



# 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

Soba Noodles with Summer Vegetables dressed with Truss Tomato, Wholegrain Mustard and Wild Honey Coulis

Seared Scallops with Contisé Caramelised Fennel, Lemon Puree and a Citrus Vinaigrette

Veal Carpaccio with Roasted Capsicum Marmalade, Spanish Onion Pickles and Aged Parmesan Shavings

## 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](http://www.gpogrand.com)