

GPSS LUNCH

29TH SEPTEMBER TO 5TH OCTOBER 2025

4 COURSE | \$55++ PER PAX

Starter

Lightly Smoked and Poached Patagonian Red Prawn Salsa

Shallots | Japanese Cucumber | Avocado Purée
Smoky Salsa Golf Emulsion

OR

Juniper and Herbs Smoked Duck

Spanish Onions | Garden Greens | Beetroot Hummus
Black Truffle Aioli

Soup

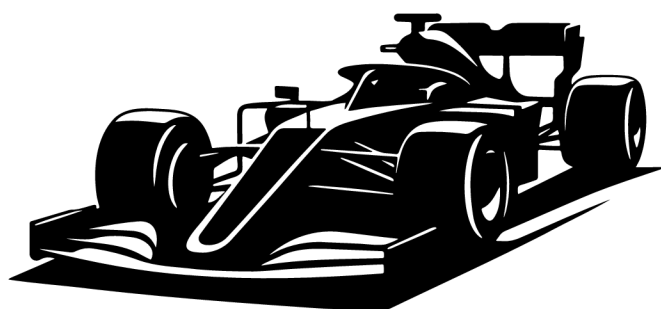
Forest Mushroom Soup (V)

Sautéed Mixed Mushrooms | Croutons | Chives | Truffle Oil

OR

Crustacean Bisque

Crab Meat | Clam Meat | Chives | Extra Virgin Olive Oil
Supplement \$5++



Main

Crispy Pan-Fried Potato Gnocchi (V)

Mini Heirloom Tomatoes | Aged Parmesan | Salsa de Tomato

Roasted Stuffed Chicken Ballotine

Black Olives | White Beans | Quinoa | Kidney Beans
Fresh Herbs | Green Chimichurri

Plancha-Seared Sustainable Sea Bass

Caponata Stew | Capers | Shaved Fennel | Citrus Dressing

Matambrito de Cerdo

Iberian Pork Flank | Garlic Confit Potato Purée | Garden Leaves

“Monza Strip Steak”

300g Grilled Argentinian Striploin

Herb Crushed Potatoes | Roasted Broccolini | Red Chimichurri
Supplement \$30++

Dessert

Valrhona Dark Chocolate and Walnut Brownie

Summer Berries | Sea Salt Flakes | Dulce de Leche

Smoked Dulce de Leche Panna Cotta

Caramelised Peach Compote | Vanilla Crumble

*All prices are subject to 10% service charge and prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.*