



Breakfast by George

available monday to friday from 7-10:30am

toast with butter and conserves (v) ciabatta, multigrain, white or fruit	6
toasted or bircher muesli, honey, yoghurt (v)	10
warm oats, vanilla and cinnamon (v)	10
sliced fresh seasonal fruit (v, gf)	9
free range eggs any way on toasted ciabatta (v)	10
poached eggs on ciabatta with hollandaise	
	with bacon 16
	with spinach & cherry tomatoes (v) 14
the george big breakfast eggs anyway, bacon, tomatoes, pork chipolatas, mushrooms	19
sautéed english spinach, mushrooms and cherry tomatoes on ciabatta with balsamic reduction	14
buttery brioche with shadows of blue cheese, grilled peach, crispy bacon	15

to complement

pork chipolatas	4	bacon	4
sautéed mushrooms	4	baked beans	4
cherry tomatoes	2	hollandaise sauce	2

*Some dishes can be made gluten free on request - please see your waitperson for more information
Please note there is a 1.5% fee for Visa and MasterCard and a 3% fee for American Express and Diners Cards*



Food by George

monday to thursday from 11:30am until late

friday from 11:30 until 3pm

saturday 5pm until late

gorgeous little nibbly things

feta, olives two ways - slow roasted and marinated (v)	9
paprika spiced lamb skewers, dukkah, spicy tomato chutney	13
bocconcini, parmesan and herb arancini balls, basil and pine nut dip (v)	11
cured sausage, fresh lime	9
char grilled turkish bread complemented by today's dips (v)	12
panko crumbed prawns, chermoula aioli	13
shallow fried ginger squid, thai dipping sauce	11
two choice cheese from around australia and the world, lavosh and dried fruits	25

The George Experience

for when you can't decide what to try

\$50

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entrées

freshly baked bread, dukkah, evoo (v)	8
the roman garlic bread (v)	8
soup of the day	MP
the george oysters three natural, three pancetta and ponzu	18
salmon cured lightly in cider, apple fennel salad	21
prosciutto wrapped scallops, truffle cauliflower puree	19
beef carpaccio, pickled ginger, mirin, wasabi celeriac remoulade, wakame	16
spinach and ricotta gnocchi, white wine crème (v)	16/24

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mains

wild mushroom pappadelli, mascarpone, goat's cheese, swiss chard	27
tea smoked chicken salad, crispy pancetta, honeyed pecans, goats cheese	23
market fish, beetroot risotto, salsa verde	MP
char grilled beef fillet, patviar of beef cheek and wild mushroom on crushed pea	38
the george ultimate steak sandwich, beetroot and horseradish chutney, fries	25
crispy pork belly, apple confit, caramel apple	33
james squire battered whiting, salted caper lemon aioli, chunky fries	24
tomato braised veal osso bucco, butter fried gnocchi, gremolata	33

on the side

7

royal blue mash, evoo	market fresh steamed vegetables
fries, garlic aioli	soused tomatoes, olives, cucumber, crumbled feta salad

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sweet and savoury endings

dark chocolate and raspberry tart, milk chocolate ice cream,	12
warm apple crumble pie, confit cardamom rhubarb, vanilla bean ice cream	13
white balsamic, pink peppered strawberries, vanilla bean ice cream	11
sorbet	10
artisanal cheeses from around australia and the world, lavosh and dried fruits	
one choice	13
two choices	25
three choices	36
the cheese journey	55
enjoy traditional, artisanal and handmade cheeses from the best regions of the world with selected ports and finishers	

dessert cocktails

strawberries and crème vodka, strawberry liqueur, white moztart, muddled strawberries and crème, shaken and strained	15
mocha martini chocolate infused vanilla vodka, black moztart, coffee and crème, shaken and strained	15

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dessert wines

Mr. Riggs 'Sticky End' Viognier; McLaren Vale, SA <i>feel the zest of tangerine and a mouth full of marmalade</i>	50/9
Yalumba V de Vie; Eden Valley, SA <i>translates to "water of life", soft mellow fragrant musk and apricots</i>	50/12
2007 Yalumba Botrytis Viognier; Wrattenbully, SA <i>boasts aromas of honeysuckle and fine white flowers, lavender blossom</i>	55
2006 The Escarpment Hinemoa Riesling; Martinborough, NZ <i>the palate is sweet but the acid provides excellent balance, exotic musk</i>	60/12

brandy and cognac

Chatelle Napoleon; Cognac, FRANCE <i>a rare old french brandy that is blended in the cellars of Chatelle Napoleon and aged in small oak barrels</i>	8
Hennessy VSOP; Cognac, FRANCE <i>"Very Superior Old Pale", smooth, mellow, profound, roundness, spices, honey</i>	16
Hennessy XO; Cognac, FRANCE <i>"Extra Old" woody, spicy, vanilla, matured fruits, structured, cinnamon</i>	35

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Hennessy Paradis; Cognac, FRANCE 110
spices, finesse, sensual, created in 1979 by "Maurice Fillioux"

Hennessy Richard; Cognac, FRANCE 220
named after "Richard Hennessy" founder of the house of Hennessy. Complex, intense, mature

ports

Penfolds Grandfather; Barossa Valley, SA 16
intense raisined fruits, toffee, walnuts, harmonised with vanillin oak

Yalumba Galway Pipe; Barossa Valley, SA 12
chocolate and currants, liquorice like aromas, marmalade, sweet tobacco

Penfolds Club; Multi Regional, SA 8
rich and vibrant, spicy fruit, toffee, walnuts, framed by smoky oak

Morris Tokay; Rutherglen, VIC 8
malty flavours with a hint of floral, orange characters, syrupy nose of toffee and spice