

TASTING MENU

Let our chefs feed your senses with a 5-course tasting menu of what we like to eat at George's	95 pp
Additional cheese course	10 pp
Selection of matching wines	65 pp

TO START

Oysters your way from Coffin Bay, South Australia	5 ea
• Natural	
• Shallot mignonette	
Antipasto - Selection of small goods, arancini, marinated olives, grissini	21 pp
Cured beetroot Salmon, mascarpone, pumpnickel dill crumb, heirloom beets	24
Greek Haloumi, caramelised fennel, heirloom tomatoes, orange & lemon	23
Ox tongue on toast, baharat, labneh, shallots, crispy freekah, fresh mint	22
Local figs, walnut puree, endive, blue cheese, pomegranate molasses, sumac	23

PASTA

Our pasta is hand-made in house daily

Spinach & ricotta tortellini, honey mustard, parsley, candied rosemary pine nuts	34
Pappardelle, smoked ham hock, cherry tomatoes, confit chilli oil, rocket	35
Squid ink spaghetti, pancetta, bug tails, Goolwa pipis, prawn, garlic, basil	36
Slow roasted lamb risotto, peas, citrus oil, crème fraiche, Grana Padano	35

MAINS

Fish of the day	POA
Grilled zucchini, stuffed zucchini flower, olive tapenade, lemon, wild rice	33
Double-cooked duck breast, carrot puree, watercress, sherry	37
Signature Lamb Press, pancetta, tomato sugo, anchovy oil, feta, kale, beans	38
Coorong Angus sirloin, charred pearl onions, olive oil hollandaise, baby leeks	44

TO FINISH

Silky Callebaut chocolate, Champagne jelly, cacao wafer, strawberry	16
Caramel rum pineapple, coconut, black sesame, honeycomb, passionfruit	17
Poached rhubarb, rosé consommé, EVOO cake, Greek yoghurt ice cream	17
Selection of petit fours	12
Affogato - house made ice cream with espresso & biscotti	12
Add your favourite liqueur	8
Cheese plate with house made lavosh, quince, muscatels, apple	
One cheese 18 Two cheeses 28 Three cheeses 33	

SIDES

Bitter leaves, herb infused dressing	12
Crispy potatoes, rosemary salt	10
Quinoa, freekah, burnt shallots, pomegranate, yoghurt	12