

# THE GEORGE

BAR & GRILL

## SHARING PLATES

<b>PITA BREAD</b> , grilled bread, hummus, za'attar, lime oil	14
<b>GRILLED TURKISH BREAD</b> , beetroot dip, smoked paprika	14

<b>COFFIN BAY OYSTERS</b> , fresh oysters, sherry vinegar shallot, lemon	1/2 DZ 32 / DZ 55
<b>COFFIN BAY OYSTERS KILPATRICK</b> , baked oyster, bacon, BBQ sauce	1/2 DZ 35 / DZ 60

<b>ANTIPASTI PLATTER</b> , Jamon Serrano reserve 24 months old, 2GR full blood wagyu bresaola whole MB9+, bell pepper feta, pickled chilli, marinated manzanilla olives, balsamic onion, grilled bread	45
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<b>CAMEMBERT</b> , Baked camembert cheese, fig chutney, roasted walnut, marinated crudites, house bread	33
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## SMALL PLATES

<b>SEARED SCALLOP</b> , toasted corn, nduja, ajo blanco	30
<b>WAGYU BEEF TARTAR</b> , pickled shimeji, mango, raspberry, melba toast	30
<b>BURRATA</b> , tomato, crunchy cauliflower, dukkha, EVO	27
<b>PORK BELLY</b> , spiced pork belly, caramelized apple, chestnut, black pudding	29
<b>TUNA TATAKI</b> , seaweed salad, pickled ginger, miso, caviar, yuzu dressing	29
<b>GRILLED LOLIGO SQUID</b> , toasted sesame, tangy sauce	29

## LARGE PLATES

<b>GREEN PEA RISOTTO</b> , arugula, Meredith feta, toasted pine nuts	38
<b>PACCHERI CARBONARA</b> , paccheri pasta, guanciale, parsley, parmigiano Reggiano	38
<b>BARRAMUNDI</b> , caper, pickled onion, fennel, tomato, verjuice	38
<b>KOREAN FRIED BABY CHICKEN</b> , whole fried baby chicken, kimchi, tteobokki, gochujang sauce	39
<b>SPAGHETTI MARINARA</b> , squid ink pasta, prawns, mussels, squid, San Marzano tomato	39
<b>CRUMBED PORK CUTLET</b> , rare breed black Berkshire pork cutlet, grilled lemon, wild rocket, apple, parmesan	39

## FROM THE GRILL

<b>RIVERINE BEEF TENDERLOIN</b> , MB2+, 250g	68
<b>DRY AGE BEEF PRIME RIB</b> , PASTURE FED, 6 WEEKS DRY AGED 400g	69
<b>RUMP CAP</b> , WESTHOLME F1 WAGYU, NSW, MB4-5+, GRAIN FED 300g	59
<b>SCOTCH FILLET</b> , BROOKLYN VALLEY, NSW, MB4-5, 300g	62
<b>FISH OF THE DAY</b> , 200g	39

ALL SERVED WITH: lemon, arugula, apple and parmesan

## SAUCE

RED WINE JUS	5
GREEN PEPPERCORN	6
HOLLANDAISE	5

## SIDES

<b>HEIRLOOM TOMATO</b> , pickled onions, toasted walnuts, apple balsamic	13
<b>BROCCOLINI</b> , goat's feta	14
<b>ROASTED KIPFLER POTATOES</b> , sundried tomatoes, kalamata olives	14
<b>NEW SEASON GREEN BEANS</b> , pancetta, shallots	14
<b>STEAK CUT CHIPS</b> , tomato sauce	12
<b>BABY GEM SALAD</b> , gem lettuce, Corella pear, walnut, parmigiano reggiano	14
<b>HEIRLOOM LETTUCE</b> , verjuice vinaigrette, currants	12

Our menu may contain allergens and is prepared in a commercial kitchen that handles nuts, shellfish and gluten. Whilst all efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen-free.

Please note a surcharge of 15% will be added to all bills on Sundays and Public Holidays

DESSERT RESTAURANT MENU  
6pm -9pm Tues - Sat

# THE GEORGE

BAR & GRILL

## SWEETS

all 19

WHITE CHOCOLATE CREME BRULEE, seasonal berries

CHILLED COFFEE BRIOCHE PUDDING, vanilla custard

COCONUT PANNA COTTA, mango, coconut gel

## ICED CREAM (per scoop)

VANILLA BEAN

12

FIG AND MASCARPONE

14

SALTED CARAMEL

13

STRAWBERRY

13

ARTISAN CHOCOLATE

14

## SORBET (per scoop)

MANGO

12

BERRYFRUIT

12

## CHEESE PLATTER

one type of cheese 20

MAFFRA MATURE CHEDDAR

three cheeses 36

WILLOW GROVE DOUBLE BRIE

WILLOW GROVE CLASSIC BLUE

ALL SERVED WITH QUINCE PASTE, LAVOSH, GRISSINI, WALNUT, DRY FRUITS

## ICED CREAM (per scoop)

VANILLA BEAN

12

FIG AND MASCARPONE

14

SALTED CARAMEL

13

STRAWBERRY

13

ARTISAN CHOCOLATE

14

## DESSERT COCKTAILS

**THE GEORGE FROZEN CHOCOLATE MARTINI**, Irish cream, Frangelico, Kahlua, Honey, chocolate, iced cream

30

**ESPRESSO MARTINI**, Sky Vodka, Frangelico, Kahlua, fresh pressed Vittoria coffee

24

**LEMON MERINGUE MARTINI**, Limoncello, Gordon's Gin, Egg White, Saffron, Cointreau, Lemon

24

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