



**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