

TO START

- Olives & rosemary sourdough (v) \$9
- Char-grilled whole Quail, onion puree, gremolata, parsnip chips \$22
- Classic minestrone soup, char-grilled bread (v) \$15
- Hiramasa Kingfish, tarama, black seed cracker (gf option) \$22

MAINS

- House made gnocchi, assorted mushrooms, sage (v) \$27
- Fazzoletti pasta, beef ragu, tomato, parmesan \$27
- Georges Winter Cottage Pie - pork, potato, pancetta \$28
- Coral Coast Barramundi fillet, anchovy, potatoes, radicchio, currants (gf) \$30
- 12 hour braised beef cheeks, creamy polenta, salsa verde, root vegetables \$29
- Signature Lamb Press, celeriac puree, cauliflower, cavolo nero (gf) \$32
- Half BBQ Dukkah crusted Chicken for 2, pilaf, herbs, pumpkin seeds, feta \$45

SIDES

- Brussel sprouts, pancetta, aioli (gf) (veg option) \$12
- Grilled cauliflower, smoked nduja, almonds, labneh (gf) (veg option) \$12
- Roasted Jerusalem artichokes, witlof, whipped feta (gf) (v) \$12
- Potatoes, rosemary salt \$10

TO FINISH

- Burnt orange tart \$12
- Banana cake, double cream \$10
- 2 cheeses, lavosh, apple, quince \$25

WINE

- 2020 First Drop 'Mother's Milk' Shiraz \$25

DON'T FORGET OUR GEORGES TO GO...

HEAT & EAT HAMPERS - \$100 (feeds 2) \$180 (feeds 4)

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