

Lunch

Starters

Garlic Bread warm sliced Vienna sourdough with a side of garlic butter	12
*Gluten free bread available	
Beetroot & Caramelized Onion Tart whipped goat's cheese, orange, rocket, candied walnut	20
Sichuan Chili 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
Burrata & Charred Eggplant spiced eggplant, lemon tahini, basil, pine nuts, house focaccia (gfa)(n)	25

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
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
House Butter Chicken fragrant spices, saffron basmati rice, roti, cucumber raita, pappadum (gfa)	33
Summer Salad green apple, purple cabbage, wombok, cucumber, fresh herbs, cashews, coconut lime dressing (gf)(df) (Add chicken/prawns: \$8)	26
Roasted Pumpkin wild rice vinaigrette, beetroot hummus, fennel, pomegranate (gf)(dfa)	28
Thai Beef Salad marinated scotch fillet, medly herbs, pea sprout, bean sprout, onion, tomato, cucumber, peanuts, chili lime dressing (df)(n)	33
Beer Battered Barramundi with fries, salad, lemon, tartare sauce (gfa)(dfa) (l) *May contain bones	29
Traditional Spaghetti Bolognese beef mince ragu, parsley, parmesan	26
Lemon & Saffron Prawn Risotto u8 tiger prawn, asparagus, tomato-basil essence, lemon pangrattato (gf)	38
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

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
Grassfed Scotch Fillet Sandwich rocket, tomato, mustard aioli, tomato relish, 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 blue cheese, fior de latte, mozzarella, prawn, chilli & olives (l)		26

Sides

Stealth Fries	15
Peri – Peri Fries (c)	15
Parmesan Stealth Fries	10
Garden Salad	15
Greek Salad	16
Seasoned Wedges (c)	16
Sour cream, sweet chili sauce	
Corn Ribs (n)(c)	14

siracha butter, peanut, kombu seasoning

Steamed Vegetables 9

broccolini, green beans, carrots

Sauces

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

Jus 6

All our meats are proudly sourced from regional producers

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

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 & 15% on public holidays