



DINNER

AT  
THE  
GUILD



*Served in*

THE ROCKPOOL  
&  
SALON



# STARTERS

## WOOD-FIRED SOURDOUGH FLAT BREAD

MUSHROOM & TRUFFLE (G, D) ... 95  
GRILLED BABY OCTOPUS 'Nduja (G, S) ... 75  
CHARRED PADRON PEPPER Kalamata olives (G) ... 60

## THINGS WITH CAVIAR

BLINI WITH SOUR CREAM (3) (G, D, S) ... 100  
POTATO ROSTI (4) (G)(S) ... 150  
STEAK TARTARE HASH BROWN (3) (G, S) ... 95

## OYSTERS

JOSÉPHINE  
Nos 3 — France ... 35

CANCALE  
Nos 3 — France ... 35

KELLY  
Nos 2 — Ireland ... 40

GILLARDEAU  
Nos 2 — France ... 60

## from THE NURSERIES KITCHEN



HEIRLOOM TOMATO (G, S) ... 75  
Fire roasted, smoked anchovy and oregano

ROASTED BEETROOT (D) ... 55  
Salt crusted, kale pesto, goats cheese mousse,  
ancient grains

WAGYU BEEF CARPACCIO (D) ... 98  
Grana Padano, rocket

FOIE GRAS & CHICKEN TERRINE (N) ... 110  
Fig chutney, pistachio, vintage balsamic

ITALIAN BURRATA (D) ... 95  
Pure harvest tomatoes, cold pressed olive oil

GUILD MIXED GREEN SALAD (D) ... 65  
Seasonal greens and leaves

PUMPKIN & QUINOA SALAD (D) ... 95  
Fregola, pomegranate, preserved lemon dressing

BRAISED LENTIL SALAD (N) ... 65  
Chicory, roasted walnuts, sherry vinegar dressing

CANADIAN LOBSTER SALAD (C) ... 210  
Gribiche, baby romaine, chive, lemon

## from THE SALON GRILL

BONE MARROW &  
GARLIC SNAILS (G, D, C) ... 95  
Lemon caper butter, sourdough toast

GRILLED WESTERN  
AUSTRALIAN OCTOPUS (G, D, C) ... 125  
Romesco sauce

WOOD-FIRED  
MOULES MARINIÈRE (G, D, S) ... 90  
Brittany garlic, fresh pasley

WOOD OVEN ROASTED PRAWNS (5) (D, S, C) ... 95  
Smoked crustacean oil, herb butter, sourdough toast

ROASTED HOKKAIDO SCALLOPS (3) (D, S) ... 120  
Lemon caper butter

## from THE ROCKPOOL

TUNA

TATAKI (S, N, SE) ... 95  
Oba yuzu dressing,  
sesame oil caviar

TARTARE (S, E) ... 95  
Smoked paprika,  
charred onion, aged vinegar

CARPACCIO (G, D, S) ... 95  
Truffle balsamic dressing,  
tomate confit, focaccia

TUNA

JAPANESE YELLOWTAIL (D, S) ... 110  
Citrus cured, pickled radish,  
lime segments, buttermilk chive dressing

HOKKAIDO SCALLOP CARPACCIO (S, E) ... 75  
Citrus marinated, kohlrabi,  
Kampot pepper

OCTOPUS SALAD (D, S) ... 98  
Kalamata olives, pure harvest tomatoes,  
Yarra Valley feta, oregano dressing

CRISPY CALAMARI (G, S) ... 65  
Smoked aleppo chili

KING CRAB COCKTAIL (D, S) ... 140  
Avocado, cucumber, herbs

CRISPY SCHOOL PRAWNS (G, S) ... 65  
Smoked aleppo chili

SMOKED COD CROQUETTES (G, E, S) ... 65  
Smoked aleppo chili

LE GRAND  
for TWO ... 850

TOUR DE FRUITS DE MER  
Served with traditional accompaniments (S, D)

LE GUILD  
for FOUR ... 1450



## KING CRAB & CAVIAR (D, S, C)

Citrus beurre blanc  
100 per Piece ... per Claw 195



# MAINS

## PASTA & RISOTTO

SICILIAN TOMATO RIGATONI (G,D,E) ... 105  
Slow roasted heirloom tomatoes  
and burrata or spicy vodka sauce

