

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	19.5
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)	31.9
Open ravioli of blue swimmer crab, fennel, chilli, beurre blanc	33.5
Tagliatelle, confit duck, drunken prunes, Turkish figs, chard, feta	32.5

MAINS

Ancient grain salad, fresh figs, grilled radicchio, kale, goats curd (v)	29.5
Atlantic Salmon, pomegranate, orange, feta, pea puree, salmon pearls (gf)	36.9
Lamb press, pancetta, nectarine & plum jam, white bean puree (gf)	37.9
Beef rump cap (m-r), pickled onions, heirloom carrots, carrot puree (gf)	38.9
Confit duck, braised lentils, heirloom carrots, red wine dressing (gf)	36.9
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, honey (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 sorbet	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