

To start

your choice of

Port Lincoln Kingfish, XO sauce, pomelo fruit, puffed rice, aioli (gf)

Parmesan custard, truffle oil, charred beans & broccolini, root vegetables (v)

House made Mezzaluna pasta of pumpkin & chives, carrot, candied walnuts, sage (v)

Main

your choice of

Oven baked Deep Sea Perch, lentils, carrot, celery, tomato, onion, chimichurri (gf)

Spaetzle, assorted mushrooms, cavolo nero, dried apricots (v)

Crispy Pork Belly, pepperonata, caramelised apple, port jus (gf)

Signature Lamb Press, pancetta, cauliflower, kumquats, chermoula chickpeas, snow peas (gf)

all mains are served with
Crushed potatoes, rosemary salt (v) (gf)
George's Greek horiatiki salad (v)

To finish

your choice of

Caramelised banana bouchée, Jerusalem artichoke chips, chestnut, crème fraiche

Callebaut chocolate, citrus sable, mandarin, rosemary marshmallow

(v) vegetarian (gf) gluten free

Two courses \$74 pp

Three courses \$89 pp

Both price options include side dishes to share

Option to add a steak course (prepared m-r) \$15 pp or cheese course \$10 pp

3-course minimum for group bookings on Friday & Saturday evening

Pricing is inclusive of GST

No BYO for group bookings

Unfortunately, ala carte menu cannot be offered for groups of 12 plus guests

