

est 2002

TO START

- Smoky Bay oysters, natural or with salmoriglio & salmon roe, half dozen (gf) 26
- Olive oil roasted Jerusalem artichoke, whipped feta, witlof, marjoram (vgn option) (gf) 23
- Hiramasa Kingfish sashimi, roasted tomato oil, orange, basil, rhubarb (gf) 24
- Abrinhos 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 fazzoletti, 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, cauliflower puree, seasonal greens, 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 (gf) 13
- Crispy potatoes, rosemary salt (gf) 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

@GeorgesAdelaide

