

• BISTRO •

GUILLAUME



*A glass of MV Mumm Cordon Rouge
or
a Valentine's Day cocktail on arrival*



Charcuterie plate



**Seared barramundi with carrot and ginger purée, coriander butter and
pommes allumettes**



**Roasted 300 day grain fed tenderloin served with a tombé of field
mushrooms, spinach and confit of shallots, Paris mash and merlot sauce**



Fresh raspberry macaron

