

g e o r g e s
on waymouth

VALENTINE'S DAY DINNER - FRIDAY 14TH FEBRUARY 2020

Glass of NV Champagne Pol Roger Brut

TO START

choice of

Octopus, kohlrabi, salsa verde, lemon (gf)

Beef tartare, olive emulsion, preserved lime puree, shallot, chives, cured egg yolk

House made Spanakopita (v)

MAINS

choice of

Fish of the day (waiting staff to advise)

Signature Lamb Press, pancetta, parsnip skordalia, granny smith apple, peas, broccolini,
rosemary (gf)

Spiced cauliflower, black hummus, pomegranate, cos lettuce, pickled red onion (v)

All meals served with rosemary potatoes & George's Greek village salad

TO FINISH

choice of

Dark chocolate marquise, mixed berries, Mazi rosé jelly, raspberry

Onkaparinga Brie, house made lavosh, quince, muscatels, apple



\$125 per person inclusive of GST
Full payment required at time of booking
No BYO permitted for Valentine's Day or discount cards, thank you
Menu is subject to change dependent on produce availability

