

BISTRO
GUILLAUME

PRE-SHOW MENU

\$70 per person for 2 courses

\$90 per person for 3 courses

ENTRÉE

Onion Soup, Liaison, Croutons, Gruyère

or

Chargrilled Fremantle Octopus, Citrus Aioli, Chilli, Coriander Salad

MAIN

Half Mount Barker Chicken, Paris Mash, Tarragon Jus

or

Swordfish, Fregola Salad, Watercress, Confit Tomatoes

or

Premium course option + \$10

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

DESSERT

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

or

Cheese Board, Trio of Cheeses Fruit & Crackers

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.

Subject to venue opening hours. Booking subject to availability. Selected menu items only. Menus subject to change. Not to be used in conjunction with any other offer or discount.
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.