

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- Yarra Valley caviar, horseradish or natural (half dozen)

Kangaroo tartare, smoked egg yolk, muntries, local leaves, taro chips

Adelaide Hills mushrooms, soy & salsa verde (v)

Jerusalem artichoke soup, Tasmanian black truffles (v) (gf)

Salmon gravlax, olive crumb, yuzu gel, mandarin, grapefruit (gf)

Pigs trotter croquettes, mustard mayonnaise

Honey soy duck breast, date puree, pumpkin seeds, linseed (gf)

19pp

22

23

22

26

23

21

23

PASTA

Our pasta is hand-made in house daily

Bug tail risotto, local squid, prawn oil

Black tortellini, prawn, water chestnut - White tortellini nduja, mozzarella

Pappardelle, wild boar, coastal rosemary

Spaghetti, braised osso bucco, gremolata

35

33

32

32

MAINS

Fish of the day

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

Beef cheek, wilted chard leaf, swede mash, red wine

Beetroot, feta, persimmon, candied walnut, freeze dried yoghurt (v) (gf)

Pork scotch, green pickled walnuts, native berries, leaves, mustard (gf)

Smoked Spatchcock, parsnip puree, pumpkin, confit garlic (gf)

POA

38

35

34

36

37

SIDES

Bitter leaf salad, lemon vinaigrette (gf)

Crushed potatoes, rosemary salt (gf)

George's slaw, spicy mayonnaise (gf)

Salad of grains, chorizo, pickled grapes

12

10

12

12

TO FINISH

Yuzu soufflé, chocolate sorbet, thyme shortbread

Persimmon tarte tatin, almond ice-cream

Mocha ice-cream sandwich, chocolate, raspberry

Chocolate pudding, lavender, blackberry sorbet

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

16

15

14

16

12

12

*Join us on Wednesday 16th August with Charlie from Charles Melton Wines!
5 courses with matching wines from one of the finest producers in the Barossa Valley!*

*Corkage \$25 per 750ml bottle, maximum 4 bottles per booking.
2 course minimum per person on Saturday evening, thank you!*