

PRE THEATRE DINNER MENU

ENTRÉE

OYSTERS each freshly shucked to order with shallot vinegar (6)

BLUE SWIMMER CRAB on a bed of avocado with cucumber, coriander and capsicum coulis

ATLANTIC SALMON twice cold smoked in house served with crème fraîche and toasted brioche

SALAD OF BEETROOT served with croutons, spring onion, goats curd and baby mâche

COUNTRY STYLE TERRINE served with mustard, cornichons and toasted sourdough

SCALLOPS gently sealed and served with Jerusalem artichoke puree, Shiitake mushrooms and chicken jus

MAIN

TORTELLINI OF PEAS with broad beans, globe artichoke and light tarragon butter

BARRAMUNDI served on a bed of carrots and ginger puree, coriander and pomme allumette

DUCK CONFIT served with lentils, turnips, spring onion and a herb vinaigrette

WAGYU BEEF DAUBE with carrots, leeks, fennel, speck and croutons on a bed of celeriac puree

DESSERT

VANILLA BEAN CRÈME BRÛLÉE with banana, peanuts and toffee

CHOCOLATE AND MACADAMIA NUT PARFAIT with cherry sauce

POACHED RHUBARB AND STRAWBERRY served with rice pudding and strawberry sorbet

TRIO OF SORBET

SELECTION OF CHEESE

PRICES

2 courses \$66

3 courses \$78

For reservations please call 02 9241 1999
or email reservations@guillaumeatbennelong.com.au