

• BISTRO •

# GUILLAUME

## TRUFFLE SEASON MENU

Dishes can be bought individually or full menu | 165

Add freshly shaved truffle to any of your favourite dishes | 5 grams 20

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• ENTRÉE •

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Whole poached Marron with linguini, Champagne,  
caviar and finger lime sauce, shaved truffle

49

**Suggested Wine** NV Moet & Chandon imperial brut – Epernay, France 26

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• MAIN •

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Harvey 100 day grain fed rib eye with french fries,  
truffle salt and truffle jus, 400gms

69

**Suggested Wine** 2017 Clos Bagatelle Carignan – Languedoc, France 19

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• DESSERT •

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Apple tarte tatin with truffle ice cream

32

**Suggested Wine** 2015 Clos Bagatelle Muscat – Minervois, France 14

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• SIDE •

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Paris mash with chopped truffle

22



STONEBARN

*Manjimup*

A surcharge of 10% on public holidays. Menu subject to change and availability. Available for a limited time only. 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) and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.