

TASTING MENU

Let our chefs feed your senses with a five course tasting menu of what we like to eat at George's

Selection of matching wines

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, salmon roe, avocado, apple	23.5
Salt baked kohlrabi, pickled kohlrabi, Israeli cous cous, butter crumble	21.0
Boston Bay cotechino, red onion, truffle dressing, green olive, comte	21.5
Veal tartare, hazelnut, white pepper emulsion, bok choy	22.0
Bbq'd octopus, beetroot pesto, squid ink mayonnaise, spring leaves	23.5

PASTA

Our pasta is hand-made in house daily

Linguine of smoked eel, pancetta, spring onion, pecorino	32.5
Tagliatelle of braised rabbit, kumquat, swiss chard, rosemary	33.0
Citrus risotto, black olive tapenade, peas, goats curd	31.0

MAINS

Market fresh fish	P.O.A
Zucchini flowers, chèvre, caramelised pear, radicchio, confit garlic	33.5
Ham hock, pearl barley, globe artichoke, smoked bacon broth	35.5
Lamb press, pancetta, mustard fruits, spring peas, broad beans, mint	37.5
300 gm scotch fillet prepared m-r, asparagus, shallot, white anchovy	38.9
Chicken breast, macadamia, grilled baby corn, parmesan gnocchi	34.9

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
Harissa spiced roasted cauliflower	12.5

TO FINISH

Chocolate textures, cardamom, blood orange	15.9
Strawberry, tapioca, Attiki honey, lemon myrtle	15.5
Warm treacle tart, popcorn ice cream	15.5
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, thank you & enjoy!