

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 avocado lime coriander puree, green bean salad and soy ginger dressing

\$22.00

SZECHUAN PEPPERED RARE ROAST BEEF SALAD GF

with cumin carrot puree, rocket, fetta, parsnip chips and spring onion oil

\$22.00

ANTIPASTO PLATTER

Salt and pepper flat bread with sour dough, olive rosemary tapenade, basil whipped fetta, almond and sundried tomato dip, salami and prosciutto.

\$28.00

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

MAPLE GLAZED CHICKEN BREAST GF

with oven roasted potatoes, parsnips, crispy pancetta, apple puree and parsley gremolata

\$35.00

ROSEMARY AND LEMON MARINATED LAMB RUMP

with ratatouille, basil pistou and parmesan crisp

\$35.00

BAKED BARRAMUNDI GF

with Bombay potatoes, cashew spinach pesto, date ginger chutney and natural yogurt

\$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 cauliflower and leek pickle, cherry tomatoes, eggplant hummus, crispy Lebanese bread and pomegranate molasses

\$35.00

PORK BELLY GF

with oven roasted pumpkin, fried snake beans, lime and ginger yogurt, coriander green chilli pesto, chilli jam and fried eschalots

\$35.00

DESSERT MENU

OREO COOKIE AND BAILEYS LIQUOR CHEESECAKE

with vanilla mascarpone cream

\$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 MOUSSE GF

with raspberry gel and meringue shards

\$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