



THE GEORGE
HOTEL

ENTRÉE

5:30pm - 9pm

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

\$15.00

San Choy Bow pork mince, ice berg lettuce, fried noodles, silken tofu, sweet chilli, hoisin and lime dressing.

\$19.00

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

\$19.00

Asian style marinated beef with wom bok, nashi pear, mint, fried eschallots and a soy, chilli and coriander dressing.

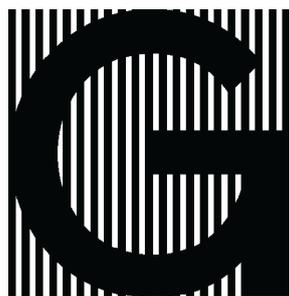
\$19.00

Smoked salmon with cauliflower puree, homemade dukkah, cherry tomatoes, curry oil and beetroot chips. GF

\$19.00

Poached chicken salad with snow peas, 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 duck fat potatoes, oven roasted tomatoes, maple pancetta, rocket pesto and chicken jus. GF

\$32.00

Lamb rump with middle eastern spiced pumpkin, creamed fetta, coriander pesto and beetroot hummus. 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

Soy glazed pork cutlet with chargrilled pear, asian wom bok salad and a lime and chilli dressing.

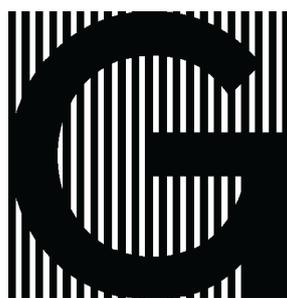
\$34.00

Barramundi fillet with fried eggplant, mushroom choy sum salad, toasted sesame seeds, asian vinaigrette and a Thai basil pesto.

\$32.00

Baked salmon with saffron potatoes, cauliflower puree, date and tomato chutney and curry oil. GF

\$32.00



THE GEORGE
HOTEL

DESSERT ALL DAY

Sticky date pudding with butterscotch sauce and vanilla ice cream.

\$12.00

Ice coffee parfait, house made marshmallows and blueberry compote. GF

\$12.00

Paris breast, choux pastry, walnut pastry cream and caramel sauce.

\$12.00

Chocolate panna cotta butterscotch biscuit crumb, chocolate soil and raspberry sauce.

\$12.00

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

\$15.00

KIDS MENU ALL DAY

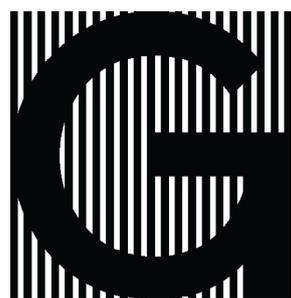
Homemade southern fried chicken tenderloins and fries. \$10.00

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

ALL DAY

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, sun dried tomato and bread 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. \$15.00 GF

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

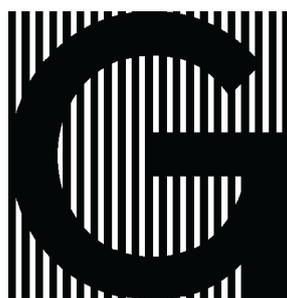
Beer battered cod with pea and mint puree, house tartare sauce and fries. \$20.00 GF

Salt and pepper squid with saffron and lime aioli, rocket and a fennel and chilli crumb \$19.00

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

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

The George share platter. Dumplings, spicy chicken wings, pulled pork sandwich, popcorn chicken, salt and pepper 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 oven roasted tomatoes, sauteed potatoes, rocket pesto and chicken jus. \$23.00 GF

Asian style marinated beef with wom bok, nashi pear, 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 with cauliflower puree, homemade dukkah, cherry tomatoes, curry oil and beetroot chips. \$19.00 GF

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

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