

BISTRO

GUILLAUME

CANAPE SELECTION

HORS D'OEUVRES 5

Freshly Shucked Oyster, Sauce Mignonette
Croque Monsieur 'Toastie'
Spanner Crab Sandwich, Coriander Mayonnaise
Hand-Cut Steak Tartare, Pommes Gaufrette
Cold Smoked Salmon, Brioche, Horseradish
Pissaladière (V)
Beetroot Tartlet, Meredith Goats Cheese
Kingfish Tartare, Crispy Blini

SUBSTANTIAL 9

Parisian Gnocchi, Peas, Broad Beans, Comté
Spring Lamb, Herbs de Provence, Paris Mash
Cape Grim Mini Cheeseburger, Pickled Zucchini
Salt & Pepper Prawns, Sauce Gribiche

DESSERT 4

Madeleine
Choux Puffs, Hazelnut Cream
Salted Caramel and Chocolate Tartlet
Pâté de Fruit
Macaron du Jour

(V) Vegetarian

Should you have any special dietary requirements or allergies please let us know. Menu is subject to change.
Groups of 8 or more require set menu. 48 hours notice required. Please note: credit card payments incur a service fee of 1.15%.
A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).

BISTRO

GUILLAUME

SET MENU 1 - \$90

ENTRÉE

Choice between

In-House Smoked Salmon, Brioche, Horseradish
Salt Baked Beetroot, Meredith Goats Feta, Candied Walnuts

PLATS PRINCIPAUX

Choice between

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus
Parisian Gnocchi, Potato Cream, Mushrooms, Comte (V)

GARNITURES TO SHARE FOR THE TABLE

Pommes Frites
Mixed Leaf Salad

DESSERT

Choice between

Sorbet Selection (3)
Vanilla Bean Crème Brûlée, Almond Tuile
Profiteroles, Vanilla Bean Ice Cream, Valrhona Chocolate Sauce

SET MENU 2 - \$105

ENTRÉE

Choice between

In-House Cold Smoked Salmon, Horseradish, Brioche
French Onion Soup, Gruyere Croutons
Salt Baked Beetroot, Meredith Goats Feta, Candied Walnuts (v)

PLATS PRINCIPAUX

Choice between

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus
John Dory à la Meunière, Native Finger Lime, Parsley
Parisian Gnocchi, Potato Cream, Mushrooms, Comte (V)

GARNITURES TO SHARE FOR THE TABLE

Pommes Frites
Mixed Leaf Salad

DESSERT

Choice between

Vanilla Bean Crème Brûlée, Almond Tuile
Profiteroles, Vanilla Bean Ice Cream, Valrhona Chocolate Sauce
Fromage (2), Beechworth Honeycomb

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SET MENU 3 - \$120

ENTRÉE

Choice between

In-House Cold Smoked Salmon, Horseradish, Brioche
Twice Baked Soufflé, Sauce Roquefort
Hand-Cut Organic Grass-Fed Steak Tartare, Condiments
Salt Baked Beetroot, Meredith Goats Feta, Candied Walnuts

PLATS PRINCIPAUX

Choice between

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus
John Dory à la Meunière, Native Finger Lime, Parsley
Free Range Confit Duck Leg, Brussel Sprouts,
Lardon, Beurre Blanc
Parisian Gnocchi, Potato Cream, Mushrooms, Comte (V)

GARNITURES TO SHARE FOR THE TABLE

Pommes Frites
Mixed Leaf Salad

DESSERT

Choice between

Vanilla Bean Crème Brûlée, Almond Tuile
Profiteroles, Vanilla Bean Ice Cream, Valrhona Chocolate Sauce
Tart of the Day

FROMAGE

Selection of European and Australian Cheeses
and Accompaniments to Share

SET MENU 4 - \$160

HORS D'OEUVRES TO SHARE FOR THE TABLE

Whipped Cods Roe, Herbs, Baguette
Alto Olives, Espelette Pepper

ENTRÉE

Choice between

In-House Cold Smoked Salmon, Horseradish, Brioche
Twice Baked Soufflé, Sauce Roquefort
Hand-Cut Organic Grass-Fed Steak Tartare, Condiments
Salt Baked Beetroot, Meredith Goats Feta, Candied Walnuts

PLATS PRINCIPAUX

Choice between

Bannockburn Free-Range Chicken, Paris Mash, Tarragon Jus
John Dory à la Meunière, Native Finger Lime, Parsley
Free Range Confit Duck Leg, Brussel Sprouts,
Lardon, Beurre Blanc
Parisian Gnocchi, Potato Cream, Mushrooms, Comte (V)

GARNITURES TO SHARE FOR THE TABLE

Pommes Frites
Mixed Leaf Salad

DESSERT

Choice between

Vanilla Bean Crème Brûlée, Almond Tuile
Profiteroles, Vanilla Bean Ice Cream, Valrhona Chocolate Sauce
Tart of the Day
Sorbet Selection

FROMAGE

Selection of European and Australian Cheeses
and Accompaniments to Share

Macarons to take away

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