

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 option) (gf) 23

Hiramasa Kingfish sashimi, shallots, verjuice, witlof, salmon roe (gf) 24

Abrolhos Island Scallops, pancetta, corn puree, charred corn salsa 25

House made pan-fried gnocchi, Spring greens, salsa verde, ricotta salata (v) 24

MAINS

Fresh local fish of the day (gf) POA

House made saffron tagliatelle, Port Lincoln mussels, cherry tomatoes, fresh basil, bottarga 36

House made rye farfalle, confit duck, cavolo nero, Leonardi balsamic 37

Stuffed eggplant of wild greens, feta, pangrattato (vgn option) (gf option) 35

Char-grilled pork scotch, roast carrot puree, witlof, jus (gf) 38

Signature Lamb Press, pancetta, celeriac puree, broccolini, cauliflower, cavolo nero, currants (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 dolce, lavosh, green apple, mandarin chutney, 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

Green beans, dukkah, olive oil (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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