

Cocktails

COSMOPOLITAN Get carried away?.. yes, just like the girls have in New York, tangy Vodka, sweet Cointreau & fruity dry Cranberry juice	15.9
DRAGONFLY Hovering across the bar waiting to be drunk. Midori, Vodka, Apple Juice & fresh Lime	15.9
SEXUAL DREAMS Frangelico dreams of joining fresh Lime topped with lemonade to create a refreshing summer thirst quencher	15.9
MARGARITA The cocktail that gave Tequila international status. This Margarita is made with Jose Cuervo Tequila & Cointreau shaken with Lime juice, served up with a half salt rim	17.9
LONG ISLAND ICE TEA The Lemon & Cola give the resemblance to iced tea. Even though it contains Vodka, José Cuervo Tequila, Bacardi Rum, Gin & Cointreau	18.9
DIRTY HARRY Go ahead & make your day by sipping on this long cool combination of Midori, José Cuervo Tequila, Cointreau & Pineapple juice	15.9
ESPRESSO MARTINI This Sophisticated little devil made using Grinders Coffee and Vodka is bound to put a smile on your face	17.9
SEX ON THE SEAFRONT So you won't get sand in your undies, we've knocked up Midori & Vodka with Pineapple, Orange & Strawberry	15.9
THE TIME WARP Travel through time to order Midori, Malibu & Pineapple with a gravitational pull of Blue Curacao & Raspberry	15.9
CHAMPAGNE COCKTAILS Indulge in a drop of Midori or your favourite liqueur finished with a spritze of Champagne	15.9

To Begin...Hot Entrées

Salt & Pepper Calamari Served on mixed mesclun	18.9
Grilled Octopus Fresh baby octopus marinated & lightly grilled	18.9
Half Shell Sea Scallops Sea scallops pan sautéed with sweet wine, finished in a garlic cream cognac sauce	22.9
Garlic Prawns Ocean king prawns flamed with brandy & finished in a garlic cream sauce	23.9
Chilli Prawns Ocean king prawns pan fried with wood fire roasted peppers & olives, finished in a mild chilli tomato sauce	23.9
BBQ Prawns King prawns grilled with fresh lemon	23.9
Ricotta Ravioli Pomodoro Spinach ravioli with basil, roma tomato sauce	18.9

Oysters

½ Doz

Oysters Natural Fresh oysters served on ice	20.9
Oysters Kilpatrick Fresh oysters grilled with bacon & Worcestershire sauce	21.9
Oysters Mornay Fresh oysters grilled with a creamy mornay sauce	21.9
Oyster Shooters Vodka & tomato juice	11.9 each

Cold Entrées

Smoked Salmon Atlantic smoked salmon with capers, Spanish onions served on a mixed mesclun stack with tuscan bread	18.9
King Prawn Cocktail Ocean king prawns served with fresh lemon	22.9

Soup

George's Seafood Chowder	15.9
Fresh seafood soup	
Minestrone Soup	14.9
Seasonal vegetable soup	
Soup of the Day	
Ask your waiter	

Salad

Mediterranean Salad	16.9
Lettuce, cucumber, onions, olives, sundried tomato & bocconcini cheese	
Greek Salad	16.9
Fetta cheese, cucumber, tomato, onions, olives, Greek olive oil & oregano dressing	
Caesar Salad	17.9
Baby cos lettuce tossed in a Caesar dressing with croutons, smoked bacon, boiled egg & shaved parmesan cheese	

Bread

Garlic Bread	8.5
Herb Bread	8.1
Bruschetta	2 pieces 8.7 4 pieces 16.1
Italian Ciabatta	13.1

Pasta & Risotto

Penne Amatriciana Sautéed bacon, Spanish onions, red chilli & eschalots, finished in a roma tomato sweet basil sauce	24.9
Fettuccine alla Gino Fettuccine tossed with fresh chicken fillets, farmed mushrooms & smoked bacon cream garlic sauce	25.9
Penne Bugs Short pasta pan sautéed with fresh bugs, finished in pink lobster sauce with a hint of chilli	35.9
Spaghetti Marinara Fresh king prawn, sea scallops, calamari, mussels, crab meat, cuttlefish, finished in a seafood tomato sauce	35.9
Gnocchi Gogonzola Fresh gnocchi tossed gogonzola and four cheese in a rich cream, garlic, cheese sauce	28.9
Fettuccine Carbonara Smoked bacon, white wine finished in a King Island cream sauce	24.9
Spaghetti Bolognese	21.9
Risotto Corfu Arborio rice, sautéed mushroom, chicken breast medallions, gorgonzola, King Island Cream sauce	29.9
Risotto 'Frutta di Mare' Sea scallops, squid, king prawn, Black Victorian Mussels, roasted garlic, roma tomato, fresh basil and extra virgin olive oil	35.9
Spaghetti Pescatore Aglio e Olio Fresh king prawn, sea scallops, calamari, mussels, cuttlefish, finished in a extra virgin olive oil and garlic basil	35.9

