



THE GUILD

MENU DU JOUR



SOUP

HEIRLOOM TOMATO ... 45
Wood roasted cherry tomatoes,
smoked paprika oil, herb and garlic baguette

BETWEEN BREAD

PRESSED ROSEMARY FOCACCIA ... 55
Green olive tapenade, roasted peppers, taleggio cheese

THE GUILD CLUB ... 85
Grilled chicken breast, folded eggs, house mayonnaise

HOUSE-SMOKED SALMON ... 75
Sesame seed bagel, herbed cream cheese

NEW YORK STYLE REUBEN ... 85
Beef pastrami, mustard

STRIP STEAK BAGUETTE ... 110
Caramelized onion jam, herb butter, pickle

SIDES

DUCK FAT FRIES ... 35
Vue de Monde ketchup

SPICED FRIES ... 35
Smoked Alepo chilli

SNAP PEAS & CARROTS ... 35
Green beans, feta, confit garlic

ORGANIC GREEN SALAD ... 25
Lemon thyme dressing

SAUTÉED SPINACH ... 25
Extra virgin olive oil, lemon zest

SALAD

CAESAR ... 75
Slow-roasted chicken breast, and the rest

ROASTED PUMPKIN & ANCIENT GRAINS ... 65
Marinated Yarra Valley feta, avocado oil

SEARED & CONFIT TUNA ... 85
Organic lettuce, green beans,
kalamata olive dressing



QUICHE OF THE DAY ... 65
Organic green salad



MAINS

GRILLED ATLANTIC SALMON Celeriac remoulade, spinach ... 95

SICILIAN TOMATO RIGATONI Kale and spinach pesto ... 85

CONFIT DUCK LEG Braised puy lentils, wood-oven roasted radicchio ... 135

LOBSTER LINGUINE Garlic, chilli ... 300

GUILD BURGER Grass-fed Australian beef, onion jam, taleggio cheese ... 95

GRILLED NEW YORK STRIP STEAK Crispy duck fat fries, Béarnaise ... 145

DESSERT

STRAWBERRIES Yoghurt sorbet, crème chantilly ... 55

BASQUE CHEESECAKE Rhubarb compote ... 45

VALRHONA CHOCOLATE TART Vanilla ice-cream ... 55

ICE-CREAM BY THE SCOOP Chocolate, vanilla, strawberry ... 10



TIRAMISÙ TO SHARE ... 110

