

est 2002

## 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 Alexandrina cheddar or Gorgonzola Piccante, 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

@GeorgesAdelaide