Vegetarian

Spaghetti Napoli Spaghetti tossed in a fresh roma basil tomato and parmesan sauce	21.9
Fettuccine Vegetarian Fettuccine tossed with pan sautéed fresh seasonal vegetables, finished in a basil roma tomato sauce	25.9
Gnocchi Basil Tomato Fresh gnocchi finished in a sweet basil roma tomato sauce	24.9
Fettuccine Bella Mushroom Farmed wild mushrooms lightly pan sautéed with eschalots, roasted garlic & King Island cream sauce	25.9
Risotto Vegetarian Arborio rice with pan sautéed fresh seasonal vegetables, finished in a basil roma tomato sauce	26.9

Chicken (served with fresh vegetables & potato escallops)

Chicken Avocado and Prawns Chicken breasts pan fried with avocado & prawns finished in a garlic cream sauce	31.9
Chicken alla Giorgio Chicken breasts pan sautéed with smoked bacon & farmed mushrooms, finished in a King Island cream sauce	28.9
Chicken alla Funghi Chicken breast pan sautéed with farmed mushrooms, finished in a King Island cream sauce	28.9

Veal (served with fresh vegetables & potato escallops)

Veal Mushroom Veal lightly pan fried with farmed mushrooms & a cognac cream sauce	31.9
Veal Lemon Pinot Grigio Milk fed veal lightly pan fried & finished in a lemon pinot grigio wine sauce	31.9
Veal Mediterranean Milk fed veal lightly pan sautéed with fresh moreton bay bugs & ocean prawns finished in a pink cognac sauce	35.9

Children's Menu (for children under 12)

Fish & Chips Fish shallow panfried, served with salad & chips	13.9
Spaghetti Bolognese Meat sauce	13.9
Chicken Nuggets With salad & chips	13.9
Mini Veal Schnitzel With salad & chips	13.9

Steak (served with fresh vegetables & potato escallops)

Petite Steak Mezza Black angus eye fillet, 180g wrapped with bacon, in a mushroom sauce	29.9
Steak Griglia 300g Black Angus Eye fillet, grilled to perfection	40.9
Steak Pepper 300g Black Angus eye fillet, with a peppercorn sauce	40.9
Steak Mushroom 300g Black Angus eye fillet, with a mushroom sauce	40.9
Steak Dianne 300g Black Angus eye fillet finished in a garlic Worcestershire, cream reduction	40.9
Steak Mignon 300g Black Angus eye fillet aged and wrapped in bacon served with mushroom sauce	43.9
Eye Fillet Surf & Turf 300g Black Angus Eye Fillet finished with prawns, scallops, squid and cream garlic sauce	53.9
Rib Eye 420g Black Angus Rib Eye on the bone, served on potato scallops and sautéed broccoli	45.9

Side Orders

Seasonal Vegetables	5.9
Bowl of Chips	5.9
Bowl of Olives	5.9
Bowl of Fetta	5.9
Bowl of Potato Mash	5.9
Sauces - Mushroom, Pepper, Dianne, Red Wine Jus or Sautéed Garlic	5.9
Sautéed Garlic, Spinach and Broccoli	5.9
Caesar Greek Italian	9.9
Chilli Sicilian - wood fried roasted capsicums, Spanish onions, capers, olives, basil, roma tomatoes and chilli	5.9
Surf & Turf - Pan sautéed sea scallop, prawns, squid, cream garlic sauce	15.9

Hot Seafood Platter

Neptune's Dream (grilled only) 51.9
Combination of grilled bugs, whole king prawns, baby octopus, cuttlefish & sea scallops served with fresh lemons & garden salad

Design Your Own Platter Market Price

Bugs (served with salad)

BBQ Bugs Market Price
Fresh Moreton Bay Bugs grilled to perfection

Chilli Bugs Market Price
Fresh Moreton Bay Bugs grilled & finished with roasted capsicum, olives, Spanish onions & mild chilli

