

# the GEORGE



## bar & dining

### STARTERS

<b>Garlic Bread</b> warm sliced Vienna sourdough with a side of garlic butter	12
*Gluten free bread available	
<b>Pan Fried Olives</b> marinated Sicilian, Manzanillo & Liguria olives, garlic, chilli, lemon, mixed herbs (gf)(df)	14
<b>Duck Rillettes</b> horseradish mousse, spiced orange chutney, charred Roman garlic bread (gfa)	22
<b>Goats Cheese &amp; Prosciutto Tart</b> onion marmalade, caramelised fig, pesto, rocket, balsamic	22
<b>Cauliflower Gratin</b> tahini yoghurt, pomegranate, pickled kohlrabi, toasted almond, parmesan	20
<b>Sichuan Chilli Garlic Prawns</b> sauteed with tomatoes, Sichuan pepper, garlic, butter, parsley, homemade focaccia (gfa)(c) (l)	24
<b>Salt &amp; Pepper Squid</b> tender squid served with spicy aioli, lemon wedge (gf)(df) (l)	23
<b>Japanese Fried Chicken</b> soy & mirin marinated chicken tenders, caramelised onions, parmesan Kewpie mayo, spicy sriracha sauce (gf)(dfa)(c)	22

### MAINS

<b>Cape Grim Grass-fed Black Angus Cattleman's Ribeye (400g)</b> on the bone served with fries, salad, red wine jus (gfa)(dfa)	75
<b>Surf 'n' Turf Cape Grim Black Angus Sirloin (300g)</b> sauteed prawns in sage cream, fries, salad(gfa)(l)	46
<b>Sticky BBQ Pork Ribs (500g)</b> fries, salad, crispy fried onion (c)(gfa)	47
<b>Guinness Braised Beef Short Rib</b> prosciutto & potato gratin, gremolata, buttermilk sauce	40
<b>Crispy Pork Belly</b> leek & potato mash, braised red cabbage, apple puree, cider jus (gf)	36
<b>Goat Rogan Josh</b> house blend spices, saffron pea pulao, roti, raita, pappadum (gfa)	38
<b>Truffle Chicken Mousseline</b> burnt carrot puree, charred pearl onion, gem lettuce, pink peppercorn cream	36
<b>Lamb Shank</b> bone marrow polenta, caramelised onion, charred baby carrots, fried leek, braising sauce (gf)	36
<b>Roasted Pumpkin</b> wild rice vinaigrette, beetroot hummus, fennel, pomegranate (gf)(dfa)	28
<b>Wild Mushroom Risotto</b> chestnut, garlic, parmesan, truffle oil (gf)(n) (Add Chicken or Prawns \$8)	28
<b>Traditional Spaghetti Bolognese</b> beef mince ragu, parsley, parmesan	26
<b>Pork Ragu</b> fresh handmade mafaldine, tomatoes, chilli, garlic, grana padano (c)	33
<b>Ricotta and Spinach Lasagna</b> pink sauce, pesto, parmesan	29
<b>Roasted Beetroot Salad</b> winter greens, stracciatella, pickled shallots, beetroot gel, walnut, pangrattato, honey sherry vinaigrette	28
<b>Market Fish</b> freshly sustainably sourced catch served with chef's seasonal sides (A)	MP

### PRE-ORDER (48 hours)

<b>Grain-fed Black Angus Tomahawk (1.2kg)</b> served with herb roasted vegetables, sauteed seasonal greens, mushrooms, blistered truss tomatoes, garlic butter and your choice of three sauces	220
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<b>Beer Battered Barramundi</b> with fries, salad, lemon, tartare sauce (gfa)(dfa) (l)	<b>29</b>
*May contain bones	
<b>Black Angus Steak, Guinness &amp; Bone Marrow Pie</b> creamy mash, seasonal vegetables	<b>30</b>
<b>Beef Sausages</b> three country-style beef sausages, mash, vegetables, onion jam, gravy (gf)	<b>27</b>
<b>Chicken Schnitzel</b> served with fries, salad, your choice of sauce	<b>27</b>
<b>Chicken Parm</b> chicken schnitzel topped with tomato sauce, Bungendore ham, cheese, served with fries, salad, your choice of sauce	<b>30</b>

***PIZZA menu available upon request***

<b>Sides</b>		<b>Sauces</b>	
<b>Stealth Fries</b>	<b>15</b>	<b>Aioli</b>	
<b>Peri-Peri Fries</b> (c)	<b>15</b>	<b>Chilli Aioli</b>	
<b>Parmesan Stealth Fries</b>	<b>10</b>	<b>BBQ</b>	
<b>Garden Salad</b>	<b>15</b>	<b>Tomato</b>	
<b>Greek Salad</b>	<b>16</b>	<b>Diane</b>	
<b>Seasoned Wedges</b> (c)	<b>16</b>	<b>Gravy</b>	
Sour cream, sweet chilli sauce		<b>Pepper Mushroom Gravy</b>	
<b>Corn Ribs</b> (n)(c)	<b>14</b>	additional sauces \$2 each except	
sriracha butter, peanut, kombu seasoning		<b>Jus</b>	<b>6</b>
<b>Steamed Vegetables</b>	<b>9</b>		
broccolini, green beans, carrots			

**Fancy Something Sweet?**

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

**Food Allergy Information**

(c) chilli (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