

est 2002

TO START

Olive oil roasted Jerusalem artichoke, whipped feta, witlof, marjoram (vgn option) (gf) 23

Hiramasa Kingfish sashimi, roasted tomato oil, orange, basil, rhubarb (gf) 24

Abrolhos Island Scallops, pancetta, corn puree, charred corn salsa 25

House made pan-fried gnocchi, Spring greens, salsa verde, ricotta salata (v) 24

MAINS

Fresh local fish of the day (gf) POA

House made saffron tagliatelle, Spencer Gulf prawns, cherry tomatoes, rocket, chili 37

House made rye farfalle, confit duck, cavolo nero, Leonardi balsamic 36

Stuffed eggplant of wild greens, feta, pangrattato (vgn option) (gf option) 35

Char-grilled pork scotch, roast carrot puree, grilled radicchio, jus (gf) 38

Signature Lamb Press, pancetta, cauliflower puree, seasonal greens, currants (gf) 42

TO FINISH

Layered Bougatsa, semolina & rose custard, bay leaf ice cream, pistachio 17

Rizogalo, rice pudding, mandarin, chocolate gelato, roasted hazelnuts 16

Affogato - house made vanilla bean ice-cream, biscotti, espresso coffee 12

Add a liqueur to your affogato 8 additional

Your choice of Comté or Gorgonzola dolce, lavosh, apple, mandarin chutney 19

FEED ME MENU

Ready to indulge?

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

Additional cheese course 10 pp

Matching wines 65 pp

EXTRAS

Green beans, dukkah, olive oil (gf) 13

Grilled cauliflower, smoked nduja, almonds, labneh (gf) 13

Crispy potatoes, rosemary salt (gf) 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 (vgn) vegan

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