Bugs Mornay Market Price
Fresh Moreton Bay Bugs grilled with mornay sauce

Prawns (served with fresh vegetables & potato escallops)

George's Whole King Prawns 36.9
Ocean king prawns grilled with roasted capsicum, sun dried tomato & tequila basil tomato sauce

Chilli Prawns 36.9
Ocean king prawns pan fried with eschalots, roasted capsicum & a sweet basil tomato chilli sauce

Garlic Prawns 36.9
Ocean king prawns pan sautéed with roasted garlic, white wine, finished in cognac cream garlic sauce

Fish (served with fresh vegetables & potato escallops)

Whole Sole Grilled 34.9
Served with fresh lemons

Whole Sole Lemon Butter Sauce 35.5
Whole sole grilled to perfection served with chef's special lemon butter sauce

Barramundi Grilled 33.9
North Queensland barramundi fillet with fresh lemons

Barramundi Lemon Butter Sauce 35.9
Grilled North Qld barramundi fillet with chef's special lemon butter sauce

George's Catch of the Day M.P
Please ask your waiter

Barramundi Inferno 35.9
North Queensland barramundi fillet grilled, finished with Spanish onions, woodfired roasted capsicums, olives & a rosti, sundried tomato sauce.

Lobster

Lobster Mornay

Served with seafood cream sauce & parmesan cheese

Market Price

Lobster Thermidor

Finished with a béchamel sauce & English mustard

Market Price

Mud Crab (Seasonal)

Mud Crab Salad

Your choice of live mud crabs from our tanks, freshly steamed & served hot or cold with crisp garden salad

Market Price

Mediterranean Mud Crab

Steamed with roasted capsicum, capers, olives & a rustico sun dried tomato basil sauce

Market Price

Chilli Lemon Mud Crab

Steamed & served with chilli lemon wine caper sauce

Market Price

Georges Restaurant offers a gluten free, dairy free or salt free menu.

We thank you for your patronage & suggestions. Only one bill per table.

Desserts

Nonna's Tiramisu Espresso soaked ladyfingers layered with cocoa and sweet Italian mascarpone.	12.9
Sticky Date Pudding Homemade sticky toffee pudding made with fresh finely chopped dates covered in butterscotch caramel sauce.	12.9
Chocolate & Pistachio Mousse <i>G.F</i> Belgian chocolate mousse garnished with cocoa powder and chopped pistachios.	12.9
Grand Mariner Profiteroles Airy profiteroles filled with Italian custard orange liqueur covered in chocolate fudge sauce.	12.9
The Italian Affogato Using our smooth coffee blend, frangelico liqueur & vanilla ice cream combines the ultimate desserts.	14.9
Gelato Choice of Two scoops Mango Lemon strawberry	9.9
Cream Carmel <i>G.F</i> Traditional Cream Carmel	12.9

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Sparkling | Champagne

Craigmoor Cuvee	Mudgee NSW	9.9	35.9
Veuve Tailhan	France		45.0
La Gioiosa Prosecco	Italy	10.9	45.0
Moet	France		125.0
Dom Perignon	France		390.0

Chardonnay

Robert Oatley 'signature series' Chardonnay	Margaret River WA	11.9	39.9
Paddy Borthwick Chardonnay	Wairarapa NZ		69.0
Cherubino Chardonnay	Margaret River WA		79.0
Leeuwin Estate 'art series' Chardonnay	Margaret River WA		130.0

Sauvignon Blanc

Teds Place Sauvignon Blanc	New Zealand	9.9	36.9
Robert Oatley 'signature' Sauvignon Blanc	Margaret River WA		38.9
Paddy Borthwick Sauvignon Blanc	New Zealand		45.0
Momo Sauvignon Blanc (<i>certified organic</i>)	Marlborough NZ	10.9	44.0
Ara 'single estate' Sauvignon Blanc	Marlborough NZ	10.9	45.0
Dog Point Sauvignon Blanc	Marlborough NZ		65.0
shaw+smith Sauvignon Blanc	Adelaide Hills SA		59.0

White Blends | Moscato

Fiore Moscato	Mudgee NSW	9.9	34.9
Xanadu DJL Sauvignon Blanc Semillon	Margaret River WA	10.9	44.0

Riesling

Robert Oatley 'signature' Riesling	Great Southern WA		39.9
Teusner 'empress' Riesling	Eden Valley SA	10.9	44.0

