

BISTRO
GUILLAUME

SET MENU

\$110 per person

PAIN ET BEURRE

Spelt Grain Sourdough Bread Basket, Isigny French Cultured Butter, Murray River Pink Salt

ENTRÉE

Choice of

Charcuterie Board

Salt Baked Beetroot Salad, Meredith Valley Goats Cheese, Candied Walnuts

Shark Bay Scallops, Cafe de Paris Butter

PLATS PRINCIPAUX

Choice of

Linguini

Shark Bay Crab, Garlic, Chilli, Tomatoes, Lemon

Poulet Roti

Half Roasted Mount Barker Chicken, Paris Mash, Tarragon Jus

Steak Frites (Premium course option +\$10*)

250g Black Onyx Rangers Valley Sirloin, Fries, Bernaise

ACCOMPAGNEMENTS

To Share

French Fries

Mixed Leaves, Red Wine Vinaigrette

Char-Grilled Broccolini, Cafe de Paris Butter

DESSERTS

Choice of

Profiteroles au Chocolat - Vanilla Bean Ice Cream, Chocolate Sauce

Vanilla Bean Crème Brûlée - Almond Tuile

Assiette de Fromages - Cheese Selection, Condiments

Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% 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.