

BISTRO
GUILLAUME

CHRISTMAS MENU

25 December | \$230 per person

CANAPÉ

Freshly Shucked Tasmanian Oysters, Osceitra Caviar, Mignonette

or

Vol-au-vent, Wild Mushrooms, Crème Fraiche, Micro Herbs

ENTRÉE

Hiramasa Kingfish, Grapefruit Liqueur, Cherry Dressing, Dill, Fennel Salad, Finger Lime

or

Quail Confit, Lentils, Black Cabbage, Pickled Shallots, Pomegranate Jus

or

Zucchini, Squash, Potato, Eggplant, Capsicum, Thyme, Gruyère Gratin

MAIN

Wagyu Beef Cheek Bourguignon, Paris Mash, Herb Croutons, Lardons, Summer Vegetables

or

Toothfish, Paprika Gammon Crust, Mussel Cream, Purple Asparagus, Clams

or

Pumpkin Risotto, Almonds, Sage, Peas, Brandied Sultanas

DESSERT

Dark & White Chocolate Bûche, Cranberry, Poached Pear, Rum & Raisin Ice Cream

or

Selection of French Cheese, Dried Fruit, Walnuts, Crackers, Grilled Bread

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.