

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

Fresh Coffin Bay Oysters, cabernet sauvignon vinaigrette (half dozen)

21.0

Raw scallops, fried baby squid, cucumber, salmon roe, avocado, apple

23.5

Salad of beetroot, granola, kiwifruit, shaved frozen chicken liver parfait

21.5

Potato vichyssoise, buttered leeks, truffle cream

19.0

Duck rilette, mandarin curd, brioche toast

22.0

Tempura zucchini flower, aubergine compote, chevré, iberico crumbs

22.5

PASTA

Our pasta is hand-made in house daily

Saffron linguine, local mussels, roast capsicum, broccolini

32.5

Tortellini of osso buco, green olive gremolata, grana padano, crispy kale

33.0

Tagliatelle, roast pumpkin, medjool dates, spinach, toasted sour dough

31.0

MAINS

Market fresh fish P.O.A

Roasted cauliflower, shallot fondant, harissa spice, parmesan gnocchi 32.5

Pork belly, apple puree, pickled grapes, grilled radicchio, morcilla 35.5

Lamb press, pancetta, mustard fruits, swede puree, brussel sprouts, chard 37.5

Maple glazed beef brisket, horseradish puree, dill pickles, croutons, radish 36.9

Winter goat stew, parsnip cream, baby onions, feuille de brick 35.0

SIDES

Mixed leaf salad, honey, shallots, mustard & red wine vinaigrette 12.0

Witlof salad, grapefruit, bocconcini, fig vincotto 12.5

Crushed potatoes, rosemary salt 9.5

Confit red cabbage, prune puree, toasted pine nuts 12.5

TO FINISH

Apple & rhubarb crumble, malt ice cream 15.5

Tonka bean macaroon, pear cream, pear sorbet, lemon meringue 15.9

White chocolate mousse, coconut, pain d'epice, salted caramel 14.9

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!