

BISTRO
GUILLAUME

MENU DU JOUR

2 Course \$65 | 3 Course \$75

Monday to Friday, includes one glass of Red, White, Sparkling Wine, Local Beer or Soft Drink
with Complimentary Multi-Level Carpark, Clarke Street.

Baker Bleu Sourdough Bread, Lescure A.O.P. Butter (2)

ENTRÉE

Choice of
Salt Baked Beetroot, Meredith Goat Cheese, Candied Walnut
Chicken and Leek Terrine, Apple & Watercress Salad
In-House Cold Smoked Salmon, Horseradish, Brioche

PLATS PRINCIPAUX

Choice of
Crumbed Veal Cutlet, Mixed Leaf Salad, Vinaigrette
Portarlinton Mussels, Vermouth, White Wine, Shallots
Gnocchi à la Parisienne, Peas, Asparagus, Broad Beans, Comté

GARNITURES (V)

Pommes Frites	10
Mixed Leaf Salad, Vinaigrette	14
Green Beans Salad, Pistachio & Basil Pesto, Red Onion	15
Paris Mash	14
Spinach, Garlic	14
Watercress Salad, Roquefort, Pear, Walnuts	22

DESSERTS

Choice of
Profiteroles, Vanilla Bean Ice Cream, Warm Chocolate Sauce
Crème Brûlée, Vanilla Bean, Almond Tuille
Selection of Sorbet
Comté, Honeycomb, Pecan & Raisin Bread

SUPPLEMENTS

STEAK FRITES 25
Mixed Leaf Salad, Sauce Béarnaise

(V) Vegetarian

Should you have any special dietary requirements or allergies please inform your waiter. Crown practises responsible service of alcohol.
Please note: 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).