

THE GEORGE

BAR & GRILL

TO SHARE

PITA BREAD grilled pita + hummus + za'atar + lime oil	14
ARTISINAL SOURDOUGH apple balsamic + dukkah + EVOO	14
COFFIN BAY OYSTERS natural + house sherry vinegarette	½ DOZ 32 / 1 DOZ 55
COFFIN BAY OYSTERS KILPATRICK bacon + BBQ	½ DOZ 35 / 1 DOZ 59
PROSCIUTTO SAN DANIELLE rock melon + grana padano + pickled chili	35
MORTADELLA pickled chili + balsamic onion + grissini	30
BAKED CAMEMBERT fig chutney + roasted walnut + crudites + house bread	30

TO START

STRACCIATELLA heirloom tomato + toasted pinenuts + burnt orange + EVOO	28
BEETROOT TART marinated beetroot + balsamic onion + goat's feta	28
SALMON GRAVLAX cured Atlantic salmon + radish + aioli + caper berry	29
TUNA SAKU TARTARE seaweed + pickled ginger + miso + yuzu + rice crackers	32
ZUCCHINI FLOWERS stuffed with pork mince + parmesan + nduja	29

LARGER

CAULIFLOWER STEAK quinoa + corn + chickpea + fire roasted bullhorn harissa	38
MALAI CHICKEN bone in chicken Maryland + yellow rice + cashew sauce + pappadum	40
FISH OF THE DAY 200GM baby gem lettuce + grilled lemon	39
RAINBOW TROUT clams + bouillabaisse sauce	40
LAMB TOMAHAWK crispy chat potatoes + Pommery mustard + grilled lemon	45

FROM THE GRILL

Served with baby gem lettuce + grilled lemon

DRY AGED T-BONE FLORENTINA 400GM + 6 weeks dry aged	69
DRY AGED PRIME RIB 400GM pasture fed + 6 weeks dry aged	69
RUMP CAP 300GM grain fed Westholme F1 Wagyu + MBS 4-5+	62
SCOTCH FILLET 300GM Brooklyn Valley + MBS 4-5+	63
SAUCE red wine jus or green peppercorn or hollandaise	6

PASTA

CACIO E PEPE black pepper + Pecorino Romano	38
ALLE VONGOLE pipis + bisque sauce	40
CARBONARA guanciale + black pepper + egg yolk + Grana Padano	38

SIDES

GREEN BEANS smoked Kaiserfleish	14
CRISPY CHAT POTATOES paprika salt	13
SHOESTRING FRIES tomato ketchup	12
BABY GEM SALAD gem lettuce + Corella pear + walnut + Parmigiana Reggiano	14
GRILLED CORN COBS butter + goat's feta	14