



THE GUILD

# WEEKENDS at THE GUILD

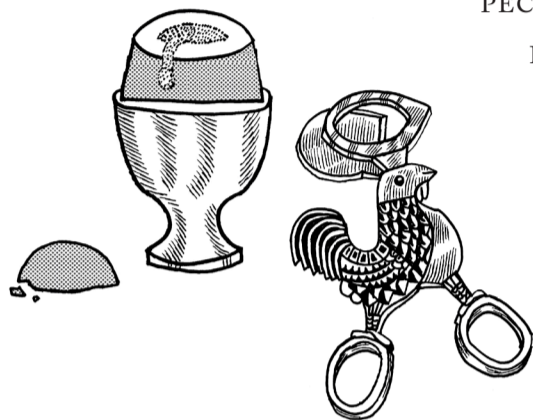


FOR SHARING

CINNAMON FRENCH TOAST Blackberries, crème anglaise ... 65

PECAN FRENCH TOAST Medjool dates, roasted pecans, vanilla ice-cream ... 70

BANOFFEE PANCAKES Banana caramel, whipped cream, walnuts ... 65



WITH EGGS

AVOCADO ON SOURDOUGH Jalapeño cream cheese ... 65

GREEN BOWL Free range poached eggs, hummus, quinoa, avocado, kale, grilled halloumi, green goddess dressing ... 70

MUSHROOM SCRAMBLED EGGS Chicken jus, sourdough chives ... 65

EGGS FLORENTINE Smoked salmon, spinach ... 65

EGGS BENEDICT English muffin, beef bacon, hollandaise ... 55

SHAKSHUKA Spiced melted tomatoes, salsa verde, fresh mozzarella ... 75

TURKISH POACHED EGGS Garlic cream, aleppo chilli ... 55

WOODOVEN EGGS EN COCOTTE Merguez sausage, creamed spinach, grilled sourdough, smoked tomato relish ... 65

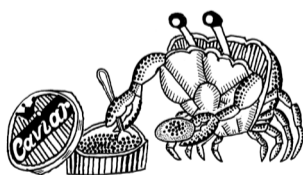
DUCK HASH Fried egg, veal jus, French truffle ... 75

OAT'S CHEESE OMLETTE Organic fine herbs ... 40

SEASONAL TRUFFLE OMLETTE ... 190

LOBSTER & CAVIAR OMLETTE ... 240

CROQUE MONSIEUR Smoked turkey, Auguste Escoffier béchamel ... 95



## TOUR DE FRUITS DE MER

*from the Rockpool*

### LE GRAND

for TWO ... 850

- 1/2 Lobster, dressed
- 1 King crab leg
- 2 Razor clams
- 4 Kelly oysters
- 4 Local prawns

30g Oscietra caviar... 640

### LE GUILD

for FOUR ... 1450

- Whole lobster dressed
- 2 King crab legs
- 8 Kelly oysters
- 6 Local prawns
- 5 Razor clams

50g Oscietra caviar... 960

*Both served with*

King Crab cocktail \*\* Scallop carpaccio \*\* Taramasalata  
Cocktail sauce \*\* Shallot vinegar

