

• BISTRO •

# GUILLAUME

Select up to 3 items per course for the party to choose from  
**\$90 PER PERSON | 3 COURSE MENU SELECTION**

---

• ENTRÉES •

---

Freshly shucked oysters with shallots and red wine vinegar  
Onion soup  
Country style terrine  
Charcuterie plate  
Chicken liver parfait with pear chutney  
Salt baked beetroot, Fromages frais, hazelnuts and horseradish  
In-house smoked salmon with dill cream and toasted brioche  
Escargots en persillade

---

• MAINS •

---

Barramundi, shellfish bisque, mussels and rouille  
Cobia with clams, Piperade sauce, Espelette pepper  
Linguini with spanner crab, garlic, chilli and tomatoes  
Spencer Gulf mussels with pommes frites  
Parisian gnocchi, chicory and macadamia cream  
Half Mount Barker chicken, Paris mash, tarragon jus  
Rangers Valley sirloin (300 day grain fed), crispy kipfler potatoes, watercress salad and béarnaise sauce  
Confit of duck leg, Toulouse sausage and haricot beans  
Braised short rib, red wine sauce, speck, carrot, turnip and croutons on a bed of Paris mash

---

• DESSERTS •

---

Profiteroles with vanilla bean ice cream and warm chocolate sauce  
Passionfruit soufflé with passionfruit ice cream  
Lemon tart with crème fraîche  
Selection of sorbet  
Chocolate délice with macadamia ice cream and salted caramel  
Vanilla bean crème brûlée with rhubarb  
Cheese selection

Please note menus and prices are subject to seasonal changes.

Please be aware that our products either contain or are produced in kitchens which contain / use the allergens of peanuts, tree nuts, seafood, soy, milk (and other diary), egg, sesame, wheat (gluten) and sulphite preservatives. We can't guarantee any of our products are 100% allergen free.