

gordon grill

CHRISTMAS EVE WEEKEND & NEW YEAR'S EVE WEEKEND DINNER MENU

**23, 24, 30 & 31 December 2023
6.30pm – 10pm**

Appetiser

*65c poached organic farm eggs with truffle, ikura & tatami iwashi
with ponzu sauce*

Soup

Leeks & celeriac stew served with lobster tail, oscietra caviar & shellfish emulsion

Seafood

Amadai fillet served with roasted baby carrot, ice plant & lemon beurre blanc

Main course

(Please select 1)

*Australian wagyu beef tenderloin, yukon mashed potato, butternut squash,
cranberry compote, mushroom duxelles filo tartlet & port wine sauce*

*Quail roulade, yukon mashed potato, foie gras, butternut squash, griottines
cherries & moscato jus*

Dessert

*Ivory mousse with chestnut pain de gènes, yuzu cream & william pear compote,
with strawberry yoghurt gelato*

Goodwood blended coffee / fine tea selection

5-course \$178 per person

Menu is subject to change in view of market availability. Dine-in prices are subject to 10% service charge and prevailing government taxes. Discounts are not applicable for festive dine-in menus, unless otherwise stated. Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance. Other T&Cs apply.