

est 2002

**DINNER - TWO COURSES \$65 - THREE COURSES \$80**

**TO START**

Negroni cured ocean trout, horseradish cream, radish, pickled cucumber, wild rice (df option)

Haloumi, preserved lime, black olive tapenade, fresh grapefruit (v) (gf)

Spanakopita, tirokafteri (spicy red pepper & feta dip), lemon (v)

House made parisian gnocchi, beef ragu, Daylesford winter black truffles 20

**MAINS**

Fresh local fish of the day (gf)

Salt baked kohlrabi, parsnip, chermoula chickpeas, mixed herbs (vgn) (gf)

Kangaroo fillet, sweet potato skordalia, crispy leeks, puy lentils, finger lime (gf) (df)

Pork & Turkish fig tortellini, tomato sugo, nduja pane fritto, basil

Signature Lamb Press, pancetta, celeriac puree, mandarin, broccolini, cauliflower, jus (gf)

**DESSERTS**

Sticky date pudding, toffee sauce, chai ice-cream

Mulled wine poached pear, ginger cookies, mascarpone, toasted pistachio (gf option)

Affogato - house made vanilla bean ice-cream, biscotti, espresso coffee

Add a liqueur to your affogato 8

Onkaparinga Brie, lavosh, green apple, muscatels, quince 19

**TASTING MENU**

Ready to indulge?

Let our chefs feed you with our 5-course Tasting Menu 95 pp

Additional cheese course 10 pp

Matching wines 65 pp

**EXTRAS**

Gazander Oysters - natural or shallot mignonette (gf) (df) 5 each

Roasted butternut pumpkin, sage butter, muscatels, pine nuts, parmesan 13

Bitter leaves, candied walnuts, pickled fennel, vinaigrette 13

Crispy potatoes, rosemary salt 12

Consider our Private Dining Room (PDR) for your next corporate or social event.

Corkage \$30 per 750ml bottle, maximum 2 bottles per booking - (gf) gluten free - (v) vegetarian - (df) dairy free - (vgn) vegan

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