

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.

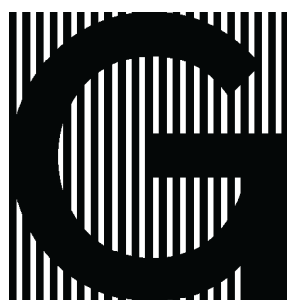
\$20.00

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