

THE GEORGE  
HOTEL

## 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.

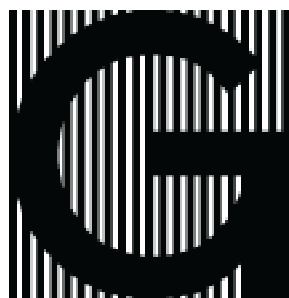
\$22.00

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