

the GEORGE



bar & dining

STARTERS

Garlic bread warm sliced Vienna sourdough with a side of garlic butter	12
Pan fried olives marinated Sicilian, manzanillo & Liguria olives (gf)(df)	13
Pig & pistachios terrine prosciutto, piccalilli, pickled cauliflowers, whipped cultured butter & toasted sourdough (gfa)	16
Oven grilled marrow bone radish & caper micro salad, MB3 picanha & grilled sourdough (gfa)	20
Baby squid peanut and 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, salad & sage cream (gfa)	36
Sticky BBQ 500g pork ribs fries, salad & fried onion (c)(gfa)(df)	38
Roasted lamb shank dijon mash, maple glazed carrots, caramelised onion & gravy (gf)(dfa)	30
Confit chicken maryland saffron lemon sauce, asparagus & confit garlic (gf)	25
Crispy skin barramundi speck butter sauce, fried speck, capers & parsley oil (gf)	28
Slow cooked short ribs twice baked desiree potatoes, bacon, cheese & chimichurri (gf)	35
Himalayan goat curry house blend spices, saffron rice, roti, raita & pappadum (gfa)(dfa)	35
Seared duck breast puy lentils, soubise, charred baby leek & jus (gf)	39
Wild mushroom risotto chestnut, garlic, parmesan & truffle oil (n)(gf)	26
Chili prawn casarecce Aussie green tiger prawns, saffron casarecce, mozzarella milk & parmesan (c)	33
Traditional spaghetti bolognese beef mince ragu, parsley and parmesan	26
Beef mince & brisket lasagna fresh lasagna sheets & dressed garden salad	33
Warm beetroot salad creamed goats' cheese, kale, almond & rye (gfa)(n)	26

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

Beer battered barramundi with fries, salad, lemon & tartare sauce (gfa)(dfa)	28
*May contain bones	
Black angus teak, Guinness & bone marrow pie mash & seasonal vegetables	30
Beef sausages three country-style beef sausages, mash, vegetables, onion jam & gravy (gf)	27
Chicken schnitzel served with fries, salad & your choice of sauce	26
Chicken parmi chicken schnitzel topped with tomato sauce, Bungendore ham, cheese, served with fries, salad & your choice of sauce	30

PIZZA menu available upon request

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

Fancy something sweet...?

Please ask our friendly staff for a copy of our House made Dessert menu

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