

TASTING MENU

Let our chefs feed your senses with a 5-course tasting menu of what we like to eat at George's

89pp

Additional pasta course

10pp

Additional cheese course

15pp

Selection of matching wines

60pp

TO START

Sharing board, selection of house prepared appetisers

19pp

Coffin Bay oysters- bloody Mary, gin & tonic or natural (half dozen) (gf)

19.5

Chefs terrine, quince, cornichons, house made sourdough

21.0

Adelaide Hills mushrooms, soy & salsa verde (v)

22.5

Tempura eggplant, tahini, yoghurt, fresh mint, toasted pine nuts (v)

19.5

Char-grilled quail, kohlrabi, baby leeks, black garlic (gf)

22.5

Steamed Flathead, citrus, crispy shallots, herb salad (gf)

22.9

PASTA

Our pasta is hand-made in house daily

Ravioli of spinach, pine nuts, goats curd, pane fritto, beurre blanc (v)

32.9

Squid ink linguine, fresh seafood, chives, pomegranate

33.9

Tagliatelle, broccolini pesto, sun-dried tomatoes, anchovies, pecorino

32.5

MAINS

Confit Ocean Trout, braised baby fennel, tomato, lemon dressing (gf)

36.9

Lamb press, pancetta, honey pumpkin puree, pistachio, mandarin jam (gf)

38.5

Beef rump (m-r), baby onions, heirloom carrots, carrot puree, horseradish

38.9

Kangaroo loin, pink peppercorn, wild mushrooms, beetroot, macadamia (gf)

37.9

Boston Bay Berkshire pork belly, quince puree, spiced capsicum relish (gf)

37.5

Corn fed chicken breast, roasted parsnip, witlof, kale, spinach, radish (gf)

35.9

SIDES

Bitter leaf salad, lemon vinaigrette (gf)

12.0

Crushed potatoes, rosemary salt (gf)

9.5

Broccoli tops, chilli, garlic oil, shaved pecorino

12.5

TO FINISH

Vanilla bean panna cotta, rhubarb compote, pistachio crumble

15.5

Poached quince pudding, house made ice-cream

16.9

White chocolate & finger lime mousse, citrus salad (gf)

14.5

Tea & Biscuit

14.5

Selection of petit fours

12.0

Affogato - house made ice cream with espresso & biscotti

12.5

Cheese plate with accompaniments

One cheese 18 Two cheese's 25 Three cheese's 29