



**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