

est 2002

SMALL PLATES

Gazander Coffin Bay oysters, natural or shallot mignonette, half dozen (gf) 26

Red beetroot, stracciatella cheese, vegan XO, zaatar, golden beetroot, puffed faro (v) (gf & vgn option) 23

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

Char-grilled whole Quail, creamy polenta, pickled red onion, jus (gf) 25

House made Parisian gnocchi, charred leek, broccolini, pine nuts, burnt butter, Parmesan (v) 24

LARGER PLATES

Fresh local fish of the day (gf) POA

Portobello & assorted seasonal mushrooms, celeriac puree & celeriac jus (vgn) (gf) 34

Twice cooked chicken breast, stone fruit puree, orange pickled witlof, herb crumbs, jus (gf option) 36

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) 39

TO FINISH

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

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

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

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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