

THE GRID

# Christmas SPECIALS

DECEMBER 25TH | LUNCH & DINNER

## ENTRÉE | M25 V28

### Seared Tuna

Lime and cilantro crust, served with avocado purée, yuzu lemon gel, garnished with tempura shiso leaf **GF**

### Pork Belly

Hoisin braised pork belly served charred spring onion, garlic infused potato purée and ginger oil **GF**

### Seared Scallops

Asparagus spear, sweet corn velouté and chorizo crumb

## MAIN | M35 V39

### Charred Octopus

Twice cooked octopus with black garlic aioli, chorizo crumb, roasted carrot purée, sautéed baby leeks and pickled mushrooms **GF**

### Turkey Roulade

Prosciutto wrapped turkey roulade filled with camembert and bacon, truffle potato purée, asparagus, and white wine velouté **GF**

### Baked Barramundi Fillet

Celery root mousseline, charred baby leeks, sous vide celeriac and citrus beurre noisette **GF**

## DESSERT | M20 V22

### Dark Chocolate & Strawberry Opera

Blueberry compote, fresh strawberry rosette and espresso cream

### Pistachio Cake

Macerated berries, roasted crushed almonds and rosewater syrup

### Baked Chocolate Treat

Dark chocolate melt, vanilla bean ice cream and candied walnut

THE GRID

# KIDS *Christmas* SPECIALS

DECEMBER 25TH | LUNCH & DINNER  
12 YEARS AND UNDER

Bread Roll and Butter

## ENTRÉE | M15 V17

Snowman Pizza

Cherry tomato, honey glazed ham, rocket and mozzarella cheese

## MAIN | M20 V22

Roast Turkey

Cranberry stuffed dumpling, crunchy fries and seasonal vegetables

## DESSERT | M10 V12

Chocolate Pudding

Vanilla ice cream and chocolate dust

BOOK VIA WEBSITE:  
[WWW.PENRITHRSL.COM.AU](http://WWW.PENRITHRSL.COM.AU)