

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.

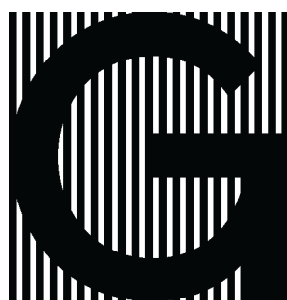
\$19.00

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