

• BISTRO •

GUILLAUME

TAPAS & TASTING MENU

Wednesday & Thursday: 5pm to 9pm

Friday & Saturday: 5pm to 10pm

Freshly shucked oysters with shallot & red wine vinegar	22/44
Chicken liver parfait with pear chutney, watercress and charred bread	26
In-house smoked salmon with dill cream & toasted brioche	26
Espelette toasted cashews	10
Marinated olives and feta	12

HOUSE MADE DIPS

Pumpkin and cashew, beetroot and pine nuts, rocket pesto & pistachio served with grilled bread	22
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SHARING BOARDS

Charcuterie - Serrano ham, salami, chorizo, country style terrine, pork rillette, pickled vegetables, olives and cornichons	32
Seafood platter - Freshly shucked oysters, smoked salmon, crumbed squid, tempura whiting, prawns, Moreton Bay bugs, pickled octopus	49

DESSERT

Chocolate Delice with macadamia ice cream and grapefruit jel	20
Rhubarb brulée served with shortbreads	20
Tasting dessert plate	46
Rhubarb brulée, profiteroles, lemon tart, chocolate delice and selection of ice cream and sorbet	

CHEESE BOARD

Cheese Board served with crackers, grilled bread quince paste and fresh fruit	36
La Couronne, Comte, Cow's Milk	
Brillat Savarin, Cow's Milk	
Berthaut, Epoisse, Cow's Milk	
Papillon, Roquefort, Sheep's Milk	
Capitoul, Caprinelle, Goat's Milk	

Surcharge of 10% applies 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.