



Starters

Garlic Bread warm sliced Vienna sourdough with a side of garlic butter	12
*Gluten free bread available	
Goats Cheese & Prosciutto Tart onion marmalade, caramelised fig, pesto, rocket, balsamic	22
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

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
Goat Rogan Josh Southern tablelands goat, house blend spices, saffron pea pulao, roti, raita, pappadum (gfa)	38
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
Roasted Beetroot Salad winter greens, stracciatella, pickled shallots, beetroot gel, walnut, pangrattato, honey sherry vinaigrette	28
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
Wild Mushroom Risotto chestnut, garlic, parmesan, truffle oil (gf) (n) (Add Chicken or Prawns \$8)	28
Ricotta and Spinach Lasagna pink sauce, pesto, parmesan	29
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		Sauces \$2	
Stealth Fries	15	Corn Ribs siracha butter, peanut and kombu	14
Peri – Peri Fries (c)	15	seasoning (c)(n)	
Parmesan Stealth Fries	10	Seasoned Wedges (c)	16
Garden Salad	15	Sour cream, sweet chili sauce	
Greek Salad	16	Steamed Vegetables	9
		broccolini, green beans, carrots	
			aioli
			chili aioli
			BBQ
			diane
			gravy
			tomato
			pepper mushroom gravy

CHILDREN'S MENU (12 years old & under)

Beef Sausage	13
Served with chips, tomato sauce (gfa)	
Chicken Breast Schnitzel	13
Served with chips, tomato sauce	
Fish & Fries (l)	13
Single barramundi fillet, with fries, tomato	
*Fish may contain small bones	
Kids Bolognese	15
Beef mince ragu, spaghetti & parmesan	

HOUSE MADE DESSERTS

Vanilla Bean Creme Brulee	16
Served with biscotti (n) (gfa)	
Affogato (n)(gfa)	16
Vanilla ice-cream, frangelico, coffee	
Trio of Sorbets	16
please check with the staff for today's selection	
Sticky Date Pudding	16
Brandy sauce, vanilla ice cream	
Chocolate Fondant	20
Chocolate soil, raspberry gelato	

*Note: Please allow 20 minutes

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 15% surcharge applies on public holidays