

TASTING MENU

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

89pp

Selection of matching wines

60pp

TO START

Sharing board, selection of house prepared appetisers 19pp

Coffin Bay oysters- bloody Mary, gin & tonic or natural (gf) 4 each

Chicken liver parfait, port gel, cornichons, house made brioche 19.0

Local asparagus, white onion puree, puffed rice, goats curd (v) 21.0

Veal carpaccio, baby rocket, egg yolk, parmesan (gf) 22.5

Harissa spiced quail, freekeh, raisins, lemon emulsion (gf) 22.0

Salad of squid, kipfler potatoes, chorizo, tomato, citrus dressing (gf) 21.9

PASTA

Our pasta is hand-made in house daily

Spinach & ricotta linguine, heirloom tomatoes, pane fritto, salsa verde (v) 31.5

Open ravioli of blue swimmer crab, fennel, chilli, beurre blanc 33.5

Tagliatelle, confit duck, drunken prunes, Turkish figs, chard, feta 32.0

MAINS

Ancient grain salad, fresh figs, grilled radicchio, kale, goats curd (v) 29.0

Atlantic Salmon, pomegranate, orange, feta, pea puree, salmon pearls (gf) 36.9

Lamb press, pancetta, nectarine & plum jam, white bean puree (gf) 37.5

48-hour beef short rib, potato, mushroom, dukkah, rare porterhouse (gf) 38.5

Confit duck, braised lentils, heirloom carrots, red wine dressing (gf) 36.5

Free range chicken breast, celeriac, charred corn, capsicum salsa (gf) 34.9

SIDES

Bitter leaf salad, lemon vinaigrette (gf) 12.0

Crushed potatoes, rosemary salt (gf) 9.5

Brussel sprouts, bacon, lemon (gf) 12.5

TO FINISH

Loukoumades, pistachio, walnuts, cinnamon, Attiki honey ice-cream 16.5

Georges Pavlova, meringue, seasonal fruit (gf) 14.9

Lemon curd tart, short bread crumble, coconut cream 15.5

Affogato – house made ice cream with espresso & biscotti 12.5

Cheese plate with accompaniments

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

(v) vegetarian (gf) gluten free

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, thank you & enjoy!