

CHILDREN'S MENU (12 years old & under)

Beef sausage	13
Served with fries and tomato sauce (gfa)	
Fish & fries	13
Single barramundi fillet served with fries and tomato sauce	
*Fish may contain small bones	
Chicken breast schnitzel	13
Served with fries and 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

(GF) Gluten Free (N) Nuts (DF) Dairy Free (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 & 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
Raspberry soufflé vanilla ice-cream, raspberry & mint coulis (gf)	16
Mulled fruits seasonal fruits& berries, spiced gingerbread, fig & mascarpone gelato	16
Chocolate fondant chocolate soil & raspberry gelato	20

***Teas & coffee available**

DESSERT WINE	Region	Glass 75ml
Galway Pipe Grand Tawny 12 years old <i>Luscious flavors of fruitcake and raisin, balanced by nutty rancio characteristics</i>	Barossa valley	11
2013 Lark Hill Fortified Shiraz <i>Rich, ripe red fruits and spice lead a boisterous palate with fine tannins & beguiling sweetness</i>	Bungendore	12.5
2023 Lark Hill Ley Line Riesling <i>The wine display citrus notes, luscious sweetness and lively acidity</i>	Bungendore	17
2020 Grove Estate late Harvest Viognier <i>A luscious flavour reminiscent of ripe apricot & marmalade with a zest of lemon juice</i>	Hilltops	13

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