



PRIME

Grill Room at GPO Grand

FIXED PRICE LUNCH MENU

Amuse Bouche, Main Course, Glass of Wine or Beer, Tea or Coffee, House Made Petit Fours

\$65 per person

MAIN COURSE

Your choice of

Spring Vegetable Tart, Hazelnut Shortcrust Sable topped with Eggplant Caviar, Peas, Asparagus, Carrots and a Lemon Dressing

Fillet (200g),
Served with Potato Puree, Roasted Tomatoes and Red Wine Jus
Black Angus, Grass-fed, Gippsland Region, Southern Victoria

Prime Fillet (200g), Medallions
Served with Potato Puree, Roasted Tomatoes and Red Wine Jus
Yearling, 100-120 days, Grain-fed, Angus-Hereford, Riverina NSW

WINE

Red Wine: 16 Terrazas de los Andes, Reserve, Malbec, Mendoza, Argentina

SIDE DISHES

Mixed Leaf and Herb Salad	13.50
Grilled Asparagus and Rocket Salad topped with Pecorino Sardo, served with Pear and Lemon Dressing	14.50
Sautéed Broccolini with Chilli, Garlic and Preserved Lemon	14.00
Green Beans with Confit Tomatoes, Olives, Lemon, Basil and a Eschallot Vinegar	14.00
Potato Purée	13.50
Light Potato Puree with Truffle Jus	16.80
Potato Gratinée (Contains Pork)	13.50
French Fries with Rosemary Sea Salt and Aioli	12.80

*Menu and prices are subject to change | All credit cards incur a 1% surcharge
For tables of 10 or more guests, your bill will include a recommended service charge of 8%
This service charge is at your discretion*

WWW.GPOGRAND.COM | **INSTAGRAM:** @primerestaurant | **FACEBOOK:** @PrimeSteakRestaurant