

g e o r g e s

on waymouth EST. 2002

"I love what I do, I want you to love what we do."
George Kasimatis

first

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|---|------|
| antipasto, selection of mediterranean appetisers | 23.9 |
| ki marron, scallops, celery heart, chorizo, apple, vanilla bean | 25.9 |
| zucchini flowers, persian feta, white balsamic, pumpkin | 21.9 |
| quail & chicken terrine, capsicum, radish, pear relish | 19.5 |
| yellowfin tuna, capers, basil oil, grapes, tomato water | 23.9 |

pasta – our pasta is hand made on the premises daily

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| tortellini of cauliflower, jamon, yoghurt, truffle paste | 33.5 |
| tagliatelle, braised rabbit, caramelised walnuts, rainbow chard | 32.5 |
| saffron linguine, blue swimmer crab, fennel, pane fritto | 34.5 |
| ricotta & sage gnocchi, asparagus, spiced tomato, reggiano | 31.9 |

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second

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|---|------|
| market fresh fish | POA |
| lamb cutlets, quinoa, mint, almonds, tamarind, chevre | 37.9 |
| duck breast, carrot, peas, boudin of duck leg & macadamia, peas | 38.5 |
| confit pork belly, pancetta, witlof, peach, orange vincotto | 36.9 |
| clare valley scotch fillet, rocket, shallots, truffled parmesan | 39.5 |

george's five course seasonal tasting menu @ 77 pp

sides

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| iceberg, green beans, white anchovies, croutons, sauce gribiche | 12.0 |
| mixed leaf, shallot, baby herbs, honey mustard vinaigrette | 11.5 |
| buttered broccolini, garlic & preserved lemon | 11.5 |
| fried potatoes, rosemary, smoked tomato salt | 9.0 |

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third

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|--|------|
| chocolate & beetroot cake, strawberry, pink pepper meringue | 15.9 |
| lemon & bay leaf brulee, raspberries, cinnamon | 15.5 |
| nougat, cranberry & earl grey parfait, adelaide hills cherries | 16.9 |
| affogato of house made ice cream & espresso with biscotti | 13.9 |
| chocolate tasting plate with accompaniment - 60gm | 22.5 |
| cheese with accompaniment - 60gm | 19.9 |

dessert wine

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|--|-----|------|
| 2010 mr riggs 'sticky end' viognier (375ml) | | 39.0 |
| 2007 paul jaboulet muscat de beaumes de venise (375ml) | | 44.0 |
| 2010 battle of bosworth 'clarence' semillon (375ml) | 9.5 | 34.0 |
| 2008 de bortoli noble one botrytis semillon (375ml) | | 65.0 |
| 2010 domaine du mas blanc banyuls blanc (750ml) | | 89.0 |

café

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| espresso | 3.8 |
| t-bar tea | 4.9 |
| corretto with a dash of grappa | 8.9 |
| liqueur coffee | 12.9 |
| hot chocolate | 4.2 |

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fortified wine

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|------------------------------------|------|
| seppeltsfield cellar no.7 | 8.5 |
| galway pipe | 8.5 |
| grant burge 20 year old tawny port | 10.5 |
| penfolds grandfather | 18.9 |
| morris liqueur tokay | 8.5 |
| seppeltsfield grand muscat | 9.0 |
| rallo marsala superiore | 8.5 |
| romate pedro ximenez | 9.5 |

cognac

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|--------------------------------|------|
| hennessy vs | 7.5 |
| hennessy vsop | 9.5 |
| remy martin vsop | 12.9 |
| delamain xo | 17.9 |
| napoleon cognac 15 yr old | 23.9 |
| metaxa ***** | 18.0 |
| hennessy paradis extra | 53.0 |
| belle de brillet cognac | 15.0 |
| 1985 delord bas armagnac | 27.0 |
| 1989 lacourtoisie bas armagnac | 31.9 |
| 1993 calvados domfrontais | 21.9 |

digestivo

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|--------------------|-----|
| aperol | 8.5 |
| giori grappa | 8.5 |
| strega | 8.5 |
| cynar | 8.0 |
| averna | 9.5 |
| braulio | 8.5 |
| fernet branca | 9.5 |
| amaro montenegro | 9.5 |
| disaronno amaretto | 9.5 |

single malts

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| ardberg 10yr old | 13.9 |
| the glenlivet 12yr old | 17.9 |
| glenmorangie lasanta | 21.0 |
| glenmorangie nectar d'or | 24.0 |
| glenmorangie 18 yr old | 31.0 |
| glenmorangie 25 yr old | 42.0 |
| 1987 glenmorangie margaux | 89.0 |

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