

BISTRO  
**GUILLAUME**

**MID-WEEK INDULGENCE**

**2 COURSE**

*Including a Selected Glass of Red, White or Sparkling Wine*

Baker Bleu Sourdough Bread, Lescure A.O.P. Butter

**MAIN**

Choice between

Crumbed Veal cutlet, Mixed Leaf Salad, Vinaigrette

Portarlington Mussels, Vermouth, White Wine, Shallots

Gnocchi à la Parisienne, Peas, Asparagus, Broad Beans, Comté (V)

**SUPPLEMENT + \$25**

Steak Frites, Mixed Leaf Salad, Sauce Béarnaise

**DESSERT**

Choice Between

Profiteroles, Vanilla Bean Ice Cream, Warm Chocolate Sauce

Crème Brûlée, Vanilla Bean, Almond Tuile

Comté, Honeycomb, Pecan & Raisin Bread

Available Monday – Thursday between 1 March – 30 April 2025 for lunch only (from 12PM to 3:30PM). Excludes public holidays. 90-minute dining time. Two course lunch includes set menu only, inclusive one (1) selected beverage (Glass of Red, White or Sparkling Wine) items outside this menu are at an additional cost. Guests must advise the restaurant of any special dietary requirements or allergens at the time of booking. Crown practises the responsible service of alcohol. Credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). Crown practices the responsible service of alcohol.