

• BISTRO •

GUILLAUME

• ENTREES •

Freshly shucked oysters with shallot and red wine vinegar	22/43
Onion soup	20
Country style terrine	22
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 hazelnuts	20
Chicken liver parfait with pear chutney	26
Steak tartare (Dandaragan organic beef tenderloin)	30
Escargot en persillade.....	25



• 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	10
Watercress salad with endive, pear and roquefort	20
Baked pumpkin gratin, Dijon mustard, gruyere.....	12
French fries.....	12
Paris mash.....	12
Sautéed greens, garlic cream, anchovies and smoked almonds.....	12
Cauliflower gratin	12

• MAINS •

Market fish, locally caught with heirloom carrots, quinoa, cumin, coriander, beurre blanc and pomme allumettes .. MP	
Barramundi with caper and raisin beurre noisette and shaved cauliflower	42
Linguini with spanner crab, garlic, chilli and tomatoes	40
Parisian gnocchi with macadamia cream, baby spinach and ricotta	35
Half Mount Barker chicken, Paris mash, tarragon jus.....	43
Rangers Valley sirloin (300 day grain fed), crispy kipfler potatoes, watercress salad and béarnaise sauce.....	49
Confit duck leg with radicchio, brussel sprouts, orange, pomegranate and duck vinaigrette	42
Beef tenderloin with pomme pont neuf, eggplant caviar, confit shallots, tomatoes and jus gras	44

• DESSERTS •

Profiteroles with vanilla bean ice cream and warm chocolate sauce.....	20
Passionfruit soufflé with passionfruit ice cream	22
Lemon tart with crème fraiche.....	20
Selection of sorbet	14
Chocolate délice with macadamia ice cream and salted caramel.....	22
Vanilla bean crème brûlée with rhubarb.....	20
Cheese selection.....	35

• AFTERNOON TEA INDULGENCE •

Saturday | 65 per person

Enjoy our decadent Afternoon Tea featuring a delicious selection of sweet and savoury treats, fine tea and a glass of Champagne.

To book call 1800 556 688.

*Subject to availability.

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.

