

# **gordon grill**

*A La Carte Menu*

## *Appetiser*

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

## *Soup*

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

## *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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*Australian Sher Wagyu, grain-fed\**

<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*

*Béarnaise*

*Rich Mushroom*

*Green Peppercorn*

*Red Wine 'Bordelaise'*

*\*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.*

## *Main Course*

<i>Duck Leg Confit</i> <i>pumpkin puree, mashed potato, brussels sprout, red cabbage stew, chestnut, orange soy sauce</i>	<i>\$48</i>
<i>Farm Chicken Breast</i> <i>mashed potato, grilled asparagus, cranberry compote, mushroom puree &amp; peppercorn sauce</i>	<i>\$48</i>
<i>Fresh Catch of The Day</i> <i>celeriac puree, mashed potato, baby spinach &amp; warm tomato vinaigrette</i>	<i>\$48</i>
<i>Duo of Pork</i> <i>grilled ibérico pork pluma &amp; braised pork cheek with mashed potato, baked tomato, broccolini and pork jus</i>	<i>\$68</i>
<i>Australian Prime Lamb Chop</i> <i>mashed potato, baked tomato, broccolini and lamb jus</i>	<i>\$68</i>
<i>Duo of Beef *</i> <i>grilled black angus fillet &amp; braised wagyu beef cheek with mashed potato, baked tomato, broccolini &amp; red wine sauce</i>	<i>\$72</i>

## *Side Dish - Sharing*

<i>Sautéed Portobello Mushrooms</i>	<i>\$9</i>
<i>Creamed Spinach</i>	<i>\$9</i>
<i>Steamed Seasonal Vegetables</i>	<i>\$9</i>
<i>Mixed Garden Greens with Balsamic Dressing</i>	<i>\$9</i>
<i>French Fries</i>	<i>\$9</i>
<i>Idaho Mashed Potatoes</i>	<i>\$9</i>
<i>Truffle Fries</i>	<i>\$15</i>

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## Dessert

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

## Beverage

Goodwood Gourmet Coffee	\$9.50
Decaffeinated Coffee	\$9.50
Single Espresso	\$9.50
Double Espresso	\$10.50
Café Latte	\$10.50
Cappuccino	\$10.50
Selection of Fine Tea from TWG <i>Choice of Darjeeling, English Breakfast, Jasmine Queen, Orange Wood, Sencha, Vanilla Bourt, Earl Grey, Alexandria, Number 1, Green Tea, Pai Mu Tan, Sweet France, Ti Kuan Yin, Chamomile</i>	\$10.50
Goodwood Exclusive - Legacy Blend 120 <i>Customised for the Hotel's 120th Anniversary, this commemorative Black Tea blend draws inspiration from the rich history of the Hotel and features Bergamot, Blue Cornflower with hints of the sweet fragrant aroma of Almonds.</i>	\$10.50