

est 2002

TO START

Gazander Coffin Bay oysters, natural or cucumber-lime ouzo, half dozen (gf) 26

Grilled haloumi, poached quince, dry oregano, olive oil 23 (v)

Swordfish ceviche, crème fraiche tarama, bottarga, chives, rice & nigella seed crisp (df) 25

Char-grilled whole Quail, confit red onion, parsnip chips, jus (gf) (df) 25

House made gnocchi, baby spinach, cheese beurre blanc, pine nuts, parmesan, fresh black truffles (v) 35

MAINS

Fresh local fish of the day (gf) POA

Portobello & assorted seasonal mushrooms, celeriac puree & celeriac jus (vgn) (gf) 36

King Henry pork cutlet on the bone, roasted baby carrots, carrot puree, pickled granny smith apple (gf) 37

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

Signature Lamb Press, pancetta, charred cauliflower, snow peas, currants, chermoula chickpeas (gf) 42

TO FINISH

Warm banana bread, earl grey ice cream, burnt butter, citrus caramel 16

Saffron poached pear, goats curd, rizogalo, rosemary ice cream, sesame tuile (gf) 17

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

FEED ME MENU

Ready to indulge?

Let us feed you with our 5-course Tasting Menu 95 pp

Additional cheese course 10 pp

Matching wines 65 pp

EXTRAS

Brussel sprouts, confit tuna aioli, lardon (gf) (df) 13

Grilled cauliflower, smoked nduja, almonds, labneh (v) 13

Crispy potatoes, rosemary salt (df) 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

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