

g e o r g e s

on waymouth

Set Menu Summer 2011

first

zucchini flowers, persian feta, pumpkin, white balsamic

or

quail & chicken terrine, radish, capsicum, pear relish

or

yellow fin tuna, capers, basil oil, grapes, tomato water

second

market fresh fish (to be advised on day)

or

confit pork belly, pancetta, witlof, peach, orange vincotto

or

lamb cutlets, quinoa, mint, almonds, tamarind, chevre

sides

mixed leaf, shallot, baby herbs, honey mustard vinaigrette

fried potatoes, rosemary, smoked tomato salt

third

nougat, cranberry & earl grey parfait, adelaide hills cherries

or

lemon and bay leaf brulee, raspberries, cinnamon

2 course \$74 pp – 3 course \$89 pp inclusive of GST