

the GEORGE



bar & dining

STARTERS

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

MAINS

Pasture Raised Black Angus mb2+ Cattleman's Ribeye (400g) on the bone served with fries, salad, red wine jus (gfa)(dfa)	75
Surf 'n' Turf Pasture Raised Black Angus mb2+ Sirloin (300g) sauteed prawns in sage cream, fries, salad(gfa)(l)	46
Sticky BBQ Pork Ribs (500g) fries, salad, crispy fried onion (c)(gfa)	47
Guinness Braised Beef Short Rib prosciutto & potato gratin, gremolata, buttermilk sauce	40
Crispy Pork Belly leek & potato mash, braised red cabbage, apple puree, cider jus (gf)	36
Goat Rogan Josh Southern tablelands goat, house blend spices, saffron pea pulao, roti, raita, pappadum (gfa)	38
Truffle Chicken Mousseline burnt carrot puree, charred pearl onion, gem lettuce, black garlic cream	36
Lamb Shank bone marrow polenta, caramelised onion, charred baby carrots, fried leek, braising sauce (gf)	36
Roasted Pumpkin wild rice vinaigrette, beetroot hummus, fennel, pomegranate (gf)(dfa)	28
Wild Mushroom Risotto chestnut, garlic, parmesan, truffle oil (gf)(n) (Add Chicken or Prawns \$8)	28
Traditional Spaghetti Bolognese beef mince ragu, parsley, parmesan	26
Pork Ragu fresh handmade mafaldine, tomatoes, chilli, garlic, grana padano (c)	33
Ricotta and Spinach Lasagna pink sauce, pesto, parmesan	29
Roasted Beetroot Salad winter greens, stracciatella, pickled shallots, beetroot gel, walnut, pangrattato, honey sherry vinaigrette	28

Market Fish freshly sustainably sourced catch served with chef's seasonal sides (A)	MP
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Beer Battered Barramundi with fries, salad, lemon, tartare sauce (gfa)(dfa) (l)	29
*May contain bones	
Black Angus Steak, Guinness & Bone Marrow Pie creamy 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	27
Chicken Parmi chicken schnitzel topped with tomato sauce, Bungendore ham, cheese, served with fries, salad, your choice of sauce	30

PRE-ORDER (48 hours)

Grain-fed Black Angus Tomahawk (1.2kg) 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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PIZZA menu available upon request

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

Fancy Something Sweet?

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

All our meats are proudly sourced from regional producers

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

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.

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