

TASTING MENU

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

Selection of matching wines

89pp

60pp

TO START

Sharing board, selection of house prepared appetisers

Fresh Coffin Bay oysters, cabernet sauvignon vinaigrette (half dozen)

Raw scallops, fried baby squid, cucumber, salmon roe, avocado, apple

Salad of beetroot, granola, kiwifruit, shaved frozen chicken liver parfait

Potato vichyssoise, buttered leeks, truffle cream

Duck rilette, mandarin curd, brioche toast

Tempura zucchini flower, aubergine compote, chevré, iberico crumbs

19pp

21.0

23.5

21.5

19.0

22.0

22.5

PASTA

Our pasta is hand-made in house daily

Saffron linguine, local mussels, roast capsicum, broccolini

Tortellini of osso buco, green olive gremolata, grana padano, crispy kale

Tagliatelle, roast pumpkin, medjool dates, spinach, toasted sour dough

32.5

33.0

31.0

MAINS

Market fresh fish

Roasted cauliflower, shallot fondant, harissa spice, parmesan gnocchi

Milk poached pork belly, apple puree, pickled grapes, radicchio, morcilla

Lamb press, pancetta, mustard fruits, swede puree, brussel sprouts, chard

Maple glazed beef brisket, horseradish puree, dill pickles, croutons, radish

Winter goat stew, parsnip cream, baby onions, feuille de brick

P.O.A

32.5

35.5

37.5

36.9

34.0

SIDES

Mixed leaf salad, honey, shallots, mustard & red wine vinaigrette

Witlof salad, grapefruit, bocconcini, fig vincotto

Crushed potatoes, rosemary salt

Confit red cabbage, prune puree, toasted pine nuts

12.0

12.5

9.5

12.5

TO FINISH

Apple & rhubarb crumble, malt ice cream

Tonka bean macaroon, pear cream, pear sorbet, lemon meringue

White chocolate mousse, coconut, pain d'epice, salted caramel

Affogato – house made ice cream with espresso & biscotti

Cheese plate with accompaniments

14.9

15.9

15.5

12.5

One 18

Two 25

Three 29

@GeorgesAdelaide



Georges Upstairs available for your next corporate or social event!

Seating for up to 40 guests and stand up for up to 60 guests. AV facilities available.

Corkage \$25 per 750ml bottle, maximum 4 bottles per booking.

2 course minimum per person on Saturday evening's, thank you & enjoy!