

THE GEORGE  
HOTEL

## ENTRÉE

5:30pm - 9pm

Garlic Bread.

\$8.00

Pork and chive dumplings with a soy and shallot dipping sauce.

\$16.00

Smoked salmon with pickled cauliflower, cherry tomatoes, rocket, curried mayonnaise and fried garlic salt. GF

\$22.00

Roast beef salad with coriander yoghurt, cucumber, chilli, sesame seeds, spring onion and soy black vinegar dressing. GF

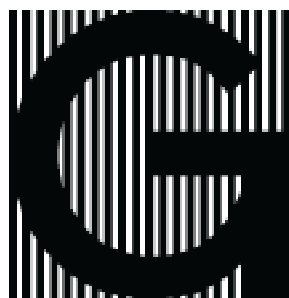
\$22.00

Roast Beetroot with macadamia puree, orange, rocket, apple caramel and toasted spiced almonds. VE/GF

\$22.00

Truss tomatoes with olive tapenade, prosciutto, herb mascarpone and charred sourdough.

\$22.00



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## M A I N

5:30pm - 9pm

Chicken supreme with sautéed baby spinach, roast pumpkin, house made dukkah, harrisa yoghurt & cherry tomato relish. GF

\$35.00

Lamb ragu with pappardelle pasta, salsa verde, parmesan crisps and sour dough crumb.

\$35.00

Baked Barramundi with grilled eggplant, pickled snake beans, pineapple sambal, fried eschallots, yellow curry sauce, Thai basil & spring onion oil. GF

\$35.00

Seared salmon fillet with macadamia puree, charred zucchini, apple & fig chutney, apple caramel and beetroot reduction. GF

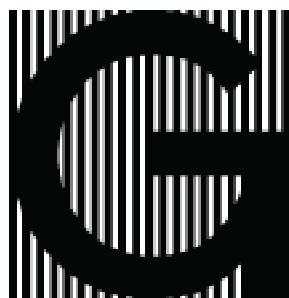
\$35.00

Chargrilled Rib Eye 300g with café-de-paris butter, blistered cherry tomatoes, parmesan & green leaf salad with shoestring fries. GF

\$40.00

Pork cutlet with braised fennel, orange, pancetta and rocket salad, pea & mint pesto, kipfler potato and red wine sauce.

\$35.00



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## LUNCH MENU

11:30am - 3pm

Grilled Barramundi with cumin, coriander and chilli butter, sautéed potato, tomato and a mint yogurt. GF

\$25.00

Chargrilled Rib Eye 300g with café-de-paris butter, blistered cherry tomatoes, parmesan and green leaf salad with shoestring fries. GF

\$40.00

Smoked salmon with pickled cauliflower, cherry tomatoes, rocket, curried mayonnaise and fried garlic salt. GF

\$22.00

Roast beef salad with coriander yoghurt, cucumber, chilli, sesame seeds, spring onion and soy black vinegar dressing. GF

\$22.00

Truss Tomatoes with olive tapenade, prosciutto, herb mascarpone and charred sourdough.

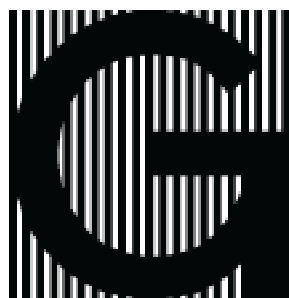
\$22.00

Lemon pepper and herb crumbed chicken schnitzel with coleslaw, lemon cheek and fat chips.

\$25.00

Roast Beetroot with macadamia puree, orange and rocket, apple caramel and toasted spiced almonds. VE/GF

\$22.00



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## DESSERT

Sticky date pudding with butterscotch sauce and vanilla ice cream.

\$12.00

Espresso panna cotta with chocolate soil, shortbread crumb and raspberry sauce.

\$12.00

Baked caramel cheesecake with candied walnuts and salted caramel sauce.

\$12.00

Traditional affogato with espresso, amaretto and vanilla ice cream. GF

\$15.00

## KIDS MENU

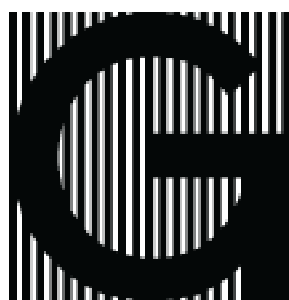
Homemade southern fried chicken tenderloins and fries. \$10.00

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



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## B A R M E N U

Garlic Bread.

\$8.00

Fries and garlic aioli.

\$8.00

Pork and chive dumplings with a soy and shallot dipping sauce.

\$16.00

Spicy buffalo chicken wings with ranch dipping sauce. GF

\$17.00

The George Burger. Beef patty, lettuce, tomato, onion, bacon, American red cheddar, burger sauce and fries.

\$21.00

The George Chicken Burger. Crispy chicken thigh fillet, lettuce, tomato, onion, bacon, American red cheddar, burger sauce and fries.

\$21.00

The George Mushroom Burger. Crumbed portobello mushroom, lettuce, tomato, onion, American red cheddar, burger sauce and fries.

\$19.00

Beer battered cod with pea and mint puree, house tartare sauce and fries.

\$22.00

Pulled pork sour dough sandwich with swiss cheese, rocket, caramelized pickled onion and fat chips.

\$20.00