

**TASTING MENU**

Let our chefs feed your senses with a five course tasting menu of what we like to eat at George's

Selection of matching wines

88pp

60pp

**TO START**

Sharing board, selection of house prepared appetisers

19pp

Butternut pumpkin & brown butter velouté, mushrooms, spiced chantilly

18.9

Salad of beetroot, granola, pickled plum, shaved chicken liver parfait

21.5

Beef tartare, caramelised onion, egg yolk puree, horseradish

22.5

House smoked Huon Salmon, avocado, apple, celery, walnuts

23.5

Confit pork belly, braised witlof, liquorice, lemon yoghurt

21.9

**PASTA**

Our pasta is hand-made in house daily

Potato gnocchi, pumpkin, goats cheese, candied pecans, crispy sage

32.0

Linguine, Moreton Bay bugs, cherry tomatoes, zucchini, butterscotch

33.5

Tagliatelle, Kangaroo Bolognese, gremolata, pecorino

31.0

**MAINS**

Market fresh fish P.O.A

Roasted parsnip, parsnip puree, cracked wheat, pickled onion, crispy kale 29.0

BBQ octopus, smoked egg, lemongrass, autumn leaves, pumpernickel 35.0

Lamb press, pancetta, chickpeas, mustard fruits, choy sum, pedro ximenez 37.0

Confit duck leg, king oyster mushrooms, cavolo nero, quince, grilled turnip 36.9

Beef striploin, glazed cheek, heirloom carrots, vanilla, warrigal greens 38.9

prepared medium-rare

**SIDES**

Mixed leaf salad, honey, shallots, mustard & red wine vinaigrette 12.5

Salad of grains, cucumber, mint, toasted almonds 12.0

Crushed potatoes, rosemary salt 9.5

Broccolini, peanut dressing, crispy shallots 12.5

**TO FINISH**

Tiramisu 15.9

Poached pear, kataifi, pistachio, mulled wine ice-cream 16.5

House made custard tart, fresh nutmeg, rhubarb ripple ice cream 15.5

Affogato – house made ice cream with espresso & biscotti 12.5

Cheese plate with accompaniments

One 18

Two 25

Three 29

@GeorgesAdelaide



*Georges Upstairs available for your next corporate or social event!*

*Seating for up to 40 guests and stand up for up to 60 guests. AV facilities available.*

*Corkage \$25 per 750ml bottle, maximum 4 bottles per booking.*

*2 course minimum per person on Saturday evening's, thank you & enjoy!*