



MELBOURNE
CUP 
AT BISTRO GUILLAUME

MENU

SHARE

Freshly shucked oysters with shallot and red wine vinegar

ENTRÉE

Smoked salmon with peach purée, salmon roe, caviar and frisee

OR

Charcuterie plate, selection of salamis, Jamón, country style terrine, pork rilette and chicken liver parfait

OR

Salt baked beetroot, horseradish cream, grapes and hazelnuts

MAIN

Rottneest island swordfish with Grenobloise sauce, lemon myrtle, caramelised cauliflower

OR

Beef tenderloin with potato sarladaise, parsnip purée, broccolini, jus gras

OR

Parisian gnocchi, baby spinach, macadamia cream, wild mushrooms and picked onion

DESSERT

Selection of Australian and international cheeses, quince, crackers

OR

Raspberry soufflé with raspberry sorbet

OR

Chocolate delice with macadamia ice cream and salted caramel

• BISTRO •

GUILLAUME

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

 responsible drinking