## BREAKFAST BOWLS

SOFT SERVE ACAI Fresh berries, Macadamia nut butter ... 65

CLASSIC PORRIDGE Apricot, peaches ... 60

CHIA SEED Mango, pineapple, greek yoghurt ... 65

TOASTED GUILD GRANOLA Honey roasted macadamia nuts ... 45

SEASONAL FRUIT PLATE ... 65



VIENNOISERIE SELECTION ...46

*Jam & lemon curd*

Butter Croissant ... 24

Pain au Chocolat ... 28

Pain aux Raisins ... 28

HOME-MADE DAILY BREAD SELECTION ...40

*Jam & lemon curd, house-churned butter*

Mini baguette / Sourdough / Fruits & nuts



## BRUNCH COCKTAILS

CAMPARI SPRITZ Campari, Prosecco, Perrier Soda ... 65

NEGRONI SBAGLIATO Campari, Cinzano Rosso 1757, Prosecco ... 65

THE GUILD & MARY Vida Mezcal, The Guild Mary Mix, Carrot Juice ... 95

*from the Trolley*

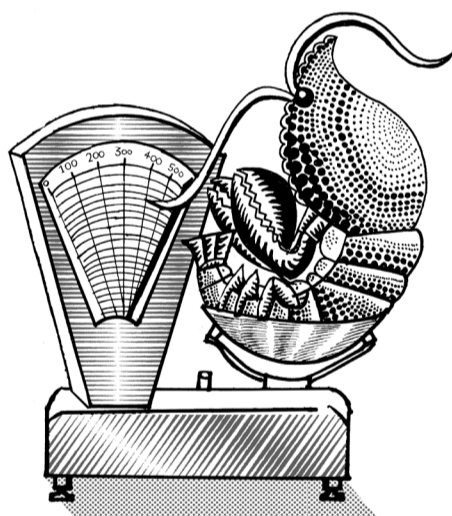
GARIBALDI Campari, Freshly Squeezed Orange Juice ... 65

BLOODY MARY Tito's Vodka, The Guild Mary Mix, Tomato Juice ... 90

# WEEKENDS *at* THE GUILD

## STARTERS

- ITALIAN BURRATA Pure harvest tomatoes, cold pressed olive oil ... 85
- ROASTED BEETROOT Salt crusted, kale pesto, goats cheese mousse, ancient grains ... 46
- HOUSE GREEN SALAD Cucumber, radish, avocado, pure harvest tomatoes, house dressing ... 65  
*Add chicken ...20 • Add grilled prawns ...25*
- CAESAR SALAD Slow-roasted chicken breast, and the rest ... 75
- CLASSIC PRAWN COCKTAIL Local prawns, romaine lettuce, pico de gallo, guacamole ... 85
- WAGYU BEEF CARPACCIO Grana Padano, rocket ... 105
- FOIE GRAS & CHICKEN TERRINE Pistachio, vintage balsamic vinegar ... 120
- GARLIC SNAILS Lemon and caper butter, melba toast ... 65
- KING CRAB CAKES Rémooulade sauce ... 120
- SPICY CALAMARI Smoked alepo chili ... 65
- GRILLED WESTERN AUSTRALIAN OCTOPUS Romesco sauce ... 125
- CRISPY SCHOOL PRAWNS Red chimmichuri, lime salt ... 65
- WOOD OVEN BAKED PRAWNS Sourdough toast ... 65



## MAINS

- SICILIAN TOMATO RIGATONI Kale and spinach pesto or spicy vodka sauce ... 105
- WAGYU BEEF PAPPARDELLE Ragout, braised vegetables, Parmesan ... 110
- PORCINI MUSHROOM RISOTTO Tarragon emulsion, truffle ... 95 *Add truffle ... 30 per gram*
- GRILLED ATLANTIC SALMON Braised quino `a, alfalfa sprouts, green goddess dressing ... 95
- CONFIT DUCK LEG Braised puy lentils, wood-oven roasted radicchio ... 135
- LOBSTER LINGUINI Lobster, Gambas, mussels ... 240 *all served with salad or fries*
- GUILD BURGER Grass-fed Australian beef, onion jam, taleggio cheese ... 95
- GRILLED NEW YORK STRIP STEAK & EGGS ... 145
- MARKET FISH OF THE DAY À la Meunière ... MP
- ½ ATLANTIC LOBSTER Grilled or Thermidor ... 375

## SIDES

- GRILLED HOUSE-MADE SOURDOUGH ... 15
- HASH BROWNS with Vue de Monde ketchup ... 20
- SAUTÉED SPINACH ... 15
- ORGANIC GREEN SALAD lemon thyme dressing ... 25
- HOUSE SMOKED SALMON ... 30
- BROCCOLINI Grilled, lemon thyme dressing ... 45
- CREAMED SPINACH Brittany garlic cream ... 45
- CANADIAN LOBSTER MAC & CHEESE Manchego cheese, lobster bisque ... 105
- DUCK FAT FRIES The Guild ketchup ... 35
- SEASONAL TRUFFLE FRIES Truffle trimming mayonnaise ... 75

