

est 2002

TO START

- Gazander Coffin Bay oysters, natural or cucumber-lime ouzo, half dozen (gf) 26
- Olive oil roasted Jerusalem artichoke, whipped feta, witlof, marjoram (vgn) (gf) 23
- Hiramasa Kingfish, crème fraiche tarama, bottarga, chives, rice & nigella seed crisp 25
- Char-grilled whole Myee Quail, onion soubise, gremolata, parsnip chips (gf option) 25
- House made gnocchi, spinach, pecorino beurre blanc, pine nuts, Daylesford black truffles (v) 35

MAINS

- Fresh local fish of the day (gf) POA
- Tahini glazed zucchini, baba ghanoush, dukkah, fresh herbs, puffed faro (vgn) 35
- Duck Mezzaluna pasta, chestnut, wattle seed, mushroom ragout, sage 37 (add fresh black truffles 10)
- 12-hour braised beef cheeks, creamy polenta, salsa verde, root vegetables 36
- Signature Lamb Press, pancetta, celeriac puree, broccolini, cauliflower, cavolo nero, currants, jus (gf) 42

TO FINISH

- Layered Bougatsa, semolina & rose custard, bay leaf ice cream, pistachio 17
- Warm banana bread, Earl Grey ice cream, burnt butter, citrus caramel 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

- Brussel sprouts, confit tuna aioli, lardon (gf) 13
- Grilled cauliflower, smoked nduja, almonds, labneh 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 (vgn) vegan

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