

est 2002

TO START

- Gazander Coffin Bay oysters, natural or compressed granny smith apples, half dozen (gf) 26
Olive oil roasted Jerusalem artichoke, whipped feta, witlof, marjoram (vgn) (gf) 23
Hiramasa Kingfish sashimi , shallots, verjuice, witlof, salmon roe (gf) 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 Comté 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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