

est 2002

LUNCH

TO START

- 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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