

BISTRO  
**GUILLAUME**

VALENTINE'S DAY

14 February | \$179 per person | Includes a glass of Champagne

AMUSE-BOUCHE

Truffle & Cheese Gougère

STARTER

Seared Foie Gras, Cherry Gel, Frisée & Hazelnut Salad, Brioche

ENTRÉE

Butter Poached Marron, Braised Pork Cheek, Cauliflower Purée, Confit Leek

MAIN

Filet Mignon, Sweet Potato Gratin, Jerusalem Artichoke Purée, Asparagus, Smoked Tomato, Pickled Onions

DESSERT

Raspberry Macaron, Chantilly Cream, Raspberry Sorbet

Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% 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.