

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	10pp
Additional cheese course	15pp
Selection of matching wines	60pp

TO START

Sharing board, selection of house prepared appetisers	19pp
Coffin Bay oysters- caviar & horseradish, Kilpatrick or natural (half dozen)	22
Kangaroo tartare, smoked egg yolk, muntries, local leaves, taro chips	23
Adelaide Hills mushrooms, soy & salsa verde (v)	22
Jerusalem artichoke soup, black truffles (v) (gf)	26
Salmon gravlax, olive crumb, yuzu gel, mandarin, grapefruit (gf)	23
Pigs trotter croquettes, mustard mayonnaise	21
Honey soy duck breast, date puree, pumpkin seeds, linseed (gf)	23

PASTA

Our pasta is hand-made in house daily

Bug tail risotto, local squid, prawn oil	35
Black tortellini, prawn, water chestnut - White tortellini nduja, mozzarella	33
Maltagliati, gorgonzola, pear, walnuts (v)	32
Spaghetti, braised osso bucco, gremolata, smoked marrow	32

MAINS

Fish of the day	POA
Lamb press, pancetta, honey pumpkin puree, pistachio, mandarin jam (gf)	38
Beef cheek, wilted chard leaf, swede mash, red wine	35
Beetroot, feta, persimmon, candied walnut, freeze dried yoghurt (v) (gf)	34
Pork scotch, green pickled walnuts, native berries, leaves, mustard (gf)	36
Smoked Spatchcock, parsnip puree, pumpkin, confit garlic (gf)	37

SIDES

Bitter leaf salad, lemon vinaigrette (gf)	12
Crushed potatoes, rosemary salt (gf)	10
George's slaw, spicy mayonnaise (gf)	12
Salad of grains, chorizo, pickled grapes	12

TO FINISH

Yuzu soufflé, chocolate sorbet, thyme shortbread	16
Persimmon tarte tatin, almond ice-cream	15
Mocha ice-cream sandwich, chocolate, raspberry	14
Chocolate pudding, lavender, blackberry sorbet	16
Selection of petit fours	12
Affogato - house made ice cream with espresso & biscotti	12
Cheese plate with accompaniments	
One cheese 18 Two cheeses 25 Three cheeses 29	