

· BISTRO ·  
**GUILLAUME**

· TAKE AWAY ·

· ENTREES ·

Freshly shucked oysters with shallot and red wine vinegar .....	22/43
Onion soup with liaison, croutons and gruyere.....	20
Charcuterie plate.....	32
In-house smoked salmon with dill cream and toasted brioche.....	26
Twice baked cheese soufflé with Roquefort sauce .....	26
Salt baked beetroot with horseradish cream, grapes and hazelnut crumb .....	20

· PARTAGER ·

Braised lamb shoulder with chat potatoes and salsa verde.....	110
Roasted whole Mount Barker free range chicken served with Paris mash and tarragon jus.....	85
Chateaubriand with green pepper corn sauce and crispy Kipfler potatoes.....	108

· SIDES ·

Mixed leaves with red wine vinaigrette.....	10
French fries.....	12
Paris mash.....	12
Broccolini with beurre noisette and toasted almonds.....	12

· MAINS ·

Barramundi with caper and raisin beurre noisette and shaved cauliflower .....	42
Linguini with spanner crab, chilli, garlic, tomatoes and lemon .....	40
Parisian gnocchi with macadamia cream, mushrooms, baby spinach, pickled onion .....	35
Half Mount Barker chicken, Paris mash, tarragon jus.....	44
Rangers Valley sirloin (300 day grain fed), crispy kipfler potatoes, watercress salad .....	49
Confit duck leg with sautéed speck, shallot, peas and beurre blanc.....	42



· DESSERTS ·

Profiteroles with vanilla bean ice cream and warm chocolate sauce.....	20
Lemon tart with crème fraiche.....	20
Chocolate délice with macadamia ice cream and salted caramel.....	22
Cheese board, selection of cheeses with fruit and crackers .....	35

This menu will be disposed of after single use. Please use touchless payment where possible.

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.

