



PRIME

Grill Room at GPO Sydney

THEATRE MENU

One Course with a Glass of Wine	\$62 per person
Two Courses with a Glass of Wine	\$82 per person
Three Courses with a Glass of Wine	\$97 per person

BREAD & OLIVES

Sourdough Bread (per person)	3.80
Mixed Olives	5.50
Mixed Olives, Cornichons and Sourdough Bread (per person)	6.50

ENTREE

Half Dozen of Natural Oysters served with Eschallot Vinegar and a Cucumber and Lemongrass Sorbet

Grilled Scallops with Almond Dukkah and a Kale Coconut Salad

Layered Duck & Foie Gras Terrine served with Ginger Bread Topped with Cherry Jam

Celeriac and Leek Soup with White Truffle Oil

MAIN COURSE

Cauliflower 'Risotto Style' with Mascarpone, Noilly Prat and Aged Parmesan Foam

Confit Salmon in Citrus Oil served with Sautéed Broccolini and Jerusalem Artichoke Puree

From The Grill

Angus-Hereford Yearlings

Our yearling meat is an exceptional product that is innately tender, flavoursome and juicy.

Prime Fillet (200g) served with Potato Puree, Red Wine Jus and Roasted Truss Tomato

Black Angus (Premium Hand Selected)

Our premium Black Angus beef is fully matured and at 30-36 months offers a more intense beefy flavour.

Fillet (200g), Grass Fed, served with Potato Puree, Red Wine Jus and Roasted Truss Tomato

DESSERTS

Chefs Selection of Housemade Ice Creams and Sorbets

Banana Crème Brûlée, served with Peanut Crumble and Maple Yoghurt Sorbet

Hibiscus Chocolat, Dark Chocolate Mousse with Hibiscus Jam, Hazelnut Dacquoise, Praline Whipped Ganache and Toasted Hibiscus Cocoa Sable

WINES

White Wine Framingham, *Sauvignon Blanc*, Marlborough, NZ

Red Wine Mitolo Jester, *Shiraz*, McLaren Vale, SA

Menu and Prices are subject to change | All credit cards incur 1.5% surcharge

Available between 6pm to 7pm or after 9pm

Presentation of theatre ticket may be required

Available for a maximum of 6 people Concessional parking vouchers are available on request

Instagram: @primerestaurant **Facebook:** @PrimeSteakRestaurant **Website:** www.gpogrand.com