



THE GEORGE
HOTEL

OCT 8 - 12 '25



SEAFOOD TEMPURA

\$32

Crisp prawns, scallops, squid, and white fish with togarashi salt, wakame-cucumber salad, pickled daikon, wasabi Kewpie, and dill dust

RECOMMENDED WINE

Moothi Estate Riesling, Mudgee
lemon zest, lime, green apple

\$10 GL / \$35 BTL

GRAIN-FED BLACK ANGUS SCOTCH 350G WITH CHAR-GRILLED XO TIGER PRAWNS

\$59

Truffle-thyme butter, XO butter, crispy steak fries, charred broccolini and seasonal greens

RECOMMENDED WINE

Peppertree Hill Estate Shiraz, Mudgee
blackberry, plum, spicy, floral

\$12 GL / \$45 BTL

FRANGELICO DARK CHOCOLATE BASQUE CHEESECAKE

\$16

Espresso caramel, hazelnut gelato, praline crumble & chocolate tuile



**BATHURST 1000
RACEWEEK MENU**