

**TASTING MENU**

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

88 pp

Selection of matching wines

60 pp

**TO START**

Sharing board, selection of house prepared appetisers	18.9 pp
Butternut pumpkin & brown butter velouté, mushrooms, spiced chantilly	19.0
Salad of beetroot, granola, pickled blood plum, frozen chicken liver parfait	21.0
Seared beef tartare, caramelised onion, egg yolk puree, horseradish	21.9
House smoked Huon Salmon, avocado, apple, celery, walnuts	22.5
Confit pork belly, braised witlof, liquorice, lemon yoghurt	21.5

**PASTA**

Our pasta is hand-made in house daily

Potato gnocchi, pumpkin, goats cheese, candied pecans, crispy sage	32.0
Linguine of Morton Bay Bugs, cherry tomatoes, zucchini, butterscotch	33.5
Tagliatelle, Kangaroo Bolognese, gremolata, pecorino	29.5

**MAINS**

Market fresh fish	P.O.A
Baked Beetroot, horseradish, candied pecans, bitter leaves	28.9
Kangaroo loin, aubergine compote, zucchini, puffed grains	34.5
Lamb press, pancetta, chickpea, mustard fruits, choy sum	37.0
Roasted duck breast, salt baked beetroot, fennel, cherries	36.9
Grass fed beef striploin, glazed cheek, summer beans, salsa verde prepared medium-rare	38.9

**SIDES**

Mixed leaf salad, honey, shallots, mustard & red wine vinaigrette	11.5
Salad of grains, cucumber, mint, toasted almonds	12.5
Crushed potatoes, rosemary salt	9.5
Broccolini, peanut dressing, crispy shallot	12.5

**TO FINISH**

'Berries & Cream'	16.5
Poached pear, kataifi, pistachio, mulled wine ice-cream	16.5
Chocolate pavé, mint ice-cream, olive oil jelly	15.5
Affogato – house made ice cream with espresso & biscotti	12.9
Cheese plate with accompaniments	
One	17.0
Two	24.0
Three	29.0

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