Twice baked Roquefort soufflé, apple and walnut salad	\$24

SIDES

Paris mash	\$12
French fries	\$10
Mixed leaf with shallot dressing	\$11
Shaved Brussel sprouts, hazelnut, parmesan, chardonnay vinaigrette	\$14
Crushed peas, black olives, Meredith goats cheese, tarragon and lemon vinaigrette	\$14
Grilled broccolini, pickled lemon, almonds and brown butter	\$14
Watercress salad with endive, pear, Roquefort and walnut	\$34

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

MAIN

Steak frites with Béarnaise sauce, Grainge Signature Grain fed 250g	\$48
Minute steak with Bordelaise sauce, bone marrow, Pomme frites, Cape Grim Grass fed 250g	\$58
Lamb rump, eggplant caviar, spinach and black olives	\$42
Confit duck leg, peas, baby cos, marjoram, serrano ham	\$38
Vol au Vent of veal sweetbread, tombé of mushrooms, jus gras	\$40
Bannockburn chicken breast, Paris mash, tarragon jus	\$38
Pea tortellini, baby carrots and tarragon butter	\$36
John Dory, beurre noisette, capers, lemon, parsley	MP
Chargrilled Mooloolaba swordfish, ratatouille and herb salad	\$39
Moules Marinières with Pomme frites	\$38

DISHES FOR TWO

Twice baked Roquefort soufflé,
apple and walnut salad
\$45

Whole roasted Bannockburn chicken,
Paris mash, tarragon jus
\$80

Tajima Wagyu
1Kg Grain fed Rib Eye MBS 6
\$160

Crème caramel
\$32

MENU DU JOUR

Entrée

Terrine of chicken confit,
hazelnuts and grilled sourdough

Main Course

Pan fried Hapuka with sauce vierge
(tomatoes, spring onions, herbs)

2 course \$38

with a glass of wine \$49

DESSERTS

Tartlet of mango and passionfruit, kafir lime and coconut	\$20
Crème caramel	\$16
Passionfruit soufflé with crème anglaise and passionfruit ice cream	\$25
Profiteroles with vanilla bean ice cream and warm chocolate sauce	\$20
Selection of sorbets	\$16
Chocolate and peppermint truffle	\$2 each

ASSIETTE DE FROMAGES \$30

Soumaintrain, Burgundy, France
Roquefort, Aveyron, France
Tête de Moine, Bernese Jura, Switzerland
La Luna Holy Goat, Castlemaine, Victoria, Australia
Pyengana Cheddar, Tasmania, Australia

- All cheeses served with accompaniments -