

**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

Watermelon salad with prosciutto, fetta, rocket, almond flakes and mint pistou. GF

\$19.00

Asian style marinated beef with crisp iceberg lettuce, mango, mint, fried eschallots and a soy, chilli and coriander dressing.

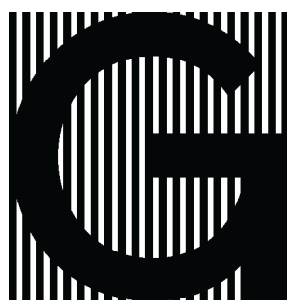
\$19.00

Smoked salmon served with char grilled zucchini, mixed lettuce, avocado, basil and a cashew pesto. GF

\$19.00

Poached chicken salad with asparagus, crisp bacon, parmesan wafer and a tarragon and champagne vinaigrette. GF

\$19.00



**THE GEORGE
HOTEL**

M A I N

5:30pm - 9pm

Chicken supreme with roasted asparagus, mash potato, maple pancetta,
chicken jus and truffle oil. GF

\$32.00

Lamb rump with herb and tomato stuffed zucchini, lemon ricotta gnocchi,
sauce vierge and red wine sauce.

\$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 rosemary baked peaches, boulangerie potatoes, wilted
rocket and buttermilk dressing. GF

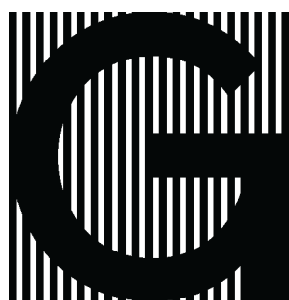
\$34.00

Red spiced barramundi fillet with citrus, mint and almond cous cous and
tahini yogurt. GF

\$32.00

Honey, lime and siracha glazed salmon fillet with a hazelnut and green
bean salad and potato rosti. GF

\$32.00



**THE GEORGE
HOTEL**

DESSERT

Sticky date pudding with butterscotch sauce and vanilla ice cream.

\$12.00

Ginger poached apricots with Madeleine's and rum and raisin ice cream.

\$12.00

No - bake mascarpone and mango cheesecake with oat crumble, vanilla cream and mango coulis. GF

\$12.00

Saltad caramel and hazelnut semifreddo, shaved chocolate and Raspberry sauce. GF

\$12.00

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

\$15.00

KIDS MENU

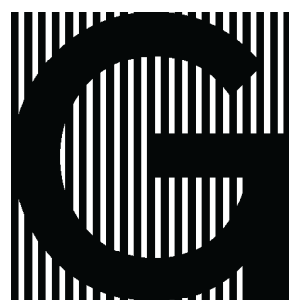
Homemade southern fried chicken tenderloins and fries. \$10.00

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



**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

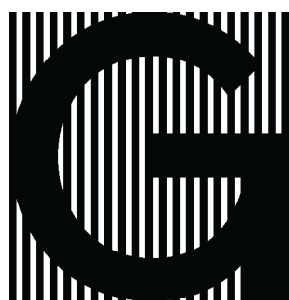
The George Mushroom Burger. crumbed portobello mushroom, lettuce, tomato, onion, American red cheddar, burger sauce and fries. \$16.00

Beer battered cod 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

Confit chicken maryland with sauteed potato, hazelnut and green bean salad and tomato relish. \$23.00 GF

Asian style marinated beef with crisp iceberg lettuce, mango, mint, fried eschallots and a soy, chilli and coriander dressing. \$19.00

Watermelon salad with prosciutto, fetta, rocket, almond flakes and mint pistou. \$19.00 GF

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

Smoked salmon served with chargrilled zucchini, mixed lettuce, avocado, basil and a cashew pesto. \$19.00 GF

Poached chicken salad with asparagus, crisp bacon, parmesan wafer and a tarragon and champagne vinaigrette. \$19.00 GF

Lemon and basil zucchini with grilled tomato, eggplant, sauteed potatoes, rocket and a tomato and a tarragon and champagne 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