

GUILLAUME

· ENTREES ·

Freshly shucked oysters with shallot and red wine vinegar 22/43

Onion soup with liaison, croutons and gruyere 20

Charcuterie board 32

In-house smoked salmon with dill cream and toasted brioche 26

Twice baked cheese soufflé with Roquefort sauce 26

Salt baked beetroot with horseradish cream, grapes and hazelnuts 20

Chicken liver parfait with pear chutney and grilled sourdough 26

Organic steak tartare with cornichons and pomme gaufrettes 30

Escargot en persillade and brioche crumb 25



· PARTAGER ·

Braised lamb shoulder with rosemary and garlic roasted potatoes and salsa verde 110

Roasted whole Mount Barker free range chicken served with Paris mash and tarragon jus 85

Chataaubriand with kipfler potatoes and green peppercorn sauce 110

· SIDES ·

French fries 12

Paris mash 12

Broccolini with beurre noisette and toasted almonds 12

Cauliflower gratin 12

Mixed leaves with red wine vinaigrette 10

Watercress salad with witlof, pear and Roquefort 20

· MAINS ·

Barramundi with caper and raisin beurre noisette and shaved cauliflower 42

Linguini with spanner crab, garlic, chilli and tomatoes and lemon 40

Parisian gnocchi with macadamia cream, baby spinach, pickled onions 35

Half Mount Barker chicken, Paris mash, tarragon jus 43

Rangers Valley sirloin (300 day grain fed), crispy kipfler potatoes, watercress salad and béarnaise sauce 49

Confit duck leg with sautéed speck, shallot, peas and beurre blanc 42

Beef tenderloin with potato sarladaise, caramelised cauliflower, charred onion and broccolini 45

· DESSERTS ·

Profiteroles with vanilla bean ice cream and warm chocolate sauce 20

Passionfruit soufflé with passionfruit ice cream 22

Lemon tart with crème fraîche 20

Selection of sorbet 14

Chocolate délice with macadamia ice cream and salted caramel 22

Apple tarte tatin with cinnamon ice cream 22

Cheese board, selection of cheeses with fruit and crackers 35

· AFTERNOON TEA INDULGENCE ·

Saturday | 65 per person

Enjoy our decadent Afternoon Tea featuring a delicious selection of sweet and savoury treats, fine tea and a glass of Champagne.

To book call 1800 556 688.

*Subject to availability.

A surcharge of 10% applies on public holidays.

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

