

ENTRÉES

BRUSCHETTA (V) tomato, confit garlic, buffalo mozzarella, onion, basil, EVOO	20
HOMEMADE MIXED MUSHROOMS ARANCINI rucola, parmesan, truffle aioli, truffle oil	20
PORK & CHIVE DUMPLINGS soy, shallot dipping sauce	22
SPICY BUFFALO CHICKEN WINGS (GF) ranch sauce	20
K.F.C KOREAN FRIED CHICKEN asian wombok salad, cashew nuts, spring onion	26
MEDITERRANEAN PRAWN SALAD (GF) (I) mixed leaves, cherry tomatoes, red onion, cucumber, olives, grilled capsicum, feta, roasted cumin chickpeas, lemon-oregano dressing	29
ASIAN STYLE MARINATED BEEF SALAD (GF) cucumber, chili jam, wombok, fried shallots, crispy rice noodles, soy coriander dressing	28
SPICED PUMPKIN SALAD (V) (GF) rucola, beetroot, baba ghanoush, blistered cherry tomatoes, chimmi churri, mix nuts dukkah (v) (df) (gf) ADD: grilled chicken 6 ADD: grilled halloumi OR danish feta 4	28
THE GEORGE COMBO bruschetta, buffalo wings, K.F.C, pork & chive dumplings, green salad ADD: fries 5	46

SIDES

GARLIC BREAD (4Pieces)	12
FRIES maldon sea salt flakes	12
MASHED POTATOES / GRAVY cream, butter	13

MAINS

PESTO ROSSO LINGUINE (V) almond sundried tomato pesto, fried eggplants, rucola, herb pangrattato, parmesan	29
SPAGHETTI AL NERO CON GAMBERI ALL' ARRABBIATA (I) parmesan, rucola, herb pangrattato	38
BEER BATTERED FLATHEAD (M) mint pea puree, chefs' homemade tartar, fries, salad	32
BAKED BARRAMUNDI (GF) (I) crispy smashed potatoes, roasted curried cauliflower-leek puree, broccolini, dates-tomato chutney, greens, herb oil, fried curry leaves	41
PAN SEARED SALMON (GF) (I) sicilian caponata, olive tapenade, smashed potatoes, herb oil, crispy leeks	41
CHICKEN SUPREME (GF) crispy prosciutto, mushroom ragout, rosemary lemon roasted potatoes, tarragon pesto, charred greens	38
TWICE-COOKED PORK BELLY (GF) spiced pumpkin puree, sauerkraut, roasted apple salad, caramelized peanut sauce	39
SLOW BRAISED LAMB SHANK garlic mash, charred greens, roasted carrots, rosemary jus, and chimmi churri	42
350 GMS GRAIN FED BLACK ANGUS SIRLOIN (GF) blistered cherry tomatoes, parmesan, seasonal leaf, café de paris butter, fries	49
350 GMS GRAIN FED BLACK ANGUS SCOTCH FILLET (GF) blistered cherry tomatoes, parmesan, seasonal leaf, café de paris butter, fries ADD: fried egg 4	53

CRISPY POTATO WEDGES maldon sea salt flakes, sweet chili, sour cream	13
MIXED LETTUCE SALAD citrus dressing	12
SAUTÉED VEGETABLES rosemary dressing	15

DESSERTS

WARM CHOCOLATE BROWNIE chocolate fudge sauce, vanilla ice cream, raspberry coulis	17
STICKY DATE PUDDING butterscotch sauce, vanilla ice cream	17
BURNT BASQUE CHEESECAKE mixed berries compote, mascarpone whipped cream	17
TRADITIONAL AFFOGATO (GF) espresso, vanilla ice cream Choice of: Amaretto, Baileys, Kahlúa, Tia Maria, Mr. Black	25
SELECTION OF AUSTRALIAN & INTERNATIONAL CHEESES selection of local & international cheeses lavosh, fig chutney, quince gel	35

KIDS

HOMEMADE SOUTHERN FRIED CHICKEN TENDERLOINS fries, tomato sauce	15
FISH & CHIPS tomato sauce	15
BACON & CHEESE TOASTIE fries, tomato sauce	12
KIDS BEEF BURGER beef patties, american cheddar, fries, tomato sauce	15
VANILLA ICE CREAM Choice of any one topping: Chocolate Caramel Strawberry	7



THE GEORGE SPECIAL COFFEE'S

IRISH COFFEE irish whiskey, cream	17	JAMAICAN COFFEE dark rum, kahlúa, cream	17
CALYPSO COFFEE spiced rum, crème de cacao, cream	17	RUSSIAN COFFEE vodka, kahlúa, cream	17
CAFÉ ROYALE cognac, cream	17	IRISH CRÈME COFFEE irish whiskey, baileys, cream	17

A - Australian: All seafood in the dish is from Australia
I - Imported: All seafood in the dish is from outside Australia
M - Mixed: The dish has both Australian and Imported

A 10% surcharge applies on any Sundays and Public Holidays.