

BISTRO GUILLAUME

3 COURSE - \$129PP

Including French Fries and Mixed Leaf Salad to share for the table

PETIT PLATS

Baker Bleu Sourdough Bread (2) (V)	3
Lescure A.O.P. Butter	
Huîtres à la Sauce Mignonette	6.5ea
Freshly Shucked Oysters, Mignonette Dressing	
Gilda	16
Olasagasti Anchovies, Olive, Guindillas (3)	
Whipped Cods Roe, Herbs, Baguette	16
Alto Olives, Espelette Pepper	12
Spanner Crab Roll	21
Coriander Mayonnaise	

ENTRÉES

Salade de Betteraves	
Salt Baked Beetroot, Meredith Goat Cheese, Candied Walnuts	
Tartare de Boeuf	
Hand-Cut Organic Grass-Fed Eye Fillet, Condiments	
Tartare de Poisson	
Kingfish Tartare, Cucumber, Grape, Shiso Dressing	
Country-Style Terrine	
Dijon Mustard, Baguette	
Pâté de Foie de Volaille	
Chicken Liver Pate, Pear Chutney, Brioche	
Escargots en Persillade (12)	
Escargot, Garlic and Parsley Butter, Baguette	
Assiette de Charcuterie	
Charcuterie Plate, Pickles, Sourdough	
Saumon Fumé Froid	
In-House Cold Smoked Salmon, Horseradish, Brioche	

GARNITURES

Green Beans, Basil Pesto, Red Onion	15
Paris Mash	14
Spinach, Garlic	14
Watercress Salad, Roquefort, Pear, Walnuts	24

PLATS PRINCIPAUX

Medallion de Filet	
Eye Fillet, Spinach, Peppercorn Sauce	
Cuisse de Canard	
Free Range Confit Duck Leg, Peas, Lardon, Beurre Blanc	
Poulet Rôti	
Roast Bannockburn Chicken, Paris Mash, Tarragon Jus	
Moules	
Portarlinton Mussels, Beurre Blanc	
Poisson à la Meunière	
John Dory, Capers, Lemon, Golden Raisin, Parsley	
Gnocchi à la Parisienne	
Parisian Gnocchi, Peas, Broad Beans, Comté	

DESSERTS

Macaron au Framboise	
Raspberry and Rose Macaron, Crème Chantilly, Raspberry Sorbet	
Tarte au Citron	
Lemon Tart, Crème Fraiche	
Mousse au Chocolate	
Valrhona Manjari 64% Chocolate Mousse, Chantilly Cream	
Crème Brûlée	
Vanilla Bean, Almond Tuille	
Trio de Sorbets	
Sélection of Sorbet	
Assiette de Fromages (2)	
Cheese Sélection, Condiments	