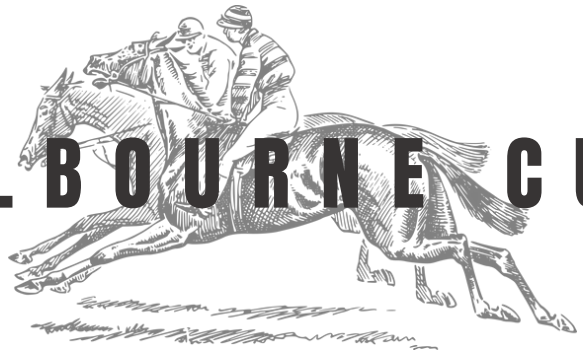
menu

MELBOURNE CUP



ENTREE - $16

TRUFFLE MUSHROOM & PARMESAN ARANCINI

sicilian tomato sauce, buffalo mozzarella, basil, truffle oil

Wine recommended: Petit Amour Rose - $12 gls
strawberries, rose petals, violets, hibicus

MAIN - $38

PAN SEARED OCEAN TROUT

confit potatoes, capsicum, capers, olives, grape tomatoes, caramelised feta, salsa verde, charred lemon

Wine recommended: Schild Estate Chardonnay - $12 gls
lemon, lime, nectarine, floral

DESSERT - $14

FRESH MANGO PARFAIT

lychee-jelly, malibu caramel, stracciatella ice cream, toffee crisp, toasted coconut

Wine recommended: Fiore Moscato - $12 gls
roses, sweet spice, lychees, grapey

3-COURSE MENU AT $60

THE GEORGE HOTEL