



MENU



BURGERS & SANDWICHES

THE GEORGE SIGNATURE BEEF BURGER 22

black angus beef patty, lettuce, tomato, caramelized onion jam, bacon, american red cheddar, homemade burger sauce, fries
Add: fried egg, or halloumi 3

CHICKEN BURGER 22

crispy chicken thigh fillet, lettuce, tomato, onion, bacon, american red cheddar, homemade burger sauce, fries

K.F.C KOREAN FRIED CHICKEN BURGER 22

crispy chicken, korean sauce, wombok, pickled cucumber, sesame seeds, kewpie mayonnaise, fries

MUSHROOM BURGER (V) 22

crumbed portobello, lettuce, tomato, onion, american red cheddar, fries

****All burgers can be made with gluten free buns****

TRIPLE DECKER CHICKEN SCHNITZEL TOASTED SANDWICH 25

lettuce, tomato, american red cheddar, aioli, fries
Spice it up: smokey bbq, spicy buffalo, extra spicy habanero

PULLED PORK TOASTED SOURDOUGH SANDWICH 25

smokey bbq sauce, coleslaw, caramelized onions, american red cheddar, fries

ENTRÉES

BRUSCHETTA (V) 18

tomato, garlic, buffalo mozzarella, onion, basil, EVOO

SPICY BUFFALO CHICKEN WINGS (GF) 18

ranch sauce

PORK & CHIVE DUMPLINGS 18

soy, shallot dipping sauce

K.F.C KOREAN FRIED CHICKEN 22

cashew nuts, spring onion, asian wombok salad

CHARGRILLED PRAWN & WATERMELON SALAD (GF) 24

pickled watermelon rind, mint, marinated almonds, feta, hot & sour dressing

ASIAN STYLE MARINATED BEEF SALAD 24

cucumber, chili jam, wombok, fried shallots, crispy rice noodles,

SMOKED SALMON (GF) 24

pickled cucumber, dill gribiche sauce, citrus segments, seasonal leaves,

CHARGRILLED VEGETABLES (V) (GF) 24

macadamia romesco, cherry tomatoes, rucola, dukkha, paprika oil

MAINS

SEASONAL MUSHROOM LINGUINE (V) 28

roasted chestnut, rocket leaves, herb pangrattato, mushroom cream, truffle oil

PRAWN SPAGHETTI AL NERO DI SEPPIA 36

marinara sauce, parmesan cheese, rocket leaves, herb pangrattato

BEER BATTERED FLATHEAD 28

mint pea puree, chefs' homemade tartar, fries

BAKED BARRAMUNDI (GF) 36

macadamia romesco, grilled asparagus, roasted lemon potato, chargrilled prawns, salsa verde, herb salad

PAN SEARED SALMON (GF) 38

puttanesca sauce, olives, basil whipped ricotta, charred leeks, crushed new potatoes, herb salad

CAJUN SPICED CHICKEN BREAST (GF) 36

leek mash, charred broccolini, herb, au jus

CRISPY SKIN PORK BELLY (GF) 36

spiced carrot puree, charred savoy cabbage, mojo verde, caramelized pineapple jus

SLOW BRAISED LAMB SHANK 38

truffle mash, braised heirloom carrots, buttered snap peas, smoked bbq jus

400 GMS GRAIN FED BLACK ANGUS RIBEYE (GF) 49

parmesan, blistered cherry tomatoes, seasonal leaf, café de paris butter, fries

SEASONAL GRILLED VEGETABLES 10
rosemary oil

MIXED LETTUCE SALAD 10
citrus dressing

DESSERTS

PASSION FRUIT MANGO SEMIFREDDO (GF) 14

seasonal fruits, pistachio praline

WARM CHOCOLATE BROWNIE 14

chocolate fudge sauce, vanilla bean ice cream, raspberry coulis

STICKY DATE PUDDING 14

butterscotch sauce, vanilla ice cream

WHITE CHOCOLATE & RASPBERRY CHEESECAKE 14

raspberry coulis, hibiscus sorbet

TRADITIONAL AFFOGATO (GF) 20

espresso, vanilla ice cream
Choice of: Amaretto, Baileys, Kahlúa, Tia Maria, Mr. Black

SELECTION OF AUSTRALIAN & INTERNATIONAL CHEESES 29

selection of local & international cheeses
lavosh, fig chutney, quince gel

KIDS

HOMEMADE SOUTHERN FRIED CHICKEN TENDERLOINS 12

fries, tomato sauce

FISH & CHIPS 12

tomato sauce

BACON & CHEESE TOASTIE 12

fries, tomato sauce

KIDS BEEF BURGER 12

beef patties, fries, tomato sauce

VANILLA ICE CREAM 6

Choice of any one topping:
Chocolate
Caramel
Strawberry

SIDES

GARLIC BREAD (4Pieces) 10

FRIES 10

maldon sea salt flakes

THE GEORGE SPECIAL COFFEE'S

IRISH COFFEE 14
irish whiskey, cream

CALYPSO COFFEE 14
spiced rum, crème de cacao, cream

CAFÉ ROYALE 14
cognac, cream

JAMAICAN COFFEE 14
dark rum, kahlúa, cream

RUSSIAN COFFEE 14
vodka, kahlúa, cream

IRISH CRÈME COFFEE 14
irish whiskey, baileys, cream