

THE GEORGE
HOTEL

BREAKFAST MENU

The George full breakfast with eggs, grilled tomato, hash brown, bacon, sauteed mushrooms, pork sausage and thick toast.
\$26.00

Field mushroom bruschetta with porcini ricotta, poached eggs and lemon rocket pesto.
\$18.00

Scrambled eggs with chargrilled sour dough and maple bacon.
\$18.00

Poached eggs with avocado, lime salt, sour dough salsa rojo and corn chips.
\$18.00

Chilli jam and spring onion omelette with toast.
\$21.00

Swiss cheese and mushroom omelette with toast.
\$21.00

Buttermilk pancakes with vanilla butter and golden syrup.
\$18.00

Poached eggs with sauteed spinach, smoked ham, English muffin and siracha hollandaise.
\$22.00

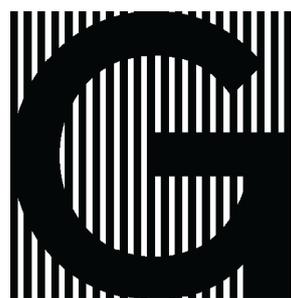
Bacon and egg roll with tomato relish on a brioche bun.
\$10.00

House granola with greek yogurt and fresh fruit.
\$15.00 add Acai \$3.00

Raisin toast.
\$8.00

SIDES

Sausage \$5. Mushrooms \$3. Tomato \$4. Avocado \$5. Hollandaise \$4.
Bacon \$5. Sauteed Spinach \$3. Chilli Jam \$4. Rocket pesto \$4
Smoked ham \$5. Smoked Salmon \$5. Sour dough \$4



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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

Pork sausage spaghetti pasta with tomato sauce, shaved parmesan and a garlic herb crumb. \$20.00

Asian style marinated beef with cucumber, chilli jam, wom bok, pumpkin chips and a soy and coriander dressing. \$20.00

Roast Parsnip, cherry tomato, rocket, maple pancetta salad with ranch dressing. \$20.00 GF

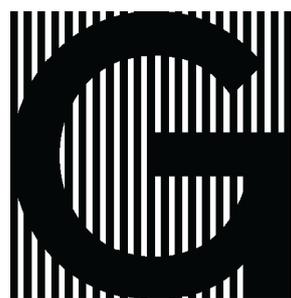
Lemon pepper and herb crumbed chicken schnitzel with coleslaw, lemon cheek and fat chips. \$23.00

Smoked salmon with sumac fried cauliflower, avocado, mixed lettuce, apple and leek vinaigrette. \$20.00 GF

Spiced pear, prosciutto and goats curd salad with shaved parmesan, rocket, toasted pine nuts and lemon dressing. \$20.00 GF

Balsamic roasted beetroot and orange salad with Danish fetta, walnut crumb and a mint yogurt. \$19.00 GF

Grilled field mushroom with roma tomato, avocado pea and oregano puree, fried pumpkin and rocket salad. \$23.00 GF/V



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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

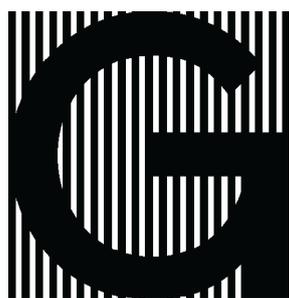
Beer battered cod with pea and mint puree, house tartare sauce and fries. \$20.00

Salt and pepper squid with siracha aioli. \$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

E N T R É E

5:30pm - 9pm

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

\$15.00

Smoked salmon with sumac fried cauliflower, avocado, mixed lettuce, apple and leek vinaigrette. GF

\$20.00

Roast Parsnip, cherry tomato, rocket, maple pancetta salad with ranch dressing. GF

\$20.00

Asian style marinated beef with cucumber, chilli jam, wom bok, pumpkin chips and a soy and coriander dressing.

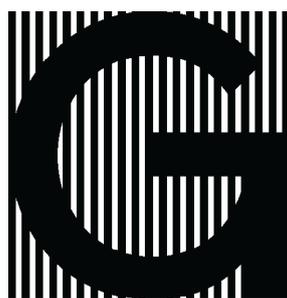
\$20.00

Spiced pear, prosciutto and goats curd salad with shaved parmesan, rocket, toasted pine nuts and lemon dressing. GF

\$20.00

Balsamic roasted beetroot and orange salad with Danish fetta, walnut crumb and a mint yogurt. GF

\$19.00



**THE GEORGE
HOTEL**

M A I N

5:30pm - 9pm

Chicken supreme with celeriac puree, porcini ricotta herb and bread butter pudding, fried celeriac, baked field mushroom and chicken jus.

\$32.00

Lamb rump with sauteed rosemary and lemon potato, caramelised fetta, carrot and mint salad and sauce bercy. 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

Pork cutlet with mash potato, roast brussel sprout and hazelnut salad, burnt butter, chive and mustard sauce. GF

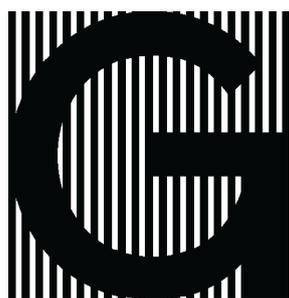
\$34.00

Chilli, lime and coriander marinated barramundi with jasmine rice, charred spring onions and fried enoki mushrooms.

\$32.00

Baked salmon with sauteed curried potato, avocado and oregano puree and a apple and leek vinaigrette. GF

\$32.00



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DESSERT ALL DAY

Sticky date pudding with butterscotch sauce and vanilla ice cream.

\$12.00

Cherry and chocolate trifle.

\$12.00

Individual baked Alaska, pistachio ice cream and blueberry sauce.

\$14.00

Vanilla brulee with almond biscotti.

\$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