

# **gordon grill**

1 - 5, 15 - 19 & 29 - 31 July 2024

## *Big-on-Small Lunch*

### *Appetiser Sampler*

*(Please select 3)*

*Chilled angel hair pasta, crab leg, caviar and truffle vinaigrette*

*Smoked salmon tartare, gherkin, dill, trout roe, Parmesan and horseradish*

*Sautéed snails, mashed garlic, herb curry butter and almond flakes*

*Pan-seared foie gras, poached pear and pickled mustard seeds*

*Hokkaido scallop, wild mushroom puree, asparagus and beurre blanc*

### *Soup Sampler*

*Lobster bisque, wild mushroom soup and soupe du jour*

### *Main Course*

*(Please select 1)*

*Australian beef tenderloin, mashed potato, broccolini,  
baked tomato and Périgueux sauce*

*'Catch of the day', mashed potato, spinach, baked tomato  
and warm tomato basil vinaigrette*

*Duck leg confit, sautéed potato, pumpkin puree,  
caramelised brussels sprouts and orange soy sauce*

*Baked angus beef wellington, mashed potato, broccolini,  
baked tomato and Périgueux sauce*

*(Supplement +\$12)*

### *Dessert*

*(Please select 1)*

*Dulcey chocolate mousse with chocolate fudge gateaux and coffee ice cream*

*Golden caramel cheesecake with strawberry ice cream*

*Buttery pineapple crumble bars with vanilla ice cream*

*Goodwood blended coffee or selection of fine teas*

*3-Course \$78 per person*

*4-Course \$88 per person*

*— 2 glasses of premium house wine pairing \$36 —*

*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.*

# **gordon grill**

8 - 12 & 22 - 26 July 2024

## *Big-on-Small Lunch*

### *Appetiser Sampler*

*(Please select 3)*

*Chilled angel hair pasta, crab leg, caviar and truffle vinaigrette*

*Smoked salmon tartare, gherkin, dill, trout roe, Parmesan and horseradish*

*Sautéed snails, mashed garlic, herb curry butter and almond flakes*

*Pan-seared foie gras, poached pear and pickled mustard seeds*

*Hokkaido scallop, wild mushroom puree, asparagus and beurre blanc*

### *Soup Sampler*

*Lobster bisque, wild mushroom soup and soupe du jour*

### *Main Course*

*(Please select 1)*

*Australian beef tenderloin, mashed potato, broccolini,  
baked tomato and Périgueux sauce*

*'Catch of the day', mashed potato, spinach, baked tomato  
and warm tomato basil vinaigrette*

*Duck leg confit, sautéed potato, pumpkin puree,  
caramelised brussels sprouts and orange soy sauce*

### *Dessert*

*(Please select 1)*

*Dulcey chocolate mousse with chocolate fudge gateaux and coffee ice cream*

*Golden caramel cheesecake with strawberry ice cream*

*Buttery pineapple crumble bars with vanilla ice cream*

*Goodwood blended coffee or selection of fine teas*

*3-Course \$78 per person*

*4-Course \$88 per person*

*— 2 glasses of premium house wine pairing \$36 —*

*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.*