

- 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

LOCAL ORGANIC OLIVES
marinated in orange & rosemary **8 GF VG**

HOUSE DIP
hummus w/ african spice, olive oil & sourdough **9 VG**

ZUCCHINI FRITTERS
w/ fragrant salt & spiced yogurt **13 VG**

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

DUCK LIVER PARFAIT
w/ house pickles & 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/ seasonal compote, pistachios, rose & almond **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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JUGIONG

MORE FARE

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**

BURGER OF THE DAY

Please see specials board or ask your waiter

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/ house smoked lamb sausage, sautéed greens, pickled fennel, pumpkin & sumac yogurt **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 between Jugiong and Harden. The lamb is either a composite breed called Meat Plus, Poll Dorset or Merino, depending on the season.

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

Locally Sourced Produce

All the meat we serve comes from local farms and is free range and ethically bred and raised.
Our seafood is delivered several times a week from the nearest port.

SEE BLACKBOARD FOR DAILY SPECIALS