

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, Moreton Bay bug tails, 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 POA

Lamb press, pancetta, KI sheep's milk yoghurt, mint, pomegranate (gf) 38

Chargrilled spatchcock, chimichurri, tabouli salad 37

Heirloom carrot & whipped feta salad, rocket, radish, walnuts (v) 33

180 gm duck breast, grilled peach, buffalo mozzarella, cherry dressing (gf) 36

350 gm great southern scotch fillet, Café de Paris butter, red wine (gf) 45

SIDES

Bitter leaf salad, lemon vinaigrette (gf) 12

Crushed potatoes, rosemary salt 10

George's slaw, spicy mayonnaise (gf) 12

Dirty Inc lentil salad, radicchio, pistachio, almond, herbs, pomegranate (v) 12

TO FINISH

George's Tiramisu 16

Strawberry marshmallows, white chocolate mousse, granita, thyme 16

Crème caramel, spiced berry compote, bitter white chocolate 15

Chocolate dulce de leche, burnt Italian meringue, cherry foam 16

Selection of petit fours 12

Affogato – house made ice cream with espresso & biscotti 12

Cheese plate with accompaniments

One cheese 18 Two cheeses 25 Three cheeses 29