

CHILDREN'S MENU (12 years old & under)

Beef Sausage 13

Served with fries, tomato sauce (gfa)

Fish & Fries (I) 13

Single barramundi fillet served with fries, tomato sauce

*Fish may contain small bones

Chicken Breast Schnitzel 13

Served with fries, tomato sauce

Kids Bolognese 15

Beef mince ragu with spaghetti, parmesan

Kids Ice cream 6

2 scoops of vanilla ice cream

Toppings of your choice: chocolate or strawberry sauce and sprinkles

Please advise a member of staff at the time of ordering if you would like your child's meal to come at the same time as your entrees.

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.

Source of Fish: (A) Australian, (I) Import, (M) Mixed

Please note due to penalty pay rates, a 10% surcharge applies on Sundays & 15% on public holidays

HOUSE MADE DESSERTS

Vanilla Bean Crème Brulee biscotti (n)(gfa)	16
Affogato vanilla ice cream, Frangelico hazelnut liqueur, espresso shot with almond biscotti (n)(gfa)	16
Sticky Date Pudding brandy sauce, vanilla ice cream	16
Trio of Sorbets please check with the staff for today's selection	16
Chocolate Fondant chocolate soil, raspberry gelato	20

*Note: Please allow 20 minutes

*Teas & coffee available

DESSERT WINE	Region	Glass 75ml
Galway Pipe Grand Tawny 12 years old Luscious flavors of fruitcake and raisin, balanced by nutty rancio characteristics	Barossa valley	11
2013 Lark Hill Fortified Shiraz Rich, ripe red fruits and spice lead a boisterous palate with fine tannins & beguiling sweetness	Bungendore	12.5
2023 Lark Hill Ley Line Riesling The wine displays citrus notes, luscious sweetness and lively acidity	Bungendore	20
2020 Grove Estate late Harvest Viognier A luscious flavor reminiscent of ripe apricot & marmalade with a zest of lemon juice	Hilltops	13
2022 Collector Late Harvest Riesling Bright lime curd & orange blossom yield to an intense but sweet palate	Hilltops	20

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