

TASTING MENU

Let our chefs feed your senses with a 5-course tasting menu of what we like to eat at George's

Additional pasta course

Additional cheese course

Selection of matching wines

89pp

10pp

15pp

60pp

TO START

Sharing board, selection of house prepared appetisers

Coffin Bay oysters- bloody Mary, gin & tonic or natural (half dozen) (gf)

Chefs terrine, quince paste, cornichons, house made sourdough

Adelaide Hills mushrooms, soy & salsa verde (v)

Tempura eggplant, tahini, yoghurt, fresh mint, toasted pine nuts (v)

Char-grilled quail, kohlrabi, baby leeks, black garlic (gf)

Steamed Red Snapper, citrus, crispy shallots, herb salad (gf)

19pp

19.5

21.0

22.5

19.5

22.5

22.9

PASTA

Our pasta is hand-made in house daily

Ravioli of spinach, pine nuts, goats curd, pane fritto, beurre blanc (v)

Squid ink linguine, Goolwa cockles, scallops, trout, chives, pomegranate

Tagliatelle, broccolini pesto, sun-dried tomatoes, anchovies, pecorino

32.9

33.5

31.5

MAINS

Confit Ocean Trout, braised baby fennel, tomato, coriander (gf)

Lamb press, pancetta, honey pumpkin puree, pistachio, mandarin jam (gf)

Beef rump (m-r), baby onions, heirloom carrots, carrot puree, horseradish

Kangaroo loin, pink peppercorn, wild mushrooms, beetroot, macadamia (gf)

Crispy skin pork belly, quince puree, spiced capsicum relish (gf)

Corn fed chicken breast, roasted parsnip, witlof, kale, spinach, radish (gf)

36.9

37.9

38.9

38.5

36.9

35.9

SIDES

Bitter leaf salad, lemon vinaigrette (gf)

Crushed potatoes, rosemary salt (gf)

12.0

9.5

TO FINISH

Vanilla bean panna cotta, rhubarb compote, pistachio crumble

Poached quince pudding, house made ice-cream

White chocolate & finger lime mousse, citrus salad (gf)

Tea & Biscuit

Selection of petit fours

Affogato – house made ice cream with espresso & biscotti

Cheese plate with accompaniments

One cheese 18 Two cheese's 25 Three cheese's 29

15.5

16.9

14.5

14.0

12.0

12.5

(v) vegetarian (gf) gluten free