

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

TO START

Sharing board, selection of house prepared appetisers	19pp
Kingfish sashimi, daikon, raw almond, miso dressing (gf)	22.0
Tomato consommé, summer tomatoes, Kalamata olive, watermelon (v)(gf)	21.0
Smoked duck, pickled zucchini, rockmelon, peppered yoghurt (gf)	22.5
Soft shell crab, ginger, cauliflower salad, watercress	23.0
Bbq'd octopus, capsicum pesto, squid ink emulsion, mustard leaves (gf)	23.5

PASTA

Our pasta is hand-made in house daily

Linguine, blue swimmer crab, fennel, chilli, garlic, rocket, pane fritto	33.5
Tortellini of butternut pumpkin, pine nuts, buffalo mozzarella, lemon (v)	32.0
Tagliatelle, pancetta, eggplant, tomato, baby spinach	31.0

MAINS

Market fresh fish	P.O.A
Toasted brioche, smashed peas, asparagus, ricotta, porcini powder (v)	32.9
Chilli glazed pork belly, Thai style slaw, coconut (gf)	35.5
Lamb press, pancetta, grilled plum, white onion, Greek feta (gf)	37.5
300 gm striploin prepared m-r, parsnip, chard, croutons, dukkah	38.9
Free range chicken breast, avocado, mixed grains, chorizo	34.9

SIDES

Mixed leaf salad, honey, shallots, mustard & red wine vinaigrette (gf)	12.0
Salad of beetroot, summer beans, sesame seeds, soft boiled egg (gf)	12.5
Crushed potatoes, rosemary salt	9.5
Broccolini, mango mayonnaise, crispy shallots	12.5

TO FINISH

Chocolate pave, cherry sorbet, mint oil	15.9
Summer trifle	15.5
Poached pear, kataifi, pistachio, mulled wine ice cream	16.5
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

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