

TASTING MENU

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

Additional pasta course

Additional cheese course

Selection of matching wines

89pp

10pp

15pp

65pp

TO START

Farmers selection of smallgoods, terrine, chutney, pickles, sour dough

Heirloom tomato & buffalo mozzarella salad, olive crumb, basil (v) (gf)

Greek haloumi, balsamic, parmesan, rocket pesto (v) (gf)

Prawn stuffed zucchini flowers, zucchini & radish salad, Attiki honey

Spicy soft-shell crab, apple, fermented leek, ponzu (gf)

Venison tartare, quail egg, nasturtium leaf, black caviar, parmesan crisp

Chargrilled quail, beetroot tzatziki (gf)

21pp

18

22

21

24

26

23

PASTA

Our pasta is hand-made in house daily

Ricotta gnocchi, mussels, Goolwa pipis, white anchovy

Spaghetti, crayfish tail, pancetta, rocket, chilli, garlic

Linguine, duck, prunes, rhubarb, spring onion, feta

Tagliatelle, green tomatoes, baby fennel, dill pollen (v)

34

36

33

32

MAINS

Fish of the day

Lamb press, pancetta, KI sheep's milk yoghurt, mint, pomegranate (gf)

Chargrilled spatchcock, chimichurri, tabouli salad

Heirloom carrot & whipped feta salad, rocket, radish, walnuts (v)

180 gm duck breast, grilled peach, buffalo mozzarella, cherry dressing (gf)

350 gm great southern scotch fillet, Café de Paris butter, red wine (gf)

POA

38

37

33

36

44

SIDES

Bitter leaf salad, lemon vinaigrette (gf)

Crushed potatoes, rosemary salt

George's slaw, spicy mayonnaise (gf)

Dirty Inc lentil salad, radicchio, pistachio, almond, herbs, pomegranate (v)

12

10

12

12

TO FINISH

George's Tiramisu

Lychee & lime sorbet, sago, coconut yoghurt, cherry (v) (gf)

Crème caramel, spiced berry compote, bitter white chocolate

Chocolate dulce de leche, burnt Italian meringue, cherry foam

Selection of petit fours

Affogato – house made ice cream with espresso & biscotti

Cheese plate with accompaniments

One cheese 18 Two cheeses 25 Three cheeses 29

16

16

15

16

12

12