

**TASTING MENU**

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

89pp

Selection of matching wines

60pp

**TO START**

Sharing board, selection of house prepared appetisers	19pp
Fresh Coffin Bay Oysters, cabernet sauvignon vinaigrette (half dozen)	21.0
Raw scallops, fried baby squid, cucumber, salmon roe, avocado, apple	23.5
Salad of beetroot, granola, kiwifruit, shaved frozen chicken liver parfait	21.5
Potato vichyssoise, buttered leeks, truffle cream	19.0
Duck rilette, mandarin curd, brioche toast	22.0
Tempura zucchini flower, aubergine compote, chèvre, iberico crumbs	22.5

**PASTA**

Our pasta is hand-made in house daily

Saffron linguine, local mussels, roast capsicum, broccolini	32.5
Tortellini of osso buco, green olive gremolata, grana padano, crispy kale	33.0
Tagliatelle, roast pumpkin, medjool dates, spinach, toasted sour dough	31.0

**MAINS**

Market fresh fish	P.O.A
Roasted cauliflower, shallot fondant, harissa spice, parmesan gnocchi	32.5
Pork belly, apple puree, pickled grapes, grilled radicchio, morcilla	35.5
Lamb press, pancetta, mustard fruits, swede puree, brussel sprouts, chard	37.5
Maple glazed beef brisket, horseradish puree, dill pickles, croutons, radish	36.9
Goat stew, parsnip cream, baby onions, feuille de brick	34.0

**SIDES**

Mixed leaf salad, honey, shallots, mustard & red wine vinaigrette	12.0
Witlof salad, grapefruit, bocconcini, fig vincotto	12.5
Crushed potatoes, rosemary salt	9.5
Confit red cabbage, prune puree, toasted pine nuts	12.5

**TO FINISH**

Apple & rhubarb crumble, malt ice cream	15.5
Tonka bean macaroon, pear cream, pear sorbet, lemon meringue	15.9
White chocolate mousse, coconut, pain d'epice, salted caramel	14.9
Affogato - house made ice cream with espresso & biscotti	12.5

Cheese plate with accompaniments

One 18      Two 25      Three 29

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