

est 2002

LUNCH

TO START

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

Hiramasa Kingfish, blood orange, radish, wild rice (gf) (df) 25

Local green asparagus, stracciatella cheese, vegan XO, leek, pomelo, faro (v) (gf option) 23

Twice cooked quail, beetroot hummus, chimichurri verde, golden beetroot (gf) (df) 24

Parisian Gnocchi, pork ragu, nduja, gremolata, parmesan 23

MAINS

Fresh local fish of the day (gf) POA

Roasted celeriac, vegetable consommé, almond tarator, baby cucumber, fresh herbs (v) (df) (gf) 33

Braised duck leg cassoulet, duck sausage, cannellini beans, chive oil (df) 38

Prawn tortellini, shellfish velouté, cavallo nero, lemon 38

Signature Lamb Press, pancetta, charred cauliflower, snow & sugar snap peas, chermoula chickpeas (gf) 39

DESSERTS

Classic Treacle tart, creme fraiche icecream, lemon crumble 16

Chocolate cremeux, blueberry sorbet, mascarpone, hazelnuts (gf) 16

Affogato - house made vanilla bean ice-cream, biscotti, espresso coffee 12

Add a liqueur to your affogato 8

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

@GeorgesAdelaide

