

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

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• **SG** •

*Our philosophy is fresh, local & seasonal.*

All card payments incur a 1.5% surcharge.

A surcharge of 10% will apply on Sundays and a 15% surcharge on public holidays.

# BEGINNING

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OUR FOCACCIA, EVOO <b>VG</b>	11
GARLIC FLATBREAD, pecorino <b>V</b>	12
MANZANILLO OLIVES, Wollundry Grove Olives, Wagga Wagga <b>VG, GF</b>	12

# SMALL PLATES

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POTATO PAVE, chilli & almond, chickpea crunch <b>VG, GF, N</b>	19
ROAST BEETROOT CARPACCIO, macadamia, saltbush <b>VG, GF, N</b>	21
PEPPERS OVER COALS, stracciatella, white anchovy, eschalot EVOO <b>GF</b>	21
SMOKED TROUT PÂTÉ, local trout roe, samphire, lavosh <b>GF</b>	22
1/4 KOREAN FRIED CHICKEN, kimchi, gochujang Kewpie <b>N</b>	23
BEEF TARTARE, Tabasco & horseradish, chives, hen yolk, lavosh <b>GF</b>	24

# COOKED OVER COALS

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BUTTERNUT, citrus labneh, pistachio & honey gremolata <b>V, VGP, N</b>	24
CAULIFLOWER, ricotta, our dukkah, pecorino <b>V, GF, N</b>	24
SWORDFISH, cauliflower, burnt butter, lemon <b>GF</b>	30
½ CHICKEN, free range, tomato fondue, basil <b>GF</b>	30
PORK CUTLET, sugarloaf & manzanillo, verjus <b>GF</b>	38
LAMB RUMP, Riverina lamb, whipped tahini, tabouli, jus <b>GF</b>	34

# A LITTLE MORE FEEDS 2 - 3 PEOPLE | INCLUDES 2 SIDES

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WHOLE LOCAL TROUT, nduja romesco, burnt lime <b>GF, N</b>	72
12-HOUR LAMB SHOULDER, Riverina lamb, gremolata, jus <b>GF</b>	99
RIB EYE 800g, grain fed, dry aged, jus, mustard <b>GF</b>	125

# SIDES

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CHIPS, aioli <b>V</b> , <b>VGP</b> , <b>GF</b>	9
HOUSE SALAD, arugula, tomato, eschalot <b>VG</b> , <b>GF</b>	9
SUGARLOAF CABBAGE, EVOO <b>VG</b>	12
WAGYU FAT POTATOES <b>VGP</b> , <b>GF</b>	12
GREEN BEANS, cavolo nero, olive tapenade, almond, crispy chili oil <b>VG</b> , <b>GF</b> , <b>N</b>	12
CORN RIBS OVER COALS, chimichurri, pecorino <b>V</b> , <b>VGP</b> , <b>GF</b>	12

# PUB STAPLES & PIZZA

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BROCCOLI SALAD, eschalot, pine nuts, sesame <b>VG</b> , <b>GF</b> , <b>N</b>	23
SG BURGER, wagyu, swiss cheese, bacon, onion, tomato relish, chips	26
FISH & CHIPS, battered market fish, chips & house salad, lemon & our tartare	29
PRAWN & CHILLI, linguine, prawn, fermented chilli, tomato, citrus, pangrattato	30
CHICKEN SCHNITZEL, chips & house salad	27
CHICKEN PARMIGIANA, chips & house salad	30
WAGYU RUMP 250g, MB5+ graded, corn ribs, chimichurri <b>GF</b>	42
PORTERHOUSE 300g, pasture fed, green beans, café de Paris & jus <b>GF</b> , <b>N</b>	49

MARGHERITA, napoli, bocconcini, basil <b>V</b>	22
PORK & FENNEL, napoli, pork & fennel sausage, sopressa, gremolata, mozzarella	24
MORTADELLA, napoli, burrata, crispy chilli oil, mozzarella	26

