

**THE GEORGE
HOTEL**

E N T R É E

5:30pm - 9pm

Char grilled ciabatta bread with baba ghanoush, hummus, beetroot dip, balsamic reduction and olive oil.

\$15.00

Antipasto platter, prosciutto, salami, fetta, olives, sun dried tomato, chargrilled zucchini, eggplant, salsa verde and toasted sour dough.

\$27.00

Roasted Jap pumpkin salad with prosciutto, rocket, manchego biscuit, pine nuts and ranch dressing.

\$19.00

Smoked salmon served with warm cauliflower florets, cherry tomato salad, fennel and chilli crumb and celeriac mayonnaise.

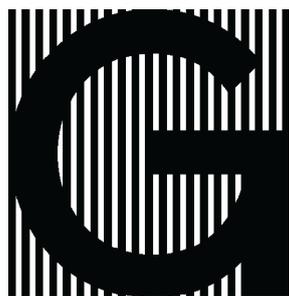
\$19.00

Grilled asparagus and haloumi salad with preserved lemon, baby spinach mint and pea dressing and a beetroot reduction. GF

\$19.00

Asian beef salad with cucumber, mint and wombok with toasted peanuts and soy, corriander chilli dressing. GF

\$19.00



**THE GEORGE
HOTEL**

M A I N

5:30pm - 9pm

Chicken supreme with Indian spiced potatoes, sauteed onion, hot and sour ginger relish with coriander yogurt. GF

\$32.00

Lamb rump with rosemary dauphinoise, champagne charred leeks, tomato chutney and a red wine sauce. GF

\$34.00

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

\$38.00

Pork cutlet with apple mash potato, wilted greens and fried sage burnt butter. GF

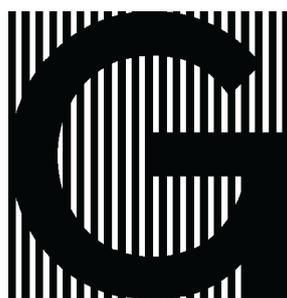
\$34.00

Seared salmon with confit fennel, oven roasted Roma tomato, avocado cream and a almond and tarragon crumb.

\$32.00

Slow braised lamb shoulder ragu, fettuccini with parsley lemon and pine nut pesto and shaved parmesan.

\$32.00



THE GEORGE
HOTEL

DESSERT

ALL DAY

Sticky date pudding with butterscotch sauce and vanilla ice cream.

\$12.00

Bakewell tart with creme anglaise.

\$12.00

Coffee panna cotta with chocolate crumb and chocolate jelly.

\$12.00

White chocolate mousse with a tuile biscuit and marinated strawberries.

\$12.00

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

\$15.00

KIDS MENU

ALL DAY

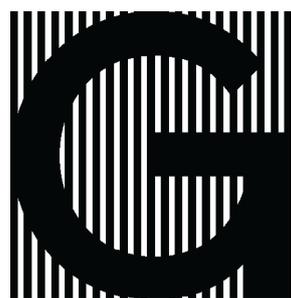
Homemade southern fried chicken tenderloins and fries. \$10.00

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



**THE GEORGE
HOTEL**

B A R M E N U

Fries and garlic aioli. \$8.00

Pork and chive dumplings with a soy and shallot dipping sauce. \$15.00

Char grilled ciabatta bread with baba ghanoush, hummus, beetroot dip, balsamic reduction and olive oil. \$15.00

Southern fried chicken soft shell tacos with iceberg lettuce, tomato chilli salsa. \$20.00

Spicy buffalo chicken wings with ranch dipping sauce. GF \$15.00

Malaysian style popcorn chicken with toasted sesame seeds. \$18.00

The George Burger. Beef patty, lettuce, tomato, onion, bacon, American red cheddar, burger sauce and fries. \$18.00

The George Chicken Burger. Crispy chicken thigh fillet, lettuce, tomato, onion, bacon, American red cheddar, burger sauce and fries. \$18.00

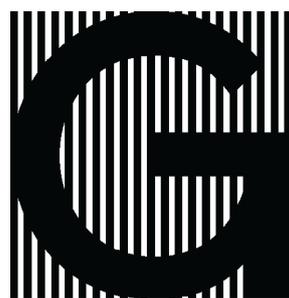
The George Mushroom Burger. crumbed portobello mushroom, lettuce, tomato, onion, American red cheddar, burger sauce and fries. \$16.00

Beer battered flathead with pea and mint puree, house tartare sauce and fries. \$20.00

Szechuan salt and pepper squid with spring onion, Thai basil, coriander and mint dipping sauce. \$18.00

Pulled pork sour dough sandwich with swiss cheese, rocket, caramelised pickled onion and fat chips. \$19.00

The George share platter. Dumplings, spicy chicken wings, pulled pork sandwich, popcorn chicken, crispy squid and fries. \$70.00



**THE GEORGE
HOTEL**

LUNCH MENU

12pm - 3pm

Grilled Barramundi with cumin, coriander and chilli butter, sautéed potato, tomato and a mint yogurt. \$23.00 GF

Chargrilled Rib Eye 300g with café-de-paris butter, blistered cherry tomato and a parmesan and green leaf salad with shoestring fries. \$38.00 GF

Asian beef salad with cucumber, mint and wombok with toasted peanuts and soy, coriander and chilli dressing. \$19.00 GF

Grilled asparagus and haloumi salad with preserved lemon, baby spinach mint and pea dressing with a beetroot reduction. GF \$19.00

Herb crusted bassa fillets served with warm greek style potatoes, fetta, oregano and capsicum with lemon and garlic aioli. \$24.00

Lemon pepper and herb crumbed chicken schnitzel with coleslaw, lemon cheek and fat chips. \$23.00

Roasted Jap pumkin salad with prosciutto, rocket, manchego biscuit, pine nuts and ranch dressing. \$19.00

Smoked salmon served with a warm cauliflower florets, cherry tomato salad, fennel and chilli crumb and celeriac mayonnaise. \$19.00 GF

Lemon and basil zucchini with grilled tomato, eggplant, kipfler potatoes, rocket and a tomato and thyme vinaigrette. \$20.00 GF/V

Antipasto platter, prosciutto, salami, fetta, olives, sun dried tomato, chargrilled zucchini, eggplant, salsa verde and toasted sour dough. \$27.00