

- THE -
EST. **SIR** 1845
GEORGE
JUGIONG

GROUP SET MENUS

We love serving great food at The Sir George, and for us to make your experience as enjoyable as possible, we suggest a set menu for groups of 10 or more people.

This helps us to provide you with our best produce and great service, as well as giving you the opportunity to sample more of our tasty treats!

Let us know if you have any special dietary or occasional requirements, we look forward to delivering a wonderful experience for your group.





CASUAL SET MENU

One Course \$35 pp

Two Courses \$45pp

TO START

BAKERS LANE BREAD

w/ Cunnigar olive oil

HOUSE DIP

HOUSEMADE FREE RANGE PORK & FENNEL SAUSAGE ROLLS

w/ smoked tomato relish

ZUCCHINI FRITTERS

w/ fragrant salt & tzatziki VGVGO

THE MAINS

MIBRASA GRILLED SCOTCH FILLET

sourced from the Riverina, Black Angus Beef w/ jus & crisp onion GF

PANKO CRUMBED CHICKEN

w/ spiced yogurt, quinoa, chickpeas & garden herbs

FAT CHIPS

w/ house seasoning

SEASONAL GREEN SALAD

w/ mustard dressing



SPECIAL SET MENU

One Course \$42pp
Two Courses \$55pp

TO START

BAKERS LANE BREAD

w/ Cunnigar olive oil

HOUSE MADE GRAZING BOARD

Hummus w/ African spice, Cooridoone lamb kofta,
house pickles & marinated organic olives GF

FRIED SQUID

w/ fennel seed & black pepper salt &
smoked chilli mayo w/ fresh lime GF

ZUCCHINI FRITTERS

w/ fragrant salt & tzatziki VG VGO

THE MAINS

MIBRASA GRILLED SCOTCH FILLET

sourced from the Riverina, Black Angus Beef w/ jus & crisp onion GF

ROASTED FREE RANGE CHICKEN

w/ ancient grains, pickled vegetables,
garden herbs & spiced yogurt (gf)

PULLED COORIDOONE LAMB SHOULDER

w/ tzatziki, house smoked lamb sausage & garden herbs

FAT CHIPS

w/ house seasoning

SEASONAL GREEN SALAD

w/ mustard dressing