

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	89pp
Additional cheese course	10pp
Selection of matching wines	15pp
	65pp

TO START

Farmers selection of smallgoods, terrine, chutney, pickles, sour dough	19pp
Coffin Bay oysters- caviar & olive oil, Kilpatrick, natural (half dozen) (gf)	23
Asparagus, Yarra Valley caviar, spiced labnah, quinoa crisp (v)(gf)	22
Ricotta & spring pea cannoli, pea puree (v)	18
Kingfish sashimi, ponzu, toasted sesame seeds, crispy shallots (gf)	25
Kataifi scallops, chipotle mayonnaise (4)	19
Octopus terrine, squid ink, lemon (gf)	23
Cous cous, portabello mushroom salad, herbs, raisins, dried apricot (v)	21

PASTA

Our pasta is hand-made in house daily

Squid ink risotto, smoked eel, buttered leeks, cured egg yolk	33
Open ravioli of prawns, artichoke, bottarga, lemon, chilli	34
Linguine, duck, prunes, rhubarb, spring onion, feta	33
Beetroot tagliatelle, orange, witlof, pistachio (v)	32

MAINS

Fish of the day	POA
Lamb press, pancetta, leek & onion puree, cumquat jam, sumac (gf)	38
Poached chicken breast, burrata, jerusalem artichoke, charred corn, coffee	36
Salad of pearl barley, broad beans, carrot, chives, hazelnuts, yoghurt (v)(gf)	34
Boston Bay pork belly, ham & orange glaze, apple chutney (gf)	37
450 gm Rib Eye, horseradish cream, red wine (gf)	43

SIDES

Bitter leaf salad, lemon vinaigrette (gf)	12
Crushed potatoes, rosemary salt (v)	10
George's slaw, spicy mayonnaise (gf)	12
Green beans, almond butter	12

TO FINISH

Attiki honey & thyme crème brulee, coconut cream sorbet (gf)	16
Lime panna cotta, freeze dried mandarin, lemon curd, hazelnut tuile	16
White chocolate mousse, chocolate soil, passionfruit sorbet (gf)	15
Chocolate pudding, rose water cream, honeycomb	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	