

est 2002

DINNER - TWO COURSES \$65 - THREE COURSES \$80

TO START

Hiramasa Kingfish, blood orange, radish, wild rice (gf) (df)

Local green asparagus, stracciatella cheese, vegan XO, leek, pomelo, faro (v) (gf option)

Twice cooked quail, beetroot hummus, chimichurri verde, golden beetroot (gf) (df)

Parisian Gnocchi, pork ragu, nduja, gremolata, parmesan

MAINS

Fresh local fish of the day (gf) POA

Roasted celeriac, vegetable consommé, almond tarator, baby cucumber, fresh herbs (v) (df) (gf)

Braised duck leg cassoulet, duck sausage, cannellini beans, chive oil (df)

House made tortellini of prawn & fish mousse, shellfish velouté, cavallo nero, lemon

Signature Lamb Press, pancetta, charred cauliflower, snow & sugar snap peas, chermoula chickpeas (gf)

DESSERTS

Classic Treacle tart, creme fraiche icecream, lemon crumble

Chocolate cremeux, blueberry sorbet, mascarpone, hazelnuts (gf)

Affogato - house made vanilla bean ice-cream, biscotti, espresso coffee

Add a liqueur to your affogato 8

Your choice of Comté or Artisan Brie, lavosh, green apple, muscatels, quince 19

TASTING MENU

Ready to indulge?

Let our chefs feed you with our 5-course Tasting Menu 95 pp

Additional cheese course 10 pp

Matching wines 65 pp

EXTRAS

Gazander Oysters - natural or shallot mignonette (gf) (df) 5 each

Brussels, broccoli, beans, ouzo butter 13

Greek village salad, Greek peppers, crispy capers 13

Crispy potatoes, rosemary salt 12

Consider our Private Dining Room (PDR) for your next corporate or social event
Corkage \$30 per 750ml bottle, maximum 2 bottles per booking - (gf) gluten free - (v) vegetarian - (df) dairy free - (vgn) vegan

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