

• BISTRO •

# GUILLAUME

## WINE

### CHAMPAGNE

GLASS / BOTTLE

Mumm Cordon Rouge Brut Non Vintage.....20 / 120  
Mumm Rose Cordon Rouge Non Vintage .....25 / 150

### SPARKLING WINE

2006 Yarrabank Cuvee Guillaume ..... 17 / 85

### WHITE WINE

2010 Crawford River Riesling VIC..... 17 / 85  
2010 Quealy Pinot Gris VIC..... 12 / 60  
2010 Save our Souls Chardonnay VIC..... 9 / 45  
2009 Gembrook Hill Sauvignon Blanc VIC..... 12 / 60  
2008 Maddens Rise Viognier VIC ..... 13 / 65  
2010 Domaine de la Grenaudiere Muscadet..... 10 / 50  
2009 Domaine Bruno Sorg Riesling..... 17 / 85  
2010 Gerard Boulay Sancerre..... 18 / 90  
2009 Domaine Bourillon-Dorleans Vouvray..... 15 / 75  
2009 Domaine Patrick Piuze "Terroir de Courgis" Chablis.... 17 / 85

### ROSE

2010 Rimauresq Cotes-de-Provence Rose..... 13 / 65

### RED WINE

2010 Farr Rising Pinot Noir VIC..... 18 / 90  
2006 Mount Langi Ghiran Shiraz VIC..... 12 / 60  
2009 Coombe Farm Merlot VIC..... 14 / 70  
2008 Balgownie Estate Cabernet Sauvignon VIC..... 18 / 90  
2008 Greenstone Sangiovese "Rosso di Colbo" VIC ..... 12 / 60  
2010 Domaine du Vissoux "Les Griottes" Beaujolais ..... 12 / 60  
2009 Bouchard Bourgogne Reserve ..... 14 / 70  
2009 Delas "Saint-Esprit" Cotes du Rhone ..... 16 / 80  
2006 Chateau "Les Grands Marechaux" Bordeaux..... 18 / 90

### DESSERT WINE

2009 William Downie Petit Manseng ..... 19 / 90  
2009 Oakbridge Botrytis Riesling 375ml ..... 12 / 60

Cellar List available on request

## • ENTRÉES •

Freshly shucked oysters with shallot and red wine vinegar.....3.50 each  
Soup of the day ..... 18  
Onion soup ..... 16  
Country-style terrine ..... 20  
Charcuterie plate..... 22  
In-house smoked salmon with dill cream and toasted brioche ..... 22  
Steak tartare with pommes gaufrettes ..... 24



## • SALADS •

Beetroot and green asparagus with fresh goat cheese..... 18  
Watercress salad with endive, Roquefort and walnut vinaigrette ..... 20  
King prawn with avocado cream, tomato, croutons and cos lettuce ..... 24  
Salad Nicoise with rare Yellow Fin tuna..... 24

## • TEA & COFFEE •

Mariage Frères tea ..... 4.5  
Coffee ..... 4.5  
Salted caramel macaron..... 6

### Guillaume: Food for Friends

In his debut cookbook, celebrated chef Guillaume Brahimi creates exceptional food for friends in some of Australia's most stunning houses, with menus and recipes to suit every type of entertaining. Beautifully complemented by Anson Smart's photography, all royalties are being donated to the Chris O'Brien Lifehouse at the Royal Prince Alfred Hospital in Sydney. Guillaume's book is available for sale at the bar for 79.95.

## • MAIN •

John Dory with beurre noisette, capers and lemon..... 35  
Chargrilled King salmon with salad of asparagus, roasted tomatoes and fennel..... 34  
Barramundi with carrot and ginger purée, coriander butter and pommes allumettes ..... 35  
Leg of duck confit with fresh peas, lardons and shallot butter ..... 33  
Berkshire Pork belly served with lentils and tarragon vinaigrette ..... 32  
Half a roasted chicken with Paris mash and chicken jus..... 36  
Steak frites with béarnaise sauce ..... 37

## • SIDE DISHES •

Mixed leaves ..... 8  
French fries ..... 9  
Spring vegetables tossed with extra virgin olive oil ..... 9  
Ratatouille ..... 9  
Paris mash..... 9  
Green beans with confit of shallots..... 9

## • DESSERT •

Passion fruit crème brûlée ..... 15  
Fresh raspberry macaron ..... 18  
Profiteroles with vanilla bean ice cream and warm chocolate sauce ..... 16  
Tarte tatin with cinnamon ice cream ..... 15  
Fruit sorbet ..... 14  
A selection of cheese ..... 24

## PLAT DU JOUR

### MONDAY

Minute steak ..... 34

### TUESDAY

Rack of pork with celeriac rémoulade ..... 34

### WEDNESDAY

Spring vegetables risotto with parmesan emulsion ..... 34

### THURSDAY

Duck parmentier ..... 34

### FRIDAY

Bouillabaisse..... 36

### SATURDAY

Beef daube ..... 34

### SUNDAY

Rack of lamb on a bed of ratatouille, tapenade and zucchini flower ..... 34

## OPENING HOURS

**MONDAY - SUNDAY  
OPEN ALL DAY FROM 12PM TO LATE**

**LUNCH SPECIAL 12PM - 3PM**

**Monday - Saturday  
Any two courses \$45**