

BISTRO
GUILLAUME

PAIN ET BEURRE

Spent Grain Sourdough, Isigny French Cultured Butter (2) Murray River Pink Salt	3
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ENTRÉES

Freshly Shucked Oysters, Shallot, Red Wine Vinegar	28 / 54
Onion Soup, Liaison, Croutons, Gruyère	24
Charcuterie Board	36
Char-Grilled Fremantle Octopus, Citrus Aioli, Watercress, Chilli, Coriander Salad	32
In-House Smoked Salmon, Dill Cream, Toasted Brioche	32
Twice Baked Cheese Soufflé, Sauce Roquefort	28
Chicken Liver Parfait, Pear Chutney, Grilled Sourdough	26
Organic Steak Tartare, Cornichons, Pomme Gaufrettes	32
Escargot En Persillade, Brioche Crumb	26

PLATS PRINCIPAUX

Market Fish, Pumpkin Ravioli, Spinach, Feta Stuffed Zucchini Flower, Ginger & Coriander Beurre Blanc	MP
Parisian Gnocchi, Wild Mushrooms, Asparagus, Jamon Crumb, Chestnut Cream	40
Duck A L'Orange, Duck Breast, Sweet Potato & Celeriac Sarladaise, Witlof, Orange, Rosemary Crumb	52
Linguini, Shark Bay Crab, Garlic, Chilli, Tomatoes, Lemon	44
Half Mount Barker Chicken, Paris Mash, Tarragon Jus	46
Rangers Valley Sirloin (300 Day Grain Fed), Crispy Kipfler Potatoes, Watercress Salad, Béarnaise Sauce	56
WA Pardoo 350g Wagyu Scotch Fillet, Pomme Pont Neuf Potatoes, Café De Paris Butter	130

A PARTAGER

1.8Kg WX Wagyu Tomahawk, Garlic Roasted Potatoes, Broccolini, Café De Paris Butter	280
<small>Please Allow One Hour Cooking Time</small>	
Braised Lamb Shoulder Parmentier, Paris Mash, Brioche Crumb, Fregola and ChimiChurri Salad	120
Roasted Whole Mount Barker Free Range Chicken, Paris Mash, Tarragon Jus	90
Chateaubriand, Kipfler Potatoes, Green Peppercorn Sauce	135

ACCOMPAGNEMENTS

French Fries	12
Paris Mash	14
Pumpkin Gratin, Dijon Mustard Cream, Gruyere, Sage	16
Mixed Leaves, Red Wine Vinaigrette	14
Char Grilled Broccolini, Chestnut Cream, Hazlenut, Wild Rice Crumb	16

DESSERTS

Chocolate Fondant, Hazelnut Crumb, Espresso Ice Cream	24
Profiteroles, Vanilla Bean Ice Cream, Warm Chocolate Sauce	20
Strawberry Souffle with Strawberry Sorbet, Cream Chantilly	22
Selection of Sorbet	16
Cheese Board, Selection of Cheeses, Fruit & Crackers	35

AFTERNOON TEA INDULGENCE

Saturday | 80 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.

A 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.