

est 2002

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

**TO START**

Half dozen Gazander Coffin Bay Oysters - natural or shallot mignonette (gf) (df) 5 additional

Hiramasa Kingfish, blood orange, radish, wild rice (gf) (df)

Local green asparagus, stracciatella cheese, vegan XO, leek, pomelo, faro (v) (gf option)

Twice cooked quail, beetroot hummus, chimichurri verde, golden beetroot (gf) (df)

Parisian Gnocchi, pork ragu, nduja, gremolata, parmesan

**MAINS**

Fresh local fish of the day (gf) POA

Roasted celeriac, vegetable consommé, almond tarator, baby cucumber, fresh herbs (v) (df) (gf)

Braised duck leg cassoulet, duck sausage, cannellini beans, chive oil (df)

House made dill linguine, local prawns, Goolwa pipis, green olives, tomato, fresh basil

Signature Lamb Press, pancetta, charred cauliflower, snow & sugar snap peas, chermoula chickpeas (gf)

**DESSERTS**

Classic Treacle tart, creme fraiche icecream, lemon crumble

Chocolate cremeux, blueberry sorbet, mascarpone, hazelnuts (gf)

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

Add a liqueur to your affogato 8 additional

Your choice of Comté or Artisan 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**

Brussels, broccoli, beans, ouzo butter 13

Greek village salad, Greek peppers, crispy capers 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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