

MICHELIN
2025

Weekend Roast Lunch

Appetiser

(Please select 1)

Chilled seaweed pasta, crab leg, caviar, sakura ebi and truffle vinaigrette

Baked prawn thermidor with spinach and pistachio

Seared duck foie gras, caramelised apple, raspberry balsamic glaze

Caesar salad, tomato, cooked egg, crouton, smoked salmon

Soup Sampler

Lobster bisque, mushroom soup and soupe du jour

Main Course

(Please select 1)

*Slow-roasted U.S. prime beef rib eye on wagon,
Potato puree, sautéed vegetables, yorkshire pudding and bordelaise sauce*

‘Catch of the day’, potato puree, asparagus, corn salad, beurre blanc sauce

Duck leg confit, roasted potato, brussel sprouts, chestnut, peppercorn sauce

Pistachio crusted lamb loin, roasted potato, broccolini, rosemary sauce

*Australian sher wagyu rib eye 120g (+\$48)
potato mousseline, sautéed broccolini, mushroom fricassee, red wine jus*

Dessert

(Please select 1)

Gordon’s signature sherry trifle

Chocolate pistachio almond sponge, raspberry sorbet

Coconut mango compote, strawberry ice cream

Crepe Suzette (+\$12)

Goodwood blended coffee or selection of fine teas

3-Course \$78 per person

4-Course \$88 per person

*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. Please contact our staff to highlight any concerns you may have.*