

BISTRO  
**GUILLAUME**

## CHRISTMAS MENU

25 December | \$220 per person\*

### CHARCUTERIE BOARD TO SHARE

Selection of Salamis, Jamon, Chicken Liver Parfait, Pork Rilette,  
Country Style Terrine, Cornichons, Grilled Sourdough

### SEAFOOD PLATTER TO SHARE

In-House Smoked Salmon, Freshly Shucked Oysters, Prawns,  
Pickled Octopus, Crumbed Squid, Scampi, Café de Paris Butter

### MAIN

Beef Wellington, Mushroom, Artichoke Purée, Asparagus, Sweet Potato Sarladaise  
or  
Roasted Glacier 51 Toothfish, Pumpkin Ravioli, Spinach, Zucchini Flower  
Caviar, Caviar, Chive Beurre Blanc

### DESSERT

Cranberry and Macadamia Parfait, Cherry, Shaved Chocolate  
or  
Pavlova, Passionfruit Cream, Berries, Mango, Raspberry Sorbet

\*Inclusive of Public Holiday surcharge. 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.