

### *Entrées*

Traditional onion soup \$16

Freshly shucked oysters with shallots and red wine vinegar \$3.50 each

In-house smoked salmon with crème fraîche, mâche salad and toasted brioche \$25

Buffalo mozzarella with a confit of capsicum and pistou \$22

Bistro Guillaume assiette de crudités – celeriac rémoulade, leeks sauce gribiche, beetroot with fresh goat's curd and cumin vinaigrette \$19

Chicken and duck liver parfait with pear, ginger chutney and toasted sourdough \$25

Bistro Guillaume terrine du jour \$22

Hunter Valley snails with beurre persillé \$21 ½ doz

Steak tartare \$22

Salad of baby vegetables, goat's curd, baby herbs and walnut vinaigrette \$18

Jamon Iberico served with olives, pimento, fennel and quail egg \$25

Seared scallops with cauliflower veloute, shiitake mushrooms and veal jus \$16/26

Mille-feuille of veal sweetbreads, braised shallots, mushrooms and truffle jus \$25

### *Plats de Résistance*

Steak frites, sauce à la bordelaise or sauce béarnaise \$35

Berkshire pork cutlet with pommes croquettes and sauce charcutière \$40

Duck confit with Brussels sprouts, speck and mustard sauce \$35

Bistro Guillaume fish and chips – whole whiting with pommes Pont-Neuf and beurre maitre d'hotel \$45

Pan-fried fillet of blue eye trevella on celeriac puree, pommes allumettes, sage beurre noisette \$39

Char-grilled yellow fin tuna on a bed of ratatouille \$39

Risotto with field mushrooms and Reggiano parmesan \$25

### *Plat pour deux (ou trois)*

Roasted rib eye with rosemary, thyme, garlic, kipfler potatoes, watercress salad and mustard of your choice \$120

Whole Barossa Valley chicken, purée de pommes and sauce à la chasseur \$90

### *Accompagnements*

Pommes frites \$8

Gratin dauphinois \$8

Ratatouille \$8

Purée de pommes de terre \$8

Mixed leaf salad with shallot vinaigrette \$8

Sauté spinach with garlic and extra virgin olive oil \$8

*10% surcharge applies on Sundays and public holidays*