

• BISTRO •

GUILLAUME

FESTIVE MENU

29 November to 23 December 2021

Available Tuesday to Saturday | Three Course Menu | \$90 per person

• ENTRÉE •

Country style terrine with mustard, cornichons and grilled sourdough

or

Spanner crab, with avocado, cucumber, coriander and capsicum coulis

or

Heirloom tomato salad with burrata cheese, pickled onion, balsamic and baby basil

• MAIN •

Swordfish with pearl cous cous, chargrilled vegetables, herbs and labneh

or

Rack of lamb, potato sarladaise, baby carrots, salsa verde and red current jus

or

Parisian gnocchi, with roasted pumpkin, spinach, pine nuts and crispy sage

• DESSERT •

Chocolate delice with macadamia ice cream and salted caramel

or

Baked alaska, coconut sorbet, lime and raspberry

or

Pavlova with passionfruit cream, berries and mango sorbet

A surcharge of 10% on public holidays.

Subject to venue opening hours. Selected menu items only. Menus subject to change. Not to be used in conjunction with any other offer or discount or Entertainment Card. Restricted to groups of 12 or less. 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) and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.