

BISTRO GUILLAUME

PAIN ET BEURRE

Spelt Grain Sourdough Bread Basket (6), Isigny French Cultured Butter, Murray River Pink Salt	12
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ENTRÉES

Freshly Shucked Oysters, Shallot, Red Wine Vinegar	34 / 64
Onion Soup, Liaison, Croutons, Gruyère	26
Charcuterie Board	38
Shark Bay Scallops, Cafe de Paris Butter	36
Country Style Terrine	28
In-House Smoked Salmon, Horseradish, Toasted Brioche	33
Salt Baked Beetroot Salad	22
Meredith Valley Goats Cheese, Candied Walnuts	
Twice Baked Cheese Soufflé, Roquefort Sauce, Watercress Salad, Pear, Walnuts	29
Chicken Liver Parfait, Pear Chutney, Grilled Sourdough	28
Organic Steak Tartare, Cornichons, Pomme Gaufrettes	34
Escargot En Persillade, Panko Crumb	28

A PARTAGER

Poulet Roti Entier	
Roasted Whole Mount Barker Free Range Chicken, Paris Mash, Tarragon Jus	90
Chateaubriand, Gratin Dauphinois, Watercress Green Peppercorn Sauce	149

ACCOMPAGNEMENTS

French Fries	14
Paris Mash	16
Gratin Dauphinois	18
Mixed Leaves, Shallots Vinaigrette	14
Char-Grilled Broccolini, Cafe de Paris Butter	18
Watercress Salad, Roquefort, Pear, Walnut	22

PLATS PRINCIPAUX

Poisson a la Meuniere	49
Market Fish, Capers, Finger Lime, Golden Raisins, Spinach, Parsley	
Parisian Gnocchi	47
Mixed Mushrooms, Potato Cream, Comte	
Cuisse de Canard	46
Free Range Duck Leg, Brussel Sprouts, Speck	
Poulet Roti	46
Half Roasted Mount Barker Chicken, Paris Mash, Tarragon Jus	
Steak Frites	58
250g Black Onyx Rangers Valley Sirloin, Fries, Bearnaise	
Linguini	48
Shark Bay Crab, Garlic, Chilli, Tomatoes, Lemon	
Beef Bourguignon	49
Braised Wagyu Beef Cheek, Lardon, Mushroom, Red Wine Jus, Celeriac Purée	
Moules et Frites	42
Spencer Gulf Mussels, Beurre Blanc, Fries	

DESSERTS

Profiteroles au Chocolat	22
Vanilla Bean Ice Cream, Chocolate Sauce	
Passionfruit Soufflé	22
Passionfruit Sorbet	
Mousse au Chocolat	21
Chocolate Mousse, Creme Chantilly	
Vanilla Bean Crème Brûlée	22
Almond Tuile	
Trio de Sorbets	16
Selection of Sorbet	
Assiette de Fromages	36
Cheese Selection, Condiments	



Please note that credit card payments incur a service fee of 1.15%.

A surcharge of 10% applies on Sundays and 15% on Public Holidays.

For a list of allergens present in dishes, please scan the QR code. While Crown Perth will endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

