

BISTRO  
**GUILLAUME**

## SIGNATURE LUNCH

Includes a glass of sparkling wine

\$69 per person for 2 courses

\$89 per person for 3 courses

### ENTRÉE

Onion Soup, Liaison, Croutons, Gruyère

or

Heirloom Tomato, Balsamic Salad, Micro Basil, Spiced Labneh, Olive Crumb, Grilled Bread

or

Premium course option + \$10

Citrus Cured Kingfish, Coriander Citrus Dressing, Radish, Wasabi Aioli

### MAIN

Roast Pumpkin Orzo, Jamon Crumb, Crispy Sage

or

Slow Cooked Pork Cutlet, Spiced Apple Purée, Asparagus, Roasted Fennel, Braised Cabbage, Jus

or

Premium course option + \$10

Snapper, Romesco, Broccolini, Barley, Golden Raisin, Caper Beurre Noisette

### DESSERT

Rhubarb & Orange Frangipane Tart, Vanilla Bean Ice-Cream, Nut Crumb

or

Strawberry Souffle, Strawberry Sorbet, Chantilly Cream

or

Premium course option + \$10

Paris-Brest, Pistachio Crème

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.

Vegan and vegetarian dishes available upon request. Lunch available until Sunday 30 June excluding ANZAC Day, Mother's Day & Monday 3 June 2024. Other exclusion dates may apply. Subject to venue opening hours. Bookings subject to availability. Selected menu items only. Menus subject to change. Not to be used in conjunction with any other offer or discount. Restricted to groups of 12 or less. 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. 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.