



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 an Apple and Celery Sorbet
- Soba Noodles with Summer Vegetables dressed with Pickled Shimeji Mushrooms and a Truss Tomato, Wholegrain Mustard and Wild Honey Coulis
- Seared Scallops with Contisé Caramelised Fennel, Lemon Puree and a Citrus Vinaigrette

MAIN COURSE

- Fregola Sarda with Green Asparagus, Aged Pecorino, Sundried Tomato and Asparagus Foam
- Grilled Silver Dory Fillet with a Black Cardamom Milk, Pea Puree and Fresh Gardens Peas

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

Blueberry Cheesecake, with Gingerbread Crumble, Blueberry Compote, Lemon Verbena Chantilly and a Blueberry and Ginger Sorbet

Hazelnut Chocolate, Guanaja Chocolate Whipped Ganache coated with Gianduja Glaze served with Hazelnut Streusel, Crispy Praline and Hazelnut Ganache

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