

BISTRO  
**GUILLAUME**

## FUNCTION MENU

Select up to 3 items per course for the party to choose from

\$90 per person | 3 Course Menu Selection

### ENTRÉES

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Freshly Shucked Oysters, Shallot, Red Wine Vinegar  
Onion Soup, Liaison, Croutons, Gruyère  
Charcuterie Board  
Char-Grilled Fremantle Octopus, Citrus Aioli,  
Watercress, Chilli, Coriander Salad  
In-House Smoked Salmon, Dill Cream, Toasted Brioche  
Twice Baked Cheese Soufflé, Sauce Roquefort  
Chicken Liver Parfait, Pear Chutney, Grilled Sourdough  
Organic Steak Tartare, Cornichons, Pomme Gaufrettes  
Escargot En Persillade, Brioche Crumb

### PLATS PRINCIPAUX

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Rottneest Island Swordfish, Pearl Cous Cous,  
Grilled Zucchini, Eggplant, Chilli, Espelette Yoghurt  
Parisian Gnocchi, Pumpkin, Courgettes, Parmigiano  
Reggiano Emulsion, Crispy Sage  
Beef Tenderloin, Soft Polenta, Heirloom Carrots, Cumin, Chimichurri  
Linguini, Shark Bay Crab, Garlic, Chilli, Tomatoes, Lemon  
Half Mount Barker Chicken, Paris Mash, Tarragon Jus  
Lamb Rump, Herb Crumb, Green Beans,  
Parsnip Purée, Bordelaise Sauce  
Rangers Valley Sirloin (300 Day Grain Fed), Crispy Kipfler  
Potatoes, Watercress Salad, Béarnaise Sauce (\$10 per person surcharge applies)

### DESSERTS

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Chocolate & Salted Caramel Tart, Rum & Raisin Ice Cream  
Profiteroles, Vanilla Bean Ice Cream, Warm Chocolate Sauce  
Baked Alaska, Mango & Coconut Sorbet, Macadamia Crumb  
Selection of Sorbet  
Cheese Board, Selection of Cheeses, Fruit & Crackers