# LITTLE GEORGE

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CRUMBED CHICKEN, chips	13
BATTERED FISH, chips	13
ZUCCHINI LASAGNE, parmesan <b>V</b>	13
PORK SAUSAGES, mash potato, gravy <b>GF</b>	13
KIDS ICE CREAM, chocolate sauce <b>V</b> , <b>GF</b>	3

# DESSERT

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TIRAMISU, Classic V	13
CHOCOLATE DELICE, hazelnut crunch, Davidson's plum V, GF, N	13
PAVLOVA, cream, strawberries, finger lime V, GF	13
CHEESE PLATE	19
Artisan cheese, lavosh, orange & gin marmelade V, GF	



*Local wets that we love with our food!*

Manzanillo olives – RIVERINA GIN

Garlic flatbread – BORAMBOLA SPARKLING

Roast beetroot carpaccio – LERIDA PINOT NOIR

Korean chicken – LARK HILL RIESLING

Swordfish – GUNDOG WILD SEMILLON

Pork cutlet – TUMBLONG CHENIN BLANC

Lamb rump – RAVENSWORTH TINTO

Whole local trout – MADA PINOT GRIS

Rib eye – WOODFORD BOURBON or COLLECTOR RESERVE SHIRAZ

Tiramisu – FOX HAT FULL MONGREL STOUT or GUNDOG MUSCAT

Cheese plate – COLLECTOR GOLDEN MEAN LATE HARVEST RIESLING

FRIDAY  
NIGHT  
ROAST

\$28

LIVE  
MUSIC  
EVERY  
SUNDAY



## GLOSSARY

*Let's make it a little clearer...*

- Manzanillo – A type of olive tree. The highest fruit-to-pit ratio of all olives.
- Carpaccio – Thinly sliced, usually beef, we're doing it for the vegan's.
- Saltbush – A sprawling blue/grey shrub from inland Australia, used for its saltiness.
- Stracciatella – An Italian cheese made from pulled mozzarella curds with fresh cream.
- White anchovies – brined & pickled for less time than a regular anchovy, keeping it white.
- EVOO – is simply Extra Virgin Olive Oil.
- Pâté – translates to “paste”, it is a finely chopped or pureed meat.
- Samphire – Succulent, salt-tolerant plant, grown in coastal areas.
- Lavosh – is a thin, crunchy middle eastern bread.
- Kimchi – Traditional Korean side dish, consisting of salted & fermented vegetables.
- Gochujang – is a spicy fermented condiment, popular in Korean cooking.
- Tartare – beef served raw. Originally given its name, as it was raw beef served with tartare sauce.
- Verjus – is a highly acidic juice made from pressing unripe grapes.
- Tahini – is a ground sesame paste used in Middle Eastern cooking.
- Nduja – Spicy, Italian, spreadable pork sausage. From the region of Calabria, Southern Italy.
- Romesco – is a sauce made from, capsicum, tomato & almonds.
- Linguini – translates to “little tongues”, is a flat spaghetti like pasta.
- Pangrattato – also known as “poor man's parmesan” is a seasoned & toasted bread crumb.
- Schnitzel – A thin slice of pork or other light meat, coated in breadcrumbs and fried. Classic.
- Chimichurri is an Argentinian uncooked sauce of parsley, oregano, chilli & garlic.
- Marble score – Or as seen on the menu “MB5+” is a score given to Australian wagyu to identify the marble of intramuscular fat that runs through the meat. Lowest (0) to highest (9).
- Café de Paris – is a flavoured butter for steak, made up with a mix of herbs & spices.
- Mortadella – Large Italian sausage, incorporated with around 15% cubes of pork fat.
- Pecorino – An Italian, salty, sheep milk cheese.
- Tapenade – is a Provençal savoury paste, made usually from black olives & capers.
- Chocolate delice – “delicious”, simply a mousse set with gelatine and not eggs.
- Australian natives – Lemon Myrtle, Davidson's Plum & Fingerlime are all natives of Australia.