

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 cheese course	10 pp
Selection of matching wines	65 pp

TO START

Oysters your way	4.8 ea
• Natural • House-made hot sauce	
• Kilpatrick • Shallot mignonette	
Farmers board - Selection of small goods, arancini, chutney and pickles	21 pp
Hiramasu Kingfish, pomelo, black garlic, jalapeno, Yarra Valley caviar, avocado	26
Veal carpaccio, fresh rocket, shaved parmesan, truffle oil	24
Sauteed root vegetables, almond puree, parmesan crisp, mandarin	23
Char-grilled eggplant, hibiscus sauce, smoked yoghurt, fresh dill	22
Pumpkin & fennel soup, horseradish, fennel pollen, sourdough	19

SIDES

Bitter leaf salad, lemon vinaigrette	12
Crushed potatoes, rosemary salt	10
Roasted cauliflower, tahini tofu dressing, raisins, sumac, mint	12
Baby gem lettuce, blue cheese dressing, pickled shallots, bacon, walnuts	12

PASTA

Our pasta is hand-made in house daily

Ricotta gnocchi, burnt butter, crispy sage, fresh truffle	38
Wild rice pilaf, mussels, Goolwa pipis, preserved lemon, green herbs	35
Pappardelle, pork, wild mushrooms, fennel seeds, leek	36
Tagliatelle, braised duck leg, roasted capsicum, artichoke heart, pine nut crumb	36

MAINS

Fish of the day	POA
Lamb press, pancetta, cumin yoghurt, roasted pumpkin, pepitas	38
Beef cheek, Jerusalem artichoke puree, silverbeet, crispy artichoke skin, gremolata	36
Wattle seed duck breast, duck cigar, tarragon, King Oyster mushroom, duck egg	37
Quinoa salad, beetroot puree, samphire, okra, saffron & lemon, pistachio dukkah	33

TO FINISH

Dark chocolate mousse, hazelnut soil, confit grapes, yoghurt, mandarin gel	16
Peanut butter parfait, chocolate, peanut butter praline, butterscotch caramel	16
Davidson plum panna cotta, freeze-dried yoghurt, white chocolate ice cream	16
Selection of petit fours	12
Affogato - house made ice cream with espresso & biscotti	12
Add your favourite liqueur	8
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!*