

# May 2019

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	95 pp
Additional cheese course	10 pp
Selection of matching wines	65 pp

## TO START

Antipasto - Selection of small goods, arancini, marinated olives, grissini	21 pp
Port Wakefield Garfish, wild rice, capers, shallots, lemon, confit garlic (gf)	23
Greek Haloumi, caramelised fennel, heirloom tomatoes, citrus (v) (gf)	22
Twice-cooked Quail, labneh, smoked romesco, puy lentils (gf)	23
Local figs, walnut puree, endive, blue cheese, pomegranate molasses, sumac (v)	22

## PASTA

*Our pasta is hand-made in house daily*

Parisian gnocchi, corn, leek, oyster mushrooms, herb oil (v)	35
Tortellini of zucchini & ricotta, hazelnut, eggplant, tomato, crispy cavolo nero (v)	35
Herb tagliatelle, pork & beef ragu, parmesan, oven dried tomatoes	35
Saffron, fennel risotto, bug tails, Goolwa pipis, prawn oil, thai basil	36

## MAINS

Fish of the day	POA
Aubergine, burnt onion consommé, miso, cucumber, broccolini, tapioca (v)	33
Bannockburn free-range chicken, witlof, apricot, pane fritto, jus gras	37
Lamb Press, pancetta, hummus, feta, chermoula, cauliflower, beans (gf)	38
Black Angus sirloin, chimichurri verde, confit onion, bone marrow, sherry (gf)	44

## TO FINISH

Callebaut chocolate parfait, cacao wafer, raspberry, olive oil (gf)	16
Granny Smith apple tart, almond crumble, house made ice cream	17
Set Greek yoghurt, carrot cake, navel orange & bitter syrup	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, vinaigrette dressing (gf)	12
Crispy potatoes, rosemary salt (gf)	10
Seasonal vegetables, toasted almonds (gf)	12

*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 3 bottles per booking.  
2 course minimum per person on Friday & Saturday evening, thank you!*