

# GOTHAM GRILL

*chef de cuisine* **ALEXANDRA MULLINAUX**

*sous chef* **SEBASTIEN CENS**

## ***DINNER***

**TUESDAY – SUNDAY 5.30PM 'TIL LATE**

## ***LUNCH***

**FRIDAY – SUNDAY 12 'TIL 3PM**

**6 BAYVIEW STREET,  
RUNAWAY BAY, 4216**

***P.* 07 5537 7777**

***W.* GOTHAMGC.COM.AU**

***E.* INFO@GOTHAMGC.COM.AU**



**GOTHAMGRILL&ROOFTOPBAR**



**GOTHAMGOLDCOAST**

# GOTHAM GRILL

## ENTRÉES

<b>JAMON IBÉRICO 45G</b> <i>ACORN FED, CURED SPANISH HAM FROM BLACK IBÉRIAN PIGS</i>	19
<b>BEEF CARPACCIO,</b> SAUCE GRIBICHE, GARLIC CRUMB, PICKLE, WATERCRESS SALAD	19
<b>HOUSE MADE RICOTTA,</b> BUTTERNUT PUMPKIN COMPOTE, GRILLED SOURDOUGH	18
<b>THICK CUT BACON -</b> BRAISED, GRILLED & MAPLE GLAZED. SERVED WITH PICKLED ONIONS	19
<b>GRILLED KING PRAWNS,</b> CHIMICHURRI MARINATED, LEMON AIOLI, WATERCRESS SALAD	22
<b>MORETON BAY BUG &amp; PRAWN TORTELLINI,</b> MUSTARD FRUIT BEURRE BLANC <i>(A DANIEL IVIRIDGEWAY SPECIALTY)</i>	22
<b>GRILLED OCTOPUS,</b> CHARRED TOMATO ROMESCO, CRISPY POTATO, OLIVE POWDER	22
<b>CAESAR SALAD -</b> BABY COS LETTUCE, POACHED EGG, BACON, GRANA PARMESAN, CROUTON	19
<b>WEDGE SALAD -</b> LETTUCE, BACON, TOMATO, BLUE CHEESE DRESSING	18

# GOTHAM GRILL

## GRILL

*ALL GRILL & SLOW COOKED ITEMS COME WITH  
PETIT SALAD & YOUR CHOICE OF SAUCE*

### **GREENSTONE CREEK, NEW ZEALAND -**

SCOTCH FILLET 300G	33
PORTERHOUSE 300G	38

### **RANGERS VALLEY, NEW SOUTH WALES -**

T-BONE 400G	41
-------------	----

### **ANDREWS, QUEENSLAND -**

EYE FILLET 220G	48
BLACK ANGUS DRY AGED RIB ON THE BONE 400G	58

### **GINA & GINIA RINEHART'S 2GR FULL BLOOD WAGYU BEEF, NSW -**

HANGING TENDER 200G	44
GOTHAM SCOTCH STEAK 300G	129

### **SOVEREIGN LAMB, VICTORIA -**

LAMB RUMP 230G	30
----------------	----

## SLOW COOKED

<b>GREENSTONE CREEK, NEW ZEALAND -</b>	36
BONE-IN BEEF SHORT RIB 300G, BRAISING JUS	

<b>WAGYU BRISKET 200G, 50 HOUR SLOW COOKED, LIGHTLY SMOKED BBQ RUB</b>	34
--	----

### **CHOICE OF SAUCES (PLEASE CHOOSE ONE)** *ANY ADDITIONAL SAUCE FOR +\$3EA*

RED WINE JUS	CHIMICHURRI	SEEDED MUSTARD
MUSHROOM	TOMATO ROMESCO	HOT ENGLISH
PEPPERCORN	HORSERADISH	DIJON
BLUE CHEESE		

# GOTHAM GRILL

## MAINS

<b>SEAFOOD DU JOUR</b> <i>WAITER WILL ADVISE</i>	36
<b>CONFIT DUCK LEG,</b> CELERIAC REMOULADE, PRESERVED LEMON, DUXELLE GRILLED BABY CARROTS, RED WINE JUS	38
<b>CORN FED CHICKEN,</b> WHEY BRINED, CREAMED SPINACH, BASIL, HOT BUTTER SAUCE, CRISPY ONIONS	33
<b>GRILLED 300G PORK CHOP,</b> BEETROOT MUSTARD, POTATO COLCANNON, GARLIC BUTTER	36
<b>PURE BEEF BURGER,</b> LETTUCE, TOMATO, PICKLED ONION, DILL PICKLE, AMERICAN CHEESE, SPECIAL SAUCE, HAND CUT CHIPS	18
<b>MALTAGLIATI PASTA</b> HOUSE MADE PASTA, BASIL PISTACHIO PESTO, SUMMER VEGETABLES, GRANA PARMESAN (V)	28
<b>POTATO GNOCCHI,</b> SAUTÉED MUSHROOMS, ASPARAGUS, WHITE WINE TRUFFLE CREAM SAUCE, GRANA PARMESAN (V)	32

## SIDES

<b>BROCCOLINI, CONFIT GARLIC, LEMON</b>	10
<b>POTATO GRATIN, SHAVED GRANA PARMESAN</b>	9
<b>HERB ROASTED FIELD MUSHROOMS,</b> GARLIC BUTTER	11
<b>CHARRED CORN COB,</b> SMOKED PAPRIKA BUTTER, GRANA PARMESAN	8
<b>POTATO PUREE, BACON BUTTER</b>	10
<b>HOUSE SALAD*</b> MIXED LEAF, HOUSE MADE VINAIGRETTE	9
<b>ROASTED CAULIFLOWER STEAK,</b> ONION JAM, PICKLED BULLHORN PEPPER	9
<b>SHOESTRING FRIES, AIOLI</b>	9
<b>CHARGRILLED PUMPKIN,</b> JAMON CRUMBS, TOASTED PUMPKIN SEEDS	9

*PLEASE NOTE:* there will be a 15% surcharge on public holidays

# GOTHAM GRILL

## DESSERTS & CHEESE

<b>VANILLA CHEESECAKE,</b> FRESH & FREEZE DRIED RASPBERRIES, COULIS, CAKE CRUMBS	<b>16</b>
<b>TOASTED POUND CAKE,</b> POACHED SUMMER FRUIT, WHIPPED CREAM	<b>16</b>
<b>CARAMELISED BAKED APPLE,</b> CRISP FILO PASTRY, CARAMEL SAUCE, VANILLA ICE CREAM, PISTACHIO PRALINE	<b>16</b>
<b>FROZEN NUTELLA MOUSSE,</b> WHIPPED MASCARPONE, HONEYCOMB, BROWNIE CHUNKS	<b>16</b>
<b>GELATO -</b> VANILLA, CHOCOLATE, WILD BERRY	<b>3.50</b> (PER SCOOP)
<b>THREE CHEESE PLATTER -</b> TRIPLE CREAM BRIE, MANCHEGO CHEDDAR, GORGONZOLA BLUE, QUINCE PASTE, DRIED FIGS, APRICOTS, CANDIED WALNUTS, APPLE, WATER CRACKERS	<b>22</b>