

BISTRO

# GUILLAUME

## PRE- THEATRE MENU

### 2 COURSE

Including a Selected Glass of Red, White or Sparkling Wine

Baker Bleu Sourdough Bread, Lescure A.O.P. Butter

### MAIN

Choice between

Free Range Confit Duck Leg, Peas, Lardon, Lettuce

Portarlington Mussels, Vermouth, White Wine, Shallots

Gnocchi à la Parisienne, Asparagus, Peas, Comte (V)

### SUPPLEMENT +\$25

Steak Frites, Mixed Leaf Salad, Sauce Béarnaise

### DESSERT

Choice Between

Profiteroles, Vanilla Bean Ice Cream, Warm Chocolate Sauce

Crème Brûlée, Vanilla Bean, Almond Tuile

Comté, Honeycomb, Pecan & Raisin Bread

LAST BOOKING AT 5:45PM. 90 MINUTE DINING TIME. ALL ORDERS MUST BE MADE BEFORE 1800. MENU IS A SAMPLE ONLY AND IS SUBJECT TO CHANGE. SHOULD YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES PLEASE LET US KNOW. PLEASE NOTE: CREDIT CARD PAYMENTS INCUR A SERVICE FEE OF 1.15%. A 10% SURCHARGE APPLIES ON SUNDAYS. A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS (ONE SURCHARGE FEE OF 15% IF PUBLIC HOLIDAY FALLS ON A SUNDAY). CROWN PRACTICES RESPONSIBLE SERVICE OF ALCOHOL.

