



# 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*

Fregola Sarda with Green Asparagus, Aged Pecorino, Sundried Tomato and Asparagus Foam

Prime Fillet (200g), Medallions

Served with Potato Puree, Roasted Tomatoes and Red Wine Jus  
Yearling, 100-120 days, Grain-fed, Angus-Hereford, Riverina NSW

Black Angus Fillet (200g),

Served with Potato Puree, Roasted Tomatoes and Red Wine Jus  
Grass-fed, Gippsland Region, Southern Victoria

### WINE

Red Wine: 18 Mr Brightside, Preservative Free Shiraz, McLaren Vale, SA

### SIDE DISHES

Mixed Leaf and Herb Salad	14.50
Sautéed Broccolini with Chilli, Garlic and Preserved Lemon	14.50
Wombok and Toasted Cashew Nut Salad with Coriander and a Citrus Oil Dressing	15.50
Sautéed Green Asparagus with Mousseline Foam, Bee Pollen, Dandelion and Kaffir Lime Zest	15.50
Snow Peas 'À la Française' with Confit Onion, Pancetta, Cos Lettuce, Mint and Lemon Zest	16.50
Potato Purée	14.50
Light Potato Puree with Truffle Jus	16.80
Potato Gratinée (Contains Pork)	14.50
French Fries with Rosemary Sea Salt and Aioli	12.80

*Menu and prices are subject to change | All credit cards incur a 1.5% 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*

ONLINE BOOKING: [www.gpogrand.com](http://www.gpogrand.com) | INSTAGRAM: @primerestaurant | FACEBOOK: @PrimeSteakRestaurant