

TO START

- Olives & rosemary sourdough (v) \$10
- Gazander Coffin Bay oysters, half dozen, natural \$22
- Olive oil roasted Jerusalem artichoke, whipped feta, witlof, marjoram (v) \$18
- Hiramasa Kingfish, verjuice, witlof, salmon roe, shallots (gf) \$22
- House made gnocchi, spinach, pecorino beurre blanc, toasted pine nuts (v) \$25

MAINS

- Duck Mezzaluna pasta, chestnut, wattle seed, mushroom ragout, sage \$30
- Tahini glazed zucchini, baba ghanoush, dukkah, fresh herbs, puffed faro (v) \$28
- 12-hour braised beef cheeks, creamy polenta, salsa verde, root vegetables \$31
- Market fish fillet (gf) \$32
- Signature Lamb Press, celeriac puree, cauliflower, cavolo nero (gf) \$33

SIDES

- Brussel sprouts, pancetta, aioli (gf) (veg option) \$12
- Grilled cauliflower, smoked nduja, almonds, labneh (gf) (veg option) \$12
- Potatoes, rosemary salt \$11

TO FINISH

- Mum's Baklava \$12
- Banana Cake, double cream \$10
- 2 cheeses, lavosh, apple, quince \$26

WINE

- 2020 Karrawatta 'Sophie's Hill' Pinot Grigio \$26
- 2020 First Drop 'Mother's Milk' Shiraz \$26

DON'T FORGET OUR GEORGES TO GO...

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