

· BISTRO ·
GUILLAUME

NEW YEARS EVE

\$150 per person

Pre-dinner drinks on arrival including champagne, beer and cocktails

Steamed prawns with aioli
In-house smoked salmon on toasted brioche
Country-style terrine with mustard on chargrilled sourdough

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Charcuterie plate

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Seared barramundi on a bed of carrot and ginger puree, coriander butter
and pommes allumettes

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

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Fresh raspberry macaron