

• BISTRO •

GUILLAUME

WINE

CHAMPAGNE

GLASS / BOTTLE

Mumm Cordon Rouge Brut Non Vintage..... 20 / 120

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

2008 Domaine Baumard Coteaux du Layon..... 19 / 90

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..... 33

Chargrilled King salmon with salad of asparagus, broad beans 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

