

TASTING MENU

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

88pp

Selection of matching wines

60pp

TO START

Sharing board, selection of house prepared appetisers	18.9pp
Butternut pumpkin & brown butter velouté, mushrooms, spiced chantilly	19.0
Salad of beetroot, granola, pickled plum, frozen chicken liver parfait	21.0
Beef tartare, caramelised onion, egg yolk puree, horseradish	21.9
House smoked Huon Salmon, avocado, apple, celery, walnuts	22.5
Confit pork belly, braised witlof, liquorice, lemon yoghurt	21.5

PASTA

Our pasta is hand-made in house daily

Potato gnocchi, pumpkin, goats cheese, candied pecans, crispy sage	32.0
Linguine of Morton Bay Bugs, cherry tomatoes, zucchini, butterscotch	33.5
Tagliatelle, Kangaroo Bolognese, gremolata, pecorino	29.5

MAINS

Market fresh fish	P.O.A
Roasted parsnip, parsnip puree, cracked wheat, pickled onion, crispy kale	28.9
BBQ octopus, smoked egg, lemongrass, autumn leaves, pumpernickel	34.5
Lamb press, pancetta, chickpeas, mustard fruits, choy sum, pedro ximenez	37.0
Confit duck leg, king oyster mushrooms, cavolo nero, quince, grilled turnip	36.9
Beef striploin, glazed cheek, heirloom carrots, vanilla, warrigal greens	38.9
prepared medium-rare	

SIDES

Mixed leaf salad, honey, shallots, mustard & red wine vinaigrette	11.5
Salad of grains, cucumber, mint, toasted almonds	12.5
Crushed potatoes, rosemary salt	9.5
Broccolini, peanut dressing, crispy shallots	12.5

TO FINISH

Tiramisu	14.9
Poached pear, kataifi, pistachio, mulled wine ice-cream	16.5
House made custard tart, fresh nutmeg, rhubarb ripple ice cream	15.5
Affogato – house made ice cream with espresso & biscotti	12.9
Cheese plate with accompaniments	
One	17.0
Two	24.0
Three	29.0

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