



BREAKFAST

toast 6

sourdough, rye, fruit or banana bread
with a choice of spread

Jepp's muesli 10

stewed seasonal fruit

fresh fruit salad 10

yoghurt and muesli

bacon and egg sandwich 11

bacon, fried egg, gruyère, house made relish

boiled eggs 8

toasted soldiers

eggs on toast 8

poached or fried

croque-monsieur 15

ham, cheese, béchamel sauce

healthy breakfast 14

poached egg, ricotta, roasted tomato,
avocado, rocket, seeded sourdough

white bean & chorizo 14

cannellini beans, chorizo, tomato,
smoked paprika, sourdough toast

eggs benedict 15

poached eggs, hollandaise sauce,
ham or smoked salmon

roasted mushrooms 14

herb roasted mushrooms, poached eggs

The George breakfast 17

bacon, eggs, mushroom, tomato, avocado, toast

EXTRAS

bacon // mushroom // tomato // avocado //
feta // smoked salmon

4 each

egg – boiled, poached or fried

3 each

THE GEORGE BAR

MAIN MEALS

steak frites 30

250g steak of the day, french fries,
choice of Café de Paris or green peppercorn sauce

wagyu beef burger 20

Maffra cheddar, Jammery pickles,
house made relish, butter lettuce

pan fried fish 28

blistered cherry tomatoes, braised fennel, courgette

fresh linguine 20

chèvre, basil pesto, torn basil leaves

confit pork belly 30

sautéed red cabbage, spiced pear chutney

parmesan crusted chicken breast 25

with lemon burnt butter

braised beef cheek 28

sweet potato puree, baby beets

smoked chicken salad 18

iceberg wedge, crisp pancetta, crouton, poached egg

tuna niçoise salad 18

seared tuna, green beans, boiled egg, baby chat

poached salmon salad 18

kipfler, roasted baby beets, quail egg

SIDES 8

brussel sprouts, speck

honey glazed carrots

Lyonnaise potatoes

cucumber mint salad, chardonnay dressing

medley tomato salad

TAPAS / CHARCUTERIE / CHEESE

pot of pork crackling 6

house nuts 6

wild australian olives 10

3, 6 or 12 oysters 9 / 16 / 26

mignonette, mirin or natural

panfried haloumi 12

served with a lemon cheek

chorizo 13.5

and chickpea puree

artichoke dip 12

served with toast

salt & pepper calamari 14

green chilli aioli

truffle chips 10

truffle oil, parmesan

spiced quail 18

sumac, cumin, caramelised lime cheek

pork & fennel sausage 13

dill pickle

pork board 24

pork & fennel sausage, chorizo,
farmhouse cheese, dill pickle, crusty bread

charcuterie 24

house selection of meats, pickled walnuts,
pickled figs, mustard fruits

2 or 3 cheese board 19 / 24

local & imported cheeses, Australian honey,
fruits, Oaty Joes

SHARE BOARDS 49

braised short ribs

tomato, chilli, black olives

double rib eye fillet

root crisps

slow roasted lamb shoulder

cider mint sauce, smashed minted peas

herb marinated corn fed chicken

parsley, garlic, lemon, thyme, chimichurri



SOUP DU JOUR 12

served with crusty bread

PLAT DU JOUR 20

MONDAY

pulled pork bap

served with herb slaw, onion jam

TUESDAY

grilled bavette steak

with steamed greens, anchovy butter

WEDNESDAY

The George Bar **pie of the day**

THURSDAY

mussels

served with Leffe beurre blanc, crusty bread

FRIDAY

beer battered fish & chips

with aioli

DESSERTS 14

lemon curd fondant

coconut & kaffir lime sorbet

peanut praline parfait (gf)

salted caramel corn, raspberry crisps

fig and walnut tart

cardamom pear, rosewater crème anglaise

chocolate duet (gf)

choc cake, white choc mousse, teardrop meringue

classic apple tarte tatin

caramel sauce

DRINKS

freshly squeezed orange juice **6.50**

Virgin Mary **7.50**

Allpress coffee **4.50**

T2 range of teas **4.50**