

7AM – 5PM MONDAY & TUESDAY
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 7AM TILL LATE WEDNESDAY THRU FRIDAY
 AVAILABLE FOR PRIVATE FUNCTIONS

THE GEORGE BAR

TEL: 07 3161 6113
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 111 EAGLEST@GGESPRESSO.COM.AU



BREAKFAST

served 7am – 11am

- TOAST** 6.5
 sourdough, seeded, rye, banana bread
 and condiments
- BAKED GRANOLA** (v) 10
 poached rhubarb, vanilla, organic yoghurt
- ACAI SMOOTHIE BOWL** (v) 14
 coconut flakes, toasted seeds, banana, goji berries
- AVOCADO SMASH** (v) 12
 mint, feta & lemon, NY deli rye
- SWEET POTATO HASH** (v) 12
 wilted greens, chickpeas, red peppers, manchego,
 fried egg
- TWO EGGS & TOAST** (v) 11
 poached, fried, boiled or scrambled
- HEALTHY BREAKFAST** (v) 16
 poached egg, ricotta, roast tomato,
 avocado, rocket
- EGGS BENEDICT** 18
 poached eggs, hollandaise with ham or spinach

extras

ALL 4ea

BACON – TOMATO
AVOCADO - HALOUMI
SMOKED SALMON – EGG

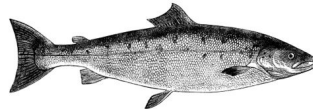
soft DRINKS

- STRAWBERRY FIZZ** 8
 strawberry purée, mint leaves, lime juice, soda water
- VIRGIN MARY** 8
 tomato juice, tobasco, mary mix
- PASSIONATE FOOL** 8
 passionfruit, lime, mint, apple juice
- CHILLI GINGER NINJA** 8
 ginger, mint, lime, chilli, ginger beer



ENTRÉES and Salads

HEIRLOOM TOMATO (v) buffalo mozzarella, basil oil aged balsamic, sourdough baguette	14
KINGFISH CRUDO pickled fennel, grapefruit, avocado	14
SALT & PEPPER CALAMARI citrus mayo	12
HANDCUT BEEF TARTARE cured egg yolk, house crisps	16
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ROAST FENNEL SALAD (v) red onion, pear, parmesan	14
GREEN SALAD (v) broccoli, soybean, avocado, chickpeas	14
BABY BEETROOT SALAD (v) crumbed goats cheese, beetroot pesto, mandarin dressing	16
add some PROTEIN to your salad ea 6 haloumi calamari smoked salmon chicken	



MAINS

WILD MUSHROOM PAPPARDELLE (v) sautéed seasonal mushrooms, shallot, herbs, garlic	24
SAFFRON RISOTTO poached Moreton Bay bug, shaved fennel	24
HIRAMASA KINGFISH watercress purée, kipfler potato, chimichurri	29
CONFIT DUCK chicory, pancetta, cranberry, orange	29
PORK CUTLET de puy lentils, braised cabbage, roast apple, jus	29
CHEESE BURGER Angus Beef, cheddar, pickles, french fries Add Bacon jam	22 3
RIB ON THE BONE 350g rib eye, roast garlic, polenta chips, jus	40
STEAK FRITES 200g rump steak, french fries, café de Paris butter	28

SIDES

FRENCH FRIES aioli	6
MIXED LEAF SALAD soft herbs, lemon vinaigrette	6
GREEN BEANS salsa verde, garlic chips	8
ROAST CARROTS honey glaze, macadamia	8



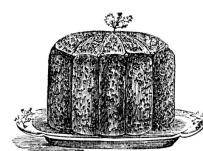
PLAT DU JOUR

all 24

- MONDAY**
CHEF'S SPECIAL
- TUESDAY**
CRAB LINGUINE
broccoli, bacon, seafood bisque
- WEDNESDAY**
CHICKEN PIE
leek, tarragon, mustard, mixed leaf salad
- THURSDAY**
OSSO BUCCO
root vegetable purée, mushroom demi-glace
- FRIDAY**
FISH & CHIPS
beer battered fish, fat chips, tartare sauce

something SHARED

- AUSTRALIAN MARINATED MIXED OLIVES** (v) 8
- HOUSE DIPS** (v) 12
trio of dips, sourdough baguette
- CHEESE BOARD** (v) 23
selection of three cheeses, lavosh, fruit
- CHARCUTERIE BOARD** 28
selection of cured meats, pickles, toast



DESSERTS

- DARK CHOCOLATE BROWNIE** 12
fresh strawberries, marshmallow cream
- COCONUT PANNACOTTA** 10
poached rhubarb, toasted almonds
- AFFOGATO** 8/12
espresso, ice-cream, biscotti with / out liqueur