

Appetiser

<i>Gordon's Caesar Salad</i> <i>with tomatoes, boiled egg, Parmesan & anchovy dressing</i>		\$20
<i>Chilled Seaweed Pasta</i> <i>with king crab, ebi, caviar & white truffle vinaigrette</i>		\$34
<i>Duck Foie Gras</i> <i>with griottines cherries, brioche and port wine reduction</i>		\$38
<i>Hokkaido Scallops</i> <i>with cranberry rhubarb compote and tarragon butter sauce</i>		\$34
<i>Oven-Baked Provencal Snails</i> <i>with mild curry & Provencal herb butter</i>	6 pieces	\$22

Soup

<i>Gordon's Classical Soup</i> <i>poultry consommé</i>	\$17
<i>Wild Mushroom Velouté</i> <i>cheese crouton</i>	\$17
<i>Lobster Bisque</i> <i>shrimp</i>	\$18
<i>Trio de Soupe</i> <i>combination of poultry consommé, lobster bisque & wild mushroom velouté</i>	\$20

**Discounts are not applicable for Wagyu Beef dishes.*

Menu is subject to seasonal availability. All prices are subject to 10% service charge and prevailing government taxes. Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance.

Prime Steak From The Wagon

Creek Stone prime USDA Black Angus, corn-fed, aged 28 days

<i>Rib Eye</i>	<i>min. 220g</i>	<i>\$2.80 per 10g</i>
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<i>Fillet</i>	<i>min. 150g</i>	<i>\$3.50 per 10g</i>
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<i>Black Onyx Beef Striploin</i>	<i>min. 220g</i>	<i>\$3.50 per 10g</i>
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<i>Australian Margaret River Angus Beef Cube Roll</i>	<i>min. 220g</i>	<i>\$3.00 per 10g</i>
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*Sher Wagyu, grain-fed, Australia **

<i>Rib Eye 'Black Label' MBS 8 – 9</i>	<i>min. 220g</i>	<i>\$5.00 per 10g</i>
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<i>Fillet 'Silver Label' MBS 6 - 7</i>	<i>min. 150g</i>	<i>\$6.50 per 10g</i>
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Sauce Selection

Hollandaise

Rich Mushroom

Green Peppercorn

Red Wine 'Bordelaise'

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Main Course

Duck Leg Confit

*with pumpkin puree, mashed potato, brussels sprout,
red cabbage stew, chestnut, orange soy sauce*

\$48

Farm Chicken Breast

*with mashed potato, grilled asparagus, cranberry compote,
mushroom puree & peppercorn sauce*

\$48

Fresh Catch of The Day

*with celeriac puree, mashed potato, baby spinach
& warm tomato vinaigrette*

\$48

Duo of Pork

*grilled ibérico pork pluma & braised pork cheek
with mashed potato, baked tomato, broccolini and pork jus*

\$68

Australian Prime Lamb Chop

with mashed potato, baked tomato, broccolini and lamb jus

\$68

*Duo of Beef **

*grilled black angus fillet & braised wagyu beef cheek
with mashed potato, baked tomato, broccolini & red wine sauce*

\$72

Side Dish - Sharing

Sautéed Portobello Mushrooms

\$9

Creamed Spinach

\$9

Steamed Seasonal Vegetables

\$9

Mix Garden Greens with Balsamic Dressing

\$9

French Fries

\$9

Idaho Potato Mash

\$9

Truffle Fries

\$15

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Dessert

<i>Crepe Suzette</i>		\$24
<i>flambéed tableside with cointreau & brandy, served with vanilla bean ice cream</i>		
<i>Dulcey Chocolate Mousse with Chocolate Fudge Gateaux</i>		\$17
<i>with coffee ice cream</i>		
<i>Golden Caramel Cheesecake</i>		\$17
<i>with strawberry ice cream</i>		
<i>Buttery Pineapple Crumble Bars</i>		\$17
<i>with vanilla bean ice cream</i>		
<i>Gordon's Sherry Trifle</i>		\$20
<i>Gordon Grill's all-time favorite</i>		
<i>Ice Cream & Sorbet</i>	<i>Per scoop</i>	\$8

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