

• BISTRO •

GUILLAUME

\$55 LUNCH MENU

Two courses for \$55. Three courses for \$75.
Includes a glass of sparkling wine.

• ENTRÉE •

Nicoise salad with rare tuna, beans, tomato, onion and olive tapenade

or

Slow cooked 62 degree egg, leek, jamon and seeded mustard

or

Organic steak tartare with cornichons, capers and pomme gaufrettes

• MAIN •

Lobster bisque with swordfish and mussels

or

Chicken roulade with chestnut purée, mushroom, spinach and carrots

or

Parisian gnocchi, cavolo nero, ricotta, zucchini flower and almond

• DESSERT •

Chocolate delice with macadamia ice cream and salted caramel

or

Pavlova with passionfruit cream, raspberry sorbet and seasonal fruit

or

Riz au lait with caramel sauce and cinnamon ice cream

Vegan and vegetarian dishes available upon request

A surcharge of 10% applies on public holidays.

Available until 27 June 2021, excluding Sunday 25 April, Monday 26 April, Sunday 9 May and Monday 7 June 2021.

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.