gordon grill



4-Course Set Lunch
14 - 15 June 2025

- APPETISERS -

Confit of Ocean Trout

served with Pickled Cucumber, Lettuce, Ikura and Ponzu Sauce

Pan-Seared Duck Foie Gras

served with Caramelized Apple and Raspberry Balsamic Glaze

- MAIN -

(Please Select One)

Slow Roasted US Prime Rib on Wagon

served with Mashed Potato, Creamed Spinach, Baked Bean, Yorkshire Pudding and Red Wine Jus

or

Australian Fish Barramundi

served with Potato Cake, Sauteed Baby Spinach, Baked Tomato and Capers Beurre Blanc

or

French Duck Leg Confit

served with Roasted Pumpkin, Brussels Sprout, Chestnut and Orange Soy Sauce

– dessert –

Sweet Devotion

Raspberry with Lychee Crémeux and Vanilla Gelato

\$98 per person

gordon grill



5-Course Set Dinner
14 - 15 June 2025

- APPETISERS -

Confit of Ocean Trout

served with Pickled Cucumber, Lettuce, Ikura and Ponzu Sauce

Angel Hair Pasta

served with King Crab Leg, Oscietra Caviar, Sakura Ebi and Truffle Vinaigrette

Pan-Seared Duck Foie Gras

served with Caramelized Apple and Raspberry Balsamic Glaze

- MAIN -

(Please Select One)

Grilled Black Angus Beef Ribeye

served with Mashed Potato, Creamed Spinach, Baked Bean and Red Wine Sauce

or

Australian Fish Barramundi

served with Potato Cake, Sauteed Baby Spinach, Baked Tomato and Capers Beurre Blanc

or

French Duck Leg Confit

served with Roasted Pumpkin, Brussels Sprout, Chestnut and Orange Soy Sauce

- dessert -

Sweet Devotion

Raspberry with Lychee Crémeux and Vanilla Gelato

\$128 per person