

- 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 & sourdough **15**

**FATCHIPS**  
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/ feta & lemon **10 GF**

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

**GARDEN SALAD 5 VG GF**

**PARIS MASH 5 VG GF**

## THE MAINS

**ROASTED CAULIFLOWER SALAD**  
w/ ancient grains, almonds, roasted carrots, feta &  
spiced yoghurt **19 GFO VG**

add grilled free-range chicken or ocean trout **7**

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

**SALT & PEPPER BABY SQUID**  
w/ smoked chilli mayonnaise & lime entrée **16 main 24 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**

## STEAKS

**300g GRAIN FED SIRLOIN 29**

**380g GRAIN FED SCOTCH FILLET 40**

all steaks served w/ fat chips & your  
choice of grilled greens or salad **GFO**

## SAUCES

Brandy Pepper, Jus, Horseradish or German Mustards

## MORE FARE OVER THE PAGE

## DESSERT

PLEASE ASK TO SEE OUR DESSERT MENU

**COFFEE AVAILABLE AT THE COUNTER**

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## MORE FARE

### HOUSE TERRINE

free range chicken and local pistachio w/ pickles and bakers lane sourdough **16GFO**

### HOUSE CHEESE SELECTION

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

### GRILLED OCEAN TROUT

w/ cauliflower puree, grilled greens & sauce vierge **29 GF**

### BURGER OF THE DAY

Please see specials board or ask your waiter

### FREE RANGE PORK SAUSAGE

Fennel, Garlic & Chilli

w/ paris mash & caramelised onion jus **26**

### COORIDOONE LAMB

Lamb Cut of the Day - see specials board **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 Cottage Creek, Poll Dorset or Merino, depending on the season.*

*This week the lambs are all a Cottage Creek, Merino cross 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**