

gordon grill

Celebrating Mum,
ALWAYS

4-Course Set Lunch

2 - 3 May & 9 - 10 May 2026

— APPETISERS —

Poached White Asparagus

Grated Egg, Hollandaise Sauce

Lobster Thermidor

Mesclun, Lemon Caper Vinaigrette

— MAIN —

(Choice of One)

Braised Australian Short Ribs

Mashed Potato, Parmesan Broccolini, Red Wine Jus

or

Grilled Barramundi Fillet

Roasted Tomato, Spinach, White Bean Stew

or

Slow Cooked Lamb Ragu

Fettuccine, Pecorino

— DESSERT —

Mango White Chocolate Mille Feuille

Soursop Sorbet

\$98 per person

gordon grill

*Celebrating Mum,**
ALWAYS

5-Course Set Dinner

2 - 3 May & 9 - 10 May 2026

— APPETISERS —

White Asparagus

Parma Ham, Grated Egg, Hollandaise Sauce

Choron Lobster

Meschun, Lemon Caper Vinaigrette

— SOUP —

Poultry Consommé

Morel Mushroom

— MAIN —

(Please Select One)

Braised Australian Short Ribs

Foie Gras, Parmesan Broccolini, Red Wine Jus

or

Roasted Sea Perch Fillet

King Prawn, Spinach, White Bean Stew

or

Slow Cooked Pork Pluma

White Polenta, Pecorino, Perigourdine

— DESSERT —

Mango White Chocolate Mille Feuille

Soursop Sorbet

\$128 per person