

BISTRO
GUILLAUME

FUNCTION MENU

Select up to 3 items per course for the party to choose from

\$105 per person

COMPLIMENTARY PAIN ET BEURRE

Spent Grain Sourdough, Isigny French Cultured Butter (2)
Murray River Pink Salt

ENTRÉES

Freshly Shucked Oysters, Shallot, Red Wine Vinegar

Onion Soup, Liaison, Croutons, Gruyère

Charcuterie Board

Char-Grilled Fremantle Octopus, Citrus Aioli,
Watercress, Chilli, Coriander Salad

In-House Smoked Salmon, Dill Cream, Toasted Brioche

Twice Baked Cheese Soufflé, Sauce Roquefort

Chicken Liver Parfait, Pear Chutney, Grilled Sourdough

Organic Steak Tartare, Cornichons, Pomme Gaufrettes

Escargot En Persillade, Brioche Crumb

ACCOMPAGNEMENTS

French Fries

Paris Mash

Pumpkin Gratin, Dijon Mustard Cream, Gruyere, Sage

Mixed Leaves, Red Wine Vinaigrette

Char Grilled Broccolini, Chestnut Cream, Hazlenut, Wild Rice Crumb

PLATS PRINCIPAUX

Market Fish, Pumpkin Ravioli, Spinach, Feta Stuffed
Zucchini Flower, Ginger & Coriander Beurre Blanc
(\$10 per person surcharge applies)

Parisian Gnocchi, Wild Mushrooms, Asparagus, Jamon Crumb,
Chestnut Cream

Duck A L'Orange, Duck Breast, Sweet Potato &
Celeriac Sarladaise, Witlof, Orange, Rosemary Crumb
(\$10 per person surcharge applies)

Linguini, Shark Bay Crab, Garlic, Chilli, Tomatoes, Lemon

Half Mount Barker Chicken, Paris Mash, Tarragon Jus

Rangers Valley Sirloin (300 Day Grain Fed), Crispy Kipfler
Potatoes, Watercress Salad, Béarnaise Sauce
(\$10 per person surcharge applies)

DESSERTS

Chocolate Fondant, Hazelnut Crumb, Espresso Ice Cream

Profiteroles, Vanilla Bean Ice Cream, Warm Chocolate Sauce

Selection of Sorbet

Cheese Board, Selection of Cheeses, Fruit & Crackers