

# Autumn 2018

g e o r g e s  
o n w a y m o u t h

est 2002

## TASTING MENU

Let our chefs feed your senses with a 5-course tasting menu of what we like to eat at George's	89 pp
Additional pasta course	10 pp
Additional cheese course	15 pp
Selection of matching wines	65 pp

## TO START

Oysters your way	4 ea
• Shallot mignonette • Lime and tabasco	
• Crab, chilli, coriander • Natural	
Hiramasa Kingfish, sesame, ponzu, green chilli, crispy shallots	25
Char-grilled octopus, cucumber, lemon, dill, fennel (gf)	22
Farmers board - Selection of small goods, chutney and pickles	21 pp
Smoked quail, Mediterranean cous-cous salad, tzatziki	23
Figs, Onkaparinga goat's cheese, balsamic, rye, walnut (v)	22
Kataifi wrapped prawns, avocado, toasted almond, honey dressing	25

## SIDES

Blue cheese filled olives (v)	12
Bitter leaf salad, lemon vinaigrette (gf)	11
Crushed potatoes, rosemary salt	10
Brussel sprouts, lemon butter, grana padano (v)	12
Dirt(y) Inc. lentil salad, radicchio, pistachio, almond, herbs, pomegranate (v)	12

## PASTA

*Our pasta is hand-made in house daily*

Squid ink linguine, nduja, prawns, pane fritto, basil	36
Pappardelle, pork, wild mushrooms, fennel seeds	36
Spaghetti, beef ragu, rocket, basil pesto, parmesan	34
Spinach and parsley risotto (v)	32

## MAINS

Fish of the day	POA
Lamb press, pancetta, Kangaroo Island sheep's milk yoghurt, mint, pomegranate (gf)	38
Great Southern scotch fillet, celeriac remoulade, salsa verde (gf)	44
Pepper berry crusted kangaroo, sweet potato puree, native berries (gf)	37
Chicken breast, grains, greens, broth, fried egg	35
Salt baked beetroot, braised shallots, goat's curd, lemon herb dressing (v) (gf)	32

## TO FINISH

House made marshmallows, berries, white chocolate, thyme (gf)	16
Saffron panna cotta, spiced orange cake, honey & pistachio soil, blood orange sorbet	16
Apple Tarte Tatin, kaffir lime ice cream, cinnamon crumble, freeze dried apple	16
Selection of petit fours	12
Affogato - house made ice cream with espresso & biscotti	12
Add your favourite liqueur	7
Cheese plate with accompaniments	
One cheese 18    Two cheeses 25    Three cheeses 29	

*Our private dining room available for your next corporate or social event.  
Seating for up to 38 guests and stand up for up to 55 guests. Enquire with our friendly staff.*

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