

# THE GEORGE MENU

## THE GEORGE EXPERIENCE \$60

*Chef's selection of small bites*

### SMALL BITES

marinated olives (v, gf)	6
house baked bread, french butter, evoo & balsamic (v)	9
char-grilled turkish bread, chef's selection of dips (v)	14
oysters (per oyster)	
natural (gf)	3.5
bloody mary beneigh (gf)	4.5
crumbed citrus salsa	4.5
curried chickpea fritters & mango chutney (v)	12
grilled spanish chorizo & tangy onions (gf)	14
crispy squid, paprika & herb salad (gf)	15
corn & manchego croquettes, charred corn salsa (v)	13
porcini mushroom & pecorino arancini (v, gf)	13
grilled king prawns, pickled carrot nam jim (gf)	15
chicken parfait, pedro ximenez & baguette	15

### MAINS

confit duck, potato gratin, parsnip, mushroom & baby vegetables (gf)	34
master stock pork belly, seared scallops, pommé puree & quince(gf)	33
james squire battered fish & chips & pickled onion	26
risotto of the day (v, gf)	28
pan-fried fish of the day	MP
lamb two ways, rack, shoulder croquette, beetroot, roast tomato, red wine jus	37
crispy polenta, harissa & coriander salsa (v)	25
american style wagyu cheese burger, hand cut chips, onion ring & ketchup	25
goats cheese tortellini, roast beetroot consommé, berry chard salad (v)	25

### FROM THE GRILL

grass fed eye fillet 280gm* (gf)	36
grass fed scotch fillet 300gm* (gf)	37

\*served with potato gratin, field mushroom, carrot puree & red wine jus

### ON THE SIDE

green beans, labne & almond (gf, v)	8
summer greens, goats curd & cranberry (gf, v)	8
truffle pomme pureé (gf, v)	8
salt & vinegar hand cut chips, roast garlic aioli (v)	9
tomato & mozzarella salad, basil (gf, v)	8
vanilla pear, endive & pistachio crumble (v)	8
potato gratin, parmesan	8

### DESSERT

berry & lavender soufflé, white chocolate, coulis & sorbet (gf,)	13
chocolate fondant, salted caramel, nougat & pecans	13
duo of panna cotta, jelly, granita & fairy floss (gf)	13
deconstructed tiramisu, espresso sorbet, mascarpone & chocolate	13

### *Fromage Plate*

A selection of artisan cheese & matched accompaniments

1 for \$14                      2 for \$24                      3 for \$36

3% surcharge applies to AMEX & Diners Club

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## Wines by the glass

### CHAMPAGNE & SPARKLING

NV 42 Degrees South sparkling rose; Cambridge, TAS	10
NV Redbank 'Emily', King Valley, VIC	9
NV Canti Prosecco extra dry, North east Italy	9
NV Veuve Cliquot; Remis, France	20

### WHITE

2012 Kapuka sauvignon blanc, Marlborough, NZ	9
2013 Ra Nui sauvignon blanc, Marlborough, NZ	12
2013 Jim Barry 'Lavender Hill' sweet Riesling, Clare Valley, SA	10
2013 Pewsey Vale riesling, Eden Valley, SA	12
2012 Tightrope Walker chardonnay, Yarra Valley, VIC	12
2013 Ra Nui pinot gris, Marlborough, NZ	12

### ROSÉ

2012 Ra Nui 'Sexy Remy', Marlborough, NZ	8
2013 La Vieille Ferme Cotes du Ventoux; Rhône, France	10

### RED

2012 Ninth Island pinot noir; Tamar Valley, TAS	10.5
2011 Ra Nui pinot noir, Marlborough, NZ	12
2011 Les Jamelles syrah, Rhone Valley, France	9
2011 Coriole shiraz, McLaren Vale, SA	12
2012 Cape Mentelle 'Trinders' cabernet merlot; Margaret River, WA	12
2012 Lost Block merlot, Limestone Coast, SA	9
2012 Tomfoolery 'Young Blood', Grenache; Barossa Valley, SA	10

## Cocktails

Choosing your cocktail just got easier... that is if you have a favourite sweet! These cocktails speak for themselves so give them a try

### FAIRY FLOSS MARTINI

\$20

*Ciroc Cocnut Vodka, Pavan & Fairy Floss*

### CHERRY COLA

\$18

*Bacardi Oakheart Rum, Licor 43, Opal Rossa, Lime Juice, Pepsi cola & Cherries*

### GUMMI BEAR DELIGHT

\$18

*Belvedere Grapefruit Vodka, Pavan, Cointreau, Cranberry Juice, Pineapple Juice, Lime Juice, Sugar Syrup & Gummi Bears*

### SOUR WORM

\$18

*Buffalo Trace Bourbon, JC Crème de Mure, Paraiso, Lemon Juice, Apple Juice & Sugar*

### RED LICORICE

\$20

*Disaronno Amaretto, Opal Rossa, Opal Bianca, Lime Juice & Cranberry Juice*

### CANDY CRUSH

\$19

*Belvedere Orange, Passoa, Lemon Juice, Passion fruit Pulp & Sugar Syrup*

### POPCORN MARGARITA

\$20

*Don Julio, Reposado, Butterscotch Schnapps, Orange Juice, Lemon Juice, Lime Juice & Salt*

### CHICKO BABY

\$19

*Patron XO Café, Patron XO Dark Café, Licor 43, Chocolate Bitters, & Brown Sugar*

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