

the GEORGE



bar & dining

STARTERS

Garlic Bread warm sliced Vienna sourdough with a side of garlic butter	12
*Gluten free bread available	
Tiger Prawn Miang Kham betel leaf, coconut, lemongrass, chilli, lime & fresh herbs (gf)(df)(n)(l)	20
Steak Tartar grass fed tenderloin, herb citrus salt, lemon aioli, cured yolk, potato crisps (gf)(df)	25
Beetroot & Caramelized Onion Tart whipped goat's cheese, orange, rocket, candied walnut	20
Burrata & Charred Eggplant spiced eggplant, lemon tahini, basil, pine nuts, house focaccia (gfa)(n)	25
Tuna Crostini raw yellow fin tuna, chilli, lemon, evo, capers, warm crusty baguette (df)(A)	22
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	22
Kewpie mayo, spicy sriracha sauce (gf)(dfa)(c)	

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
Lamb Backstrap pommes anna, sweet pea, dutch carrot, mint & verjus chimichurri (gf)	42
Grilled Pork Cutlet charred cauliflower, red cabbage variations, fennel witlof & grapefruit salad, cider jus (gf)	38
House Butter Chicken fragrant spices, saffron basmati rice, roti, cucumber raita, pappadum (gfa)	33
Lemon Herb Chicken Breast corn puree, panfried corn, charred gem lettuce, salsa verde (gf)	33
Roasted Pumpkin wild rice vinaigrette, beetroot hummus, fennel, pomegranate (gf)(dfa)	28
Lemon & Saffron Prawn Risotto u8 tiger prawn, asparagus, tomato-basil essence, lemon pangrattato (gf)(l)	38
Traditional Spaghetti Bolognese beef mince ragu, parsley, parmesan	26
Thai Beef Salad marinated scotch fillet, medly herbs, pea sprout, bean sprout, onion, tomato, cucumber, peanuts, chili lime dressing (df)(n)	33
Summer Salad green apple, purple cabbage, wombok, cucumber, fresh herbs, cashews, coconut lime dressing (gf)(df)(l) (Add chicken/prawns: \$8)	26
Market Fish freshly sustainably sourced catch served with chef's seasonal sides (A)	MP

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