MUSHROOM RISOTTO (D) ... 110  
Porcini mushrooms, tarragon emulsion  
*Add Truffle ... 30 per gm*

GNOCCHI A LA PROVENCALE (G, D) ... 110  
Pure harvest tomatoes,  
Kalamata olives, basil

CANADIAN LOBSTER LINGUINI (G,D,E,C,S)  
... 295  
Tomato, chili, basil

WOOD OVEN AUBERGINE (D) ... 115  
Orzo, tomato confit, basil pesto,  
Parmesan cream

MUSHROOM RAVIOLI (D,S) ... 115  
Parmesan cream, braised beef cheek

## FISH & LOBSTER

CHILEAN  
SEA BASS (G, S) ... 195  
Spicy chorizo dressing,  
crispy garlic

BASQUE STYLE  
BAKED RICE (D, S, E) ... 225  
Gambero Rosso prawns, saffron rouille

DOVER SOLE  
À LA MEUNIÈRE (G, D, S) ... 595  
Lemon and parsley butter

SEARED TUNA LOIN 150g (S, GR) ... 150  
Grilled pepper coulis,  
red chimichurri, charred lime

GRILLED LOBSTER (D, S)  
1/2 ... 285 *or* whole 495  
Lemon & caper butter

LOBSTER THERMIDOR (G, D, S)  
1/2 ... 285 *or* whole 495

DRESSED LOBSTER (D, S)  
1/2 ... 285 *or* whole 495

## MEAT

VEAL MILANESE  
180g (G, E) ... 150  
Balsamic, chives, rocket salad

SPICED DORPER LAMB CHOPS  
200g (G, D, GR) ... 260  
Chimichurri sauce, piquillo pepper

GUILD BURGER (G, D) ... 115  
Australian beef, onion jam,  
taleggio cheese, chips  
*Add Foie Gras ... 60 Add Truffle ... 30 per gm*

HALF OR WHOLE ROASTED FRENCH CHICKEN (D) ... 195 / 380  
Confit leg, porcini mushroom cream sauce  
*Add Foie Gras ... 60 Add Truffle ... 30 per gm*

## PRIME STEAKS COOKED OVER WOOD FIRE

*The Guild recommends, add a pepper crust*

### RIBEYE

*USDA Prime* 400g ... 370  
*Australian Wagyu JADE MB9 + 400g* ... 680

### STRIPLOIN

*USDA Prime* 300g ... 280  
*Australian Wagyu JADE MB9 + 200g* ... 520  
*Japanese Wagyu 200g* ... 615

### FEAST

CARRARA T-BONE MB7 + 1kg ... 1100  
JADE TOMAHAWK MB9 + 1.9kg ... 2350



### TENDERLOIN

*USDA Prime* 180g ... 345  
*USDA Prime ROSSINI 180g (D)* ... 420  
Rougie foie gras, Périgueux sauce  
*Australian Wagyu JADE MB9 + 180g* ... 499  
*Japanese Wagyu 160g* ... 650

### STEAK SAUCES ... 15

Green Peppercorn (D) \*\* Chimichurri \*\* Béarnaise (D)  
\*\* Salsa Verde (S) \*\* Pommery Mustard \*\*  
Périgueux Sauce (D)

## SIDES

EMBER ROASTED GREEN  
ASPARAGUS (D, S, N) ... 45  
Almond gazpacho, bottarga

ROAST POTATOES ... 45  
Wagyu dripping, rosemary

POMMES MOUSSELINE (D) ... 45  
French butter, Maldon sea salt

CORN ON THE COB (G, D) ... 45  
Charcoal roasted, smoked chili butter, lime

BELOW FARM MUSHROOMS (G, D) ... 45  
Wood fire roasted, garlic porcini  
mushroom butter

LOBSTER MAC & CHEESE (G, D, C) ... 105  
Manchego cheese, lobster bisque

DUCK FAT FRIES ... 35  
Guild ketchup

BROCCOLINI ... 45  
Grilled, lemon thyme dressing

SEASONAL TRUFFLE FRIES (E) ... 75  
Truffle trimming mayonnaise

