

· BISTRO ·

GUILLAUME

SYDNEY

ENTRÉE

Freshly shucked oysters with shallot and red wine vinegar	\$24/\$48
Onion soup	\$18
Chilled pea soup with lobster, tarragon and mint	\$28
Country style terrine	\$19
Charcuterie plate	\$25
In-house smoked salmon with dill cream and toasted brioche	\$20
Chicken liver parfait with pear chutney	\$20
Escargot en persillade	\$24 per doz
Steak tartare with pommes gaufrettes	\$30/\$42
Salade Niçoise with rare yellow fin tuna	\$26
Beetroot, goats curd and walnuts	\$20
Frisée salade, speck, shallots and poached egg	\$20
Coriander crab cake, avocado and pickled cucumber	\$25
Twice baked soufflé with roquefort sauce	\$20 2-3pers. \$45 4-5pers. \$65

SIDES

Watercress salad with endive, pear, Roquefort and walnut	\$16
Heirloom tomatoes, Mozzarella, basil, aged balsamic	\$15
Ratatouille	\$12
Paris mash	\$12
Gratin Dauphinois	\$12
French fries	\$10
Mixed leaf with shallot dressing	\$10
Baby beans, basil and pistachio pesto	\$12

MAIN

Steak frites with béarnaise sauce	\$43
Minute steak with red wine, shallots and bone marrow	\$45
Berkshire pork belly with apple and pickled cabbage	\$38
Half roasted Barossa Valley chicken, Paris mash, tarragon jus	\$39
Duck confit with peas, speck and shallot	\$39
Veal sweetbreads, Balmain bug, cauliflower and crustacean jus	\$42
Lamb rack, eggplant caviar, roasted capsicum, chermoula, zucchini flower	\$42
Barramundi, chargrilled cos lettuce, spinach, kombu butter	\$39
Whiting Colbert, Pomme Pont Neuf, beurre maitre d'hotel	\$48
John Dory, beurre noisette, capers, lemon and parsley	\$45
Moules Marinières with chips	\$34

DISHES TO SHARE

Whole roasted Barossa Valley chicken, Paris mash, tarragon jus	\$76.00
Côte de bœuf, kipflers, sauce béarnaise	\$160.00
Duck Parmentier	\$79

CHEESE

Selection from the cheese trolley \$25

Cabot Clothbound Cheddar	Beaufort
Upland Pleasand Ridge Reserve	Epoisse
Milawa King River Gold	Pont-l'Eveque
La luna, Holy Goat	Brie de Meaux
Crottin de Chavignol	Roquefort Papillon
Berry's creek Riverine Blue	Stilton Blue

DESSERTS

Passionfruit soufflé with crème anglaise and passionfruit ice cream	\$25
Profiteroles with vanilla bean ice cream and warm chocolate sauce	\$20
Opera cake with coffee ice cream	\$20

Selection from the dessert trolley \$25

Pistachio trifle	Mille Feuille with Madagascan vanilla cream
Ile flottante	Passionfruit crème brûlée
Lemon tart	Chocolate and salted caramel tart
Paris-Brest	Valrhona chocolate mousse
Saint Honoré	