

**GARLIC BREAD**

\$8.00

FRIES

with garlic aioli

\$8.00

PORK AND CHIVE DUMPLINGS

with soy and shallot dipping sauce

\$16.00

SMOKED SALMON

with crisp Lebanese bread, pistachio mint and cucumber salsa, eggplant yogurt, iceberg lettuce and sumac

\$22.00

RARE ROAST BEEF SALAD GF

with beetroot hummus, pickled beetroot, house dukkha, fetta and a pomegranate molasses dressing

\$22.00

PROSCIUTTO SALAD

with cherry tomatoes, burnt butter sour dough crumb, whipped goat's cheese and rocket pesto

\$22.00

BAKED FIELD MUSHROOM v/GF

with house made dukkha, rocket and orange salad, beetroot hummus and pomegranate molasses dressing

\$22.00

THE GEORGE BURGER

Beef patty, lettuce, tomato, onion, bacon, American red cheddar, burger sauce, fries

\$21.00

THE GEORGE CHICKEN BURGER

Crispy chicken thigh fillet, lettuce, tomato, onion, bacon, American red cheddar, burger sauce, fries

\$21.00

THE GEORGE MUSHROOM BURGER

Crumbed Portobello mushroom, lettuce, tomato, onion, American red cheddar, burger sauce, fries

\$21.00

BEER BATTERED COD

with pea and mint puree, house tartare sauce, fries

\$22.00

PULLED PORK SOUR DOUGH SANDWICH

with Swiss cheese, rocket, caramelized pickled onion, fat chips

\$20.00

SPICY BUFFALO CHICKEN WINGS GF

with ranch dipping sauce

\$17.00

CHICKEN BREAST GF

with confit potato, porcini mushroom duxelle, crisp chicken skin and rocket salad with truffle aioli

\$35.00

MOROCCAN LAMB RUMP

with lemon and thyme ricotta stuffed zucchini, fried eggplant, tomato and bread sauce with gremolata

\$35.00

BAKED BARRAMUNDI GF

with coriander and green chilli potato salad, fried snake beans, eschallots, labneh and a lime and ginger butter

\$35.00

400G GRAIN FED BLACK ANGUS RIB EYE GF

with café de Paris butter, fries and a parmesan, blistered cherry tomato and green leaf salad

\$45.00

SEARED SALMON GF

with sautéed chat potatoes, charred capsicum, chorizo sausage, herb yogurt and paprika oil

\$35.00

PORK BELLY GF

with brandy glazed apple, chestnut and apple puree, pickled grapes and red wine sauce

\$35.00



DESSERT MENU

VANILLA BAKED CHEESECAKE GF
with blueberry and orange compote
\$12.00

STICKY DATE PUDDING
with butterscotch sauce and vanilla ice cream
\$12.00

TRADITIONAL AFFOGATO GF
with espresso, amaretto and vanilla ice cream
\$15.00

CHOCOLATE FRANGELICO SEMIFREDDO
with crushed maltesers and salted caramel sauce
\$12.00

KIDS MENU

HOMEMADE SOUTHERN FRIED CHICKEN TENDERLOINS
with fries
\$10.00

FISH AND CHIPS
\$10.00

CALAMARI RINGS AND FRIES
\$10.00

BACON AND CHEESE TOASTIE
with fries
\$10.00

KIDS BURGER
with fries
\$10.00