

TO START

- Olives & rosemary sourdough (v) \$10
- Classic minestrone soup, char-grilled bread (v) \$15
- Olive oil roasted Jerusalem artichoke, whipped feta, witlof, marjoram (v) \$18
- Hiramasa Kingfish, tarama, bottarga, 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
- Market fresh fish fillet, anchovy, potatoes, radicchio, currants (gf) \$30
- Signature Lamb Press, celeriac puree, cauliflower, cavolo nero (gf) \$33
- Half BBQ Dukkah crusted Chicken for 2, pilaf, herbs, pumpkin seeds, feta \$45

SIDES

- Brussel sprouts, pancetta, aioli (gf) (veg option)\$12
- Roasted Jerusalem artichokes, witlof, whipped feta (gf) (v) \$12
- Potatoes, rosemary salt \$11

TO FINISH

- Mum's Baklava \$12
- Banana cake, double cream \$11
- 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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