

• BISTRO •

GUILLAUME

Select up to 3 items per course for the party to choose from
\$90 PER PERSON | 3 COURSE MENU SELECTION

• ENTRÉES •

Freshly shucked oysters with shallots and red wine vinegar

Onion soup with croutons and gruyere

Country style terrine

Charcuterie plate

Chicken liver parfait with pear chutney

In-house smoked salmon with dill cream and toasted brioche

Salt baked beetroot with horseradish cream, grape and hazelnuts

Steak tartare (Dandaragan organic beef tenderloin)

Escargots en persillade

• MAINS •

Barramundi with caper and raisin beurre noisette and shaved cauliflower

Linguini with spanner crab, garlic, chilli and tomatoes

Parisian gnocchi with macadamia cream, baby spinach and ricotta

Half Mount Barker chicken, Paris mash, tarragon jus

Rangers Valley sirloin (300 day grain fed), crispy kipfler potatoes, watercress salad and béarnaise sauce
(\$10 per person surcharge applies)

Confit duck leg with radicchio, brussel sprouts, orange, pomegranate and duck vinaigrette

Beef tenderloin with pomme pont neuf, eggplant caviar, confit shallots, tomatoes and jus gras

• DESSERTS •

Profiteroles with vanilla bean ice cream and warm chocolate sauce

Chocolate délice with macadamia ice cream and salted caramel

Vanilla bean crème brûlée with rhubarb

Lemon tart with crème fraiche

Selection of sorbet

Cheese selection

Please note menus and prices are subject to seasonal changes.

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

