

**TO START**

- Olives & rosemary sourdough (v) \$10  
Gazander Coffin Bay oysters, half dozen, natural \$22  
Olive oil roasted Jerusalem artichoke, whipped feta, witlof, marjoram (v) \$18  
Hiramasa Kingfish, verjuice, witlof, salmon roe, shallots (gf) \$22  
House made gnocchi, spinach, pecorino beurre blanc, toasted pine nuts (v) \$25

**MAINS**

- Duck Mezzaluna pasta, chestnut, wattle seed, mushroom ragout, sage \$30  
Tahini glazed zucchini, baba ghanoush, dukkah, fresh herbs, puffed faro (v) \$28  
12-hour braised beef cheeks, creamy polenta, salsa verde, root vegetables \$31  
Market fish fillet (gf) \$32  
Signature Lamb Press, celeriac puree, cauliflower, cavolo nero (gf) \$33

**SIDES**

- Brussel sprouts, pancetta, aioli (gf) (veg option) \$12  
Grilled cauliflower, smoked nduja, almonds, labneh (gf) (veg option) \$12  
Potatoes, rosemary salt \$11

**TO FINISH**

- Mum's Baklava \$12  
Banana Cake, double cream \$10  
2 cheeses, lavosh, apple, quince \$26

**WINE**

- 2020 Karrawatta 'Sophie's Hill' Pinot Grigio \$26  
2020 First Drop 'Mother's Milk' Shiraz \$26

**DON'T FORGET OUR GEORGES TO GO...**  
**HEAT & EAT HAMPERS - \$100 (feeds 2) \$180 (feeds 4)**  
**82116960 or [info@georgesonwaymouth.com.au](mailto:info@georgesonwaymouth.com.au)**