

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

