

- THE -
EST. **SIR** 1845
GEORGE
J U C I O N G

TO START OR SHARE

BAKERS LANE SOURDOUGH
w/ local olive oil 4

BAKERS LANE GARLIC BREAD 6

WARM LOCAL & ITALIAN OLIVES
marinated in orange & rosemary 8 GF VG

HOUSE DIP
w/ olive oil & Bakers Lane Bread 9 VG

ZUCCHINI FRITTERS
w/ fragrant salt & spiced yogurt 13 VG

**COORIDOONE LAMB
CROQUETTES**
w/ caper mayonnaise & lemon 15

DUCK LIVER PARFAIT
w/ pear gelee & Bakers Lane Bread 15

BEER BATTERED CHIPS
w/ house seasoning & aioli 8 GFO

HAND FILLETED ANCHOVIES
Italian Rizolli in EVOO or salsa picante
Or marinated Spanish whites
w/ sourdough 18
share board of all anchovies 40

KIDS MEALS

HOUSE MADE FREE RANGE CHICKEN NUGGETS
w/ chips & tomato sauce 8

CRUNCHY VEGETABLE STICKS w/ yogurt dip 8 GF

LITTLE FISH & CHIPS 8

SIDES

CHARCOAL GRILLED GREENS
w/ Meredith Chevre & lemon 10 GF

AFRICAN SPICED CHICKPEAS & ANCIENTS GRAINS
w/ cumin spiced yoghurt 10 GF

BEER BATTERED CHIPS 5 GFO

PARIS MASH 5 GF

THE MAINS

ROASTED CAULIFLOWER SALAD
w/ barberries, ancient grains, almonds, roasted carrots,
Meredith chevre & African spiced yoghurt 19 GFO VG
add grilled free-range chicken or ocean trout 6

FISH AND CHIPS
beer battered fresh flathead
w/ chips, salad, house tartare & lemon 29

GRILLED OCEAN TROUT
w/ cauliflower puree, grilled greens &
sauce vierge 32 GF

FREE RANGE CHICKEN SCHNITZEL
w/ chips, salad, lemon & gravy 25

FREE RANGE CHICKEN PARMA
w/ smoked leg ham, Napoli sauce & mozzarella
w/ chips & salad 28

300g GRAIN FED SIRLOIN 29

380g GRAIN FED SCOTCH FILLET 40

600g GRASS FED RIBEYE 50

all steaks served w/ beer battered chips & your choice
of grilled greens or salad and sauce GFO

brandy pepper, jus, horseradish or german mustards

DESSERTS

WARM CHOCOLATE BROWNIE
w/ blueberries and icecream 12 GF

YOGHURT PANNACOTTA
w/ roasted rhubarb, raspberries & crumble 12 GF

DESSERT CHEESEBOARD
w/ quince paste and crackers 18 GFO

**SEE BLACKBOARD AT
COFFEE COUNTER FOR
DAILY SPECIALS**

COFFEE AVAILABLE AT THE COUNTER

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SEASONAL SPECIALS

HOUSE TERRINE

free range chicken, porcini & parsley w/ pickles and bakers lane sourdough **16 GFO**

HOUSE CHEESE SELECTION

Adelaide Organic Brie, Spanish Manchego & Gippsland Shadows of Blue
w/ quince & Bakers Lane Bread **18 VG GFO**

SALT & PEPPER BABY SQUID

w/ smoked chilli mayonnaise & lime **entrée 16 main 23 GF**

POT PIE

Filling of the day – please ask
w/ creamy mash & grilled greens **23**

HOUSE SMOKED PULLED PORK BURGER

w/ apple slaw, swiss cheese & house bbq sauce w/ chips **25**

HOUSE SMOKED RIVERINA BEEF SHORT RIB

w/ german slaw, chips & house bbq suce **32 GFO**

HOUSEMADE PORK SAUSAGE

Fennel, Garlic & Chilli
w/ paris mash & caramelised onion jus **28 GF**

COORIDOONE LAMB

Lamb Cut of the Day – please ask
w/ roasted sweet potato, crushed green olives, rosemary fried onion, charred broccolini & jus **32 GF**

Cooridoone is the name of the farm that Kate's husband, Charlie's family own, where our lamb is raised on beautiful fresh pastures. The lamb is either a composite breed called Meat Plus, Poll Dorset or Merino, depending on the season.

This week the lambs are all Merino and were finished on a mixed grass & lucerne pasture with oats, lupins, barley and hay for supplementary feed.