

Lunch

Starters

Garlic bread warm sliced Vienna sourdough with a side of garlic butter	12
Pig & pistachios terrine prosciutto, piccalilli, pickled cauliflowers, whipped cultured butter & toasted sourdough (gfa)	16
Baby squid peanut & kombu seasoning, aioli, green onion & lemon (gf)(df)(n)	23
Japanese fried chicken soy & mirin marinated chicken tenders, braised onions, parmesan Kewpie mayo & spicy siracha sauce (c)(gf)(dfa)	22
Poached pear & prosciutto tart blue cheese, mascarpone, walnuts & reduced balsamic (n)	18

Mains

Grilled grassfed black angus 400g cattleman's ribeye on the bone fries, salad and your choice of sauce (gfa)(df)	60
Surf 'n' turf 300g griddled black angus sirloin prawns, fries & sage cream (gfa)	36
Sticky BBQ 500g pork ribs fries, salad & fried onion (c)(gfa)(df)	38
Beef sausages three country-style beef sausages, mash, vegetables, onion jam & gravy (gf)	27
Black angus steak, Guinness & bone marrow pie mash & seasonal vegetables	30
Roasted lamb shank dijon mash, maple glazed carrots, caramelised onion & gravy (gf)(dfa)	30
Himalayan goat curry house blend spices, long grain saffron rice, roti, raita & pappadum (gfa)(dfa)	35
Warm beetroot salad creamed goats' cheese, kale two ways, almond & rye (gfa)(n)	26
Wild mushroom risotto chestnut, garlic, parmesan & truffle oil (n)(gf)	28
Beer battered barramundi with fries, salad, lemon & tartare sauce (gfa)(dfa)	28
*May contain bones	
Traditional spaghetti bolognese beef mince ragu, parsley and parmesan	26
Beef mince & brisket lasagna fresh lasagna sheets & dressed garden salad	36
Chicken schnitzel with fries, salad and your choice of sauce	26
Chicken parmi chicken schnitzel topped with tomato sauce, Bungendore ham & cheese served with fries, salad and your choice of sauce	30

Burgers – with fries

gluten free bread \$6

Classic cheeseburger beef patty, sliced cheese, zuni pickles	22
Spicy chicken crispy chicken thigh, cheese, bacon, lettuce, onion, tomato & siracha mayo (c)	25
The George beef patty, bacon, fried egg, double cheese, beetroot, onion jam, tomato & aioli	26
Rachel sandwich pastrami, purple cabbage sauerkraut, Swiss cheese, 1000 island dressing & sourdough rye	28
Grassfed scotch fillet sandwich rocket, tomato, whole grain mustard aioli, tomato relish In warm Turkish bread	28

Pizza – tomato base (except smokey BBQ chicken)	gluten free base \$6
Margherita tomatoes, fior di latte, basil, extra virgin olive oil (v)	23
Hawaiian ham and pineapple	23
Pepperoni sliced pepperoni (c)	23
Fungi wild mushrooms, Spanish onion, feta, truffle oil (v)	24
Meat feast pepperoni, ham, sausage, onion, mushrooms, jalapenos (c)	25
The George supreme onion, olives, jalapenos, pineapple, sundried tomatoes, pepperoni & chili (c)	24
Smokey BBQ chicken smokey BBQ sauce base, Spanish onion, mushrooms & sundried tomatoes	24
Three cheese prawn pizza blue cheese, fior de latte, mozzarella, prawns, chili & olives	24

Sides

Stealth fries	15
Peri – peri fries	15
Garden salad	15
Greek salad	16
Seasonal wedges (c)	16
Sour cream & sweet chili sauce	

Sauces

aioli
chili aioli
BBQ
diane
gravy
tomato
pepper mushroom gravy
additional sauces are an extra \$2

Small sides

Corn ribs siracha butter, peanut and kombu seasoning (n)	14
Parmesan stealth fries	10
Steamed roasted vegetables broccolini, green beans & carrots	9
Wood herb roasted chats	9
Maple glazed carrots	8

Food allergy information

(c) chili (gf) gluten free (n) nuts (df) dairy free (v) vegetarian (gfa) gluten free available (dfa) dairy free available

The George bar and dining endeavors to identify ingredients on our menu that may pose risk to those with food allergies. However due to the nature of commercial kitchens we do not assume any liability for adverse reactions to food consumed. Patrons concerned with food allergies are asked to advise our staff. Refunds will not be issued if patrons do not make staff aware of any allergies or intolerances that they may have.

Please note: due to penalty pay rates, a 10% surcharge applies on Sundays & public holidays