Pinot Grigio | Pinot Gris

Zonte's Footstep Pinot Grigio	Fleurieu Peninsula SA	9.9	35.9
Paddy Borthwick Pinot Gris	Wairarapa NZ	12.5	48.0
Santi Venice Pinot Grigio	Venice ITALY		55.0

Rose

Zonte's Footstep 'ladybird scarlet' Rose	South Australia	11.9	46.0
Artea Rose	Provence FRANCE		42.0

Pinot Noir

Paringa Estate PE Pinot Noir (<i>vegan friendly</i>)	Mornington Peninsula VIC	12.9	52.0
Paddy Borthwick 'paper road' Pinot Noir	Wairarapa NZ	11.9	49.0
RockBurn Pinot Noir	Central Otago NZ		59.9
Felton Road 'bannockburn' Pinot Noir	Central Otago NZ		120.0

Italian

Lambrusco	Italy		32.0
Bonacchi 'gentileSCO' Chianti DOCG	Tuscany ITALY		42.0
Zonte's Footstep Sangiovese Barbera	Fleurieu Peninsula SA	10.9	45.0

Merlot

Round Two Merlot (<i>vegan friendly</i>)	Barossa Valley SA	9.9	36.0
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Other Reds

Wild Oats Cabernet Merlot	Mudgee NSW		34.9
Hancock & Hancock Grenache Shiraz	McLaren Vale SA	10.9	39.9

Cabernet Sauvignon

Robert Oatley Cabernet Sauvignon	Margaret River WA	10.9	39.9
Rymill Cabernet Sauvignon	Coonawarra SA		49.0
Rymill 'the surveyor' Cabernet Sauvignon	Coonawarra SA		120.0

Shiraz

Robert Oatley 'signature' Shiraz	McLaren Vale SA	10.9	39.9
Zonte's Footstep 'baron von nemesis' Shiraz	Barossa Valley SA	12.9	47.0
Four in Hand Shiraz	Barossa Valley SA		45.0
Heathcote Estate Shiraz	Heathcote VIC		75.0
Zonte's Footstep 'Z force Shiraz' Petit Syrah	McLaren Vale SA		75.0
Jeanneret Denis Shiraz	Clare Valley SA		135.0

George's Cellar and Rare Wines

2007 Mitchell McNicol Shiraz	Clare Valley SA		110.0
2010 Chateau de Lamarque	Bordeaux FRANCE		95.0
2013 Henschke Mt Edelstone	South Australia		395.0
2014 Penfolds St Henri Shiraz	South Australia		295.0
2009 Penfolds Grange	South Australia		1,400.0
2010 Penfolds Grange	South Australia		1,250.0
2011 Penfolds Grange	South Australia		1,200.0
2012 Penfolds Grange	South Australia		1,300.0
2013 Penfolds Grange	South Australia		1,300.0
2010 Boscoselvo Brunello	Italy		185.0

Spirits

Basic	7.9
Premium	9.9
Deluxe	12.9

Liqueurs

Cointreau	Drambuie	9.5
Grand Marnier	Benedictine	9.5
Frangelico	Amaretto	9.5
Tia Maria	Baileys	9.5
Kahlua	Sambuca	9.5
Limoncello	Averna	9.5
Grappa		9.5

Port / Cognac

Tawny Port	3.9
Galway Pipe	9.9
Grandfather	19.9
Hennessy VSOP	15.9
Hennessy XO	24.9

Soft Drinks

Coke Diet Coke Lemonade	4.5
Lemon Squash Fanta Soda Water	4.5
Raspberry Lemonade	4.5
San Pellegrino 750ml	9.9
Aqua Panna	10.9
Peach Iced Tea Lemon Iced Tea	6.5

Juices

Orange Pineapple Apple Tomato	5.9
Cranberry	6.9

Hot & Cold Beverages

Espresso Short Black Long Black	3.7
Mini Latte Macchiato	4.5
Flat White Cappucino Latte	4.8
Liqueur Coffee	11.9
Hot Chocolate	4.8
Affogato with Ice Cream	9.9
Affogato with Ice Cream & Frangelico	14.9

Beer

Local (Basic)

XXXX Gold	7.5
Cascade Light	7.5
Carlton Draught	7.5
Victoria Bitter	7.5
Tooheys New	7.5
Tooheys Extra Dry	7.5

Premium

James Boag's	8.5
Crown Lager	8.5
Coopers Pale Ale	8.5
Pure Blonde	8.5

Imported

Peroni	9.5
Peroni Red	9.5
Corona	9.5
Asahi	9.5
Heineken	9.5