



**THE GEORGE
HOTEL**

**BATHURST
NSW**

DINNER MENU

BURGER MENU

THE GEORGE BEEF BURGER

Black Angus beef patty with lettuce, tomato, onion, bacon,
American red cheddar, burger sauce and fries. \$21

THE GEORGE CHICKEN BURGER

Crispy Chicken thigh fillet with lettuce, tomato, onion, bacon,
American red cheddar, burger sauce and fries. \$21

THE GEORGE MUSHROOM BURGER

Crumbed portobello mushroom with lettuce, tomato, onion,
American red cheddar, burger sauce and fries. \$21

SPICEY BUFFALO CHICKEN BURGER

Crispy chicken fillet in our buffalo sauce with bacon, coleslaw,
American red cheddar, burger sauce and fries. \$21

KOREAN FRIED CHICKEN BURGER

Crispy chicken in Korean sauce with wombok, pickled cucumber,
kewpie mayonnaise and fries. \$21

**All burgers can be made with gluten free buns.*

MAIN MENU

GARLIC BREAD	\$8
FRIES	
with garlic aioli GF	\$8
PORK AND CHIVE DUMPLINGS	
with soy and shallot dipping sauce	\$16
HOUSE CURED SALMON	
with pickled cucumber, radish, rocket, orange segments and horseradish crème fraiche GF ..	\$22
PEPPERED RARE ROAST BEEF SALAD	
with sauteed potatoes, rocket pesto, caramelised onion sour cream and pumpkin chips GF ..	\$22
ROAST PUMPKIN	
with muhammara, green beans, rocket and dukkha	\$22
BEER BATTERED FLATHEAD	
with pea and mint puree, house tartare sauce and fat chips	\$25
SOUTHERN STYLE PULLED PORK SOURDOUGH SANDWICH	
with smokey BBQ sauce, coleslaw, caramelised onion, American red cheddar and fat chips ..	\$20
SPICEY BUFFALO CHICKEN WINGS	
with ranch sauce GF	\$18
K.F.C KOREAN FRIED CHICKEN	
with cashew nuts, spring onions and an Asian wombok salad	\$22
420G GRAIN FED BLACK ANGUS RIB EYE	
with café de Paris butter, parmesan blistered cherry tomato green leaf salad and fries GF ..	\$45
ARGENTINIAN LAMB RUMP	
with crispy potatoes, red capsicum and chorizo salsa, chimmi churri, grilled carrots and caramelised fetta GF	\$35
MIDDLE EASTERN SPICED CHICKEN SUPREME	
with muhammara, roasted pumpkin, labneh, chermoula sauce and dukkha	\$35
SAKE MARINATED BARRAMUNDI	
with miso eggplant puree, choy sum, XO butter and crispy soba noodles GF	\$35
PAN SEARED SALMON	
with marinara sauce, ricotta potato croquettes, green beans, salsa verde and parmesan crisps	\$35
ASIAN GLAZED PORK BELLY	
with a wombok herb salad and pineapple salsa GF	\$35

DESSERT MENU

CARDAMOM AND ROSEWATER PANNA COTTA

with pistachio praline GF \$12

WARM CHOCOLATE BROWNIE

with chocolate fudge sauce, vanilla bean ice cream and raspberry coulis \$12

STICKY DATE PUDDING

with butterscotch sauce and vanilla ice cream \$12

TRADITIONAL AFFOGATO

with espresso, amaretto and vanilla ice cream GF \$12

KIDS MENU

HOMEMADE SOUTHERN FRIED CHICKEN TENDERLOINS

with fries and tomato sauce \$10

CALAMARI RINGS

with fries and tomato sauce \$10

FISH AND CHIPS

with tomato sauce \$10

BACON AND CHEESE TOASTIE

with fries and tomato sauce \$10

KIDS BURGER

with fries and tomato sauce \$10