

est 2002

LUNCH

TO START

Half dozen Coffin Bay Oysters - natural or shallot mignonette (gf) (df) 26

Tanqueray Gin cured Ocean Trout, fresh fennel, ruby grapefruit, wild rice, horseradish (gf) 25

Red beetroot, stracciatella cheese, vegan XO, zaatar, golden beetroot, puffed faro (v) (gf option) 22

Char-grilled Ox tongue, smoked yogurt, harissa, Aleppo pepper, brick pastry (gf) 23

House made parisian gnocchi, charred leek, broccolini, pine nuts, burnt butter, parmesan (v) 24

MAINS

Fresh local fish of the day (gf) POA

Roasted eggplant, almond tarator, black garlic, cos lettuce, panissa crisps (v) (df) (gf) 33

Twice cooked chicken breast, stone fruit puree, orange pickled witlof, herb crumbs, jus 36

House made dill linguine, local prawns, Goolwa pipis, green olives, tomato, fresh basil 38

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

DESSERTS

Mango & lime semifreddo, passionfruit, malibu, pistachio meringue 17

Chocolate ganache, fermented cherries, rosemary ice cream, kirsch, hazelnut (gf) 16

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

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

Seasonal Greens, ouzo olive oil vinaigrette 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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