

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

• **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.

SMALL PLATES

OUR SOURDOUGH, whipped ricotta, pepperberry V, VGP	12
MANZANILLO OLIVES, Wollundry Grove Olives, Wagga Wagga VG, GF	14
POLENTA CHIPS, tomato fondue, pecorino V, GF	16
KINGFISH CRUDO, compressed honeydew, cucumber & pistachio, avocado GF, N	24
LAMB TARTARE, pickles, Tabasco, labneh, our dukkah, kumara GF, N	24

PLATES

POTATO PAVÉ, almond & chickpea crunch, chilli & chives VG, GF, N	24
BARRAMUNDI, potato & fennel, asparagus, pesto GF, N	32
ROAST CHICKEN, celery, cabbage, eschalot, walnut, apple mustard GF, N	32
PORK COTOLETTA, tomato fondue, cavolo nero, whipped ricotta	38
BEEF SHORT RIB, creamy chimichurri, pangrattato, lemon GFP	47

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

WHOLE LOCAL TROUT, 'nduja romesco, burnt lime GF, N	72
12-HOUR LAMB SHOULDER, Riverina lamb, gremolata, jus GF	110
RIB EYE 800g, grain fed, dry aged, jus, mustard GF	149

SIDES

CHIPS, aioli V, VGP, GF	9
HOUSE SALAD, mixed leaf, tomato, eschalot VG, GF	11
GREEN BEANS, almond, cavolo nero, crispy chilli oil VG, GF, N	12
WAGYU FAT POTATOES VGP, GF	12
ROASTED CARROTS, vincotto & honey, sesame, dill V, VGP, GF	12

PUB STAPLES

PANZANELLA, cucumber & tomato, crispy chilli oil, burrata & basil V, VGP, GFP	27
WAGYU BURGER, lettuce, tomato, cheese, pickle, burger sauce, milk bun, chips	26
FRIED CHICKEN BURGER, lettuce, pickle, buffalo sauce, aioli, milk bun, chips	26
PUTTANESCA CASARECCE, olive, caper, anchovy, tomato, pangrattato VP	30
CHICKEN SCHNITZEL, chips & house salad	28
CHICKEN PARMIGIANA, chips & house salad	31
PORK SAUSAGE, white bean cassoulet, gremolata, chives GF	32
ANGUS STRIPLOIN 300g, Paris mash, green beans, café de Paris, jus GF, N	49

LITTLE GEORGE

CRUMBED CHICKEN, chips	13
CALAMARI, house salad, tartare GF	13
ZUCCHINI LASAGNE, parmesan V	13
CHEESE BURGER, tomato sauce, chips	16
KIDS ICE CREAM, topping V, GF	4

DESSERT

RHUBARB SEMIFREDDO, strawberry, lemon mascarpone, macadamia V, GF, N	15
CHOCOLATE DELICE, hazelnut crunch, Davidson's plum V, GF, N	15
BURNT ORANGE CRÈME BRÛLÉE V, GF	15



Local wets that we love with our food!

Manzanillo olives – HILLMAN BROS BLACK LIME GIN

Kingfish crudo – LARK HILL RIESLING

Lamb tartare – PEQUOD CHARDONNAY

Barramundi – BORAMBOLA SAUVIGNON BLANC

½ roast chicken – GALLAGHER SPARKLING DUET

Pork cotoletta – RAVENSWORTH MONTEPULCIANO

12-hour beef short rib – INDIGO BLACK INK

Whole local trout – MADA PINOT GRIS

Rib eye – COLLECTOR RESERVE SHIRAZ

Stay in the know!

FRIDAY
NIGHT
ROAST

\$28





GLOSSARY

Let's make it a little clearer...

Pepperberry – is a native berry, sweet with a peppery bite.

Manzanillo – a type of olive tree. The highest fruit-to-pit ratio of all olives.

Polenta – roughly ground cornmeal.

Crudo – translates to “raw”, (usually) seafood cooked & seasoned with citrus.

Labneh – is made from removing whey from natural yoghurt, making it thicker & creamier.

Dukkah – Middle Eastern condiment, ours is made with paprika & almonds.

Tartare – originally given its name, as raw beef was served with tartare sauce. We're using lamb.

Kumara – New Zealand for “sweet potato”. Why not just say sweet potato, I hear you ask..

Gremolata – is a sauce made from parsley, garlic & lemon. We also use chilli.

Cotoletta – or “cutlet”, usually crumbed veal, we're using pork.

Nduja – is a spicy, Italian, spreadable pork sausage. From the region of Calabria, Southern Italy.

Romesco – is a sauce made from, capsicum, tomato & almonds.

Puttanesca – originated in Naples in the mid-20th century and made typically with tomatoes, olives, capers, anchovies, garlic, EVOO and salt.

Casarecce – are short twists of pasta originating in the Sicily region of Italy which appear rolled up on themselves like a scroll.

Schnitzel – a thin slice of pork or other light meat, coated in breadcrumbs and fried. Classic.

Paris mash – smooth, silky & rich. Creamier than normal mash potato.

Café de Paris – is a flavoured butter for steak, made up with a mix of herbs & spices.

Pecorino – An Italian, salty, sheep milk cheese.

Chocolate delice – “delicious”, simply a mousse set with gelatine and not eggs.

Davidson's Plum – is an Australian native plum. It is very tart.

Semifreddo – translates to “half cold” or semi frozen.