

- 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.

V VEGETARIAN · VG VEGAN · VGP VEGAN POSSIBLE · GF GLUTEN FREE · GFP GLUTEN FREE POSSIBLE · N NUTS

SMALL PLATES

GARLIC FOCACCIA, over coals, EVOO VG	13
MANZANILLO OLIVES, Wollundry Grove Olives, Wagga Wagga VG, GF	14
WHITE POLENTA CHIPS, tomato fondue, pecorino V, GF	14
SCALLOP CEVICHE, potato scallop, tartare, chives	24
LAMB TARTARE, pickles, Tabasco, labneh, our dukkah, kumara GF, N	24

PLATES

POTATO PAVÉ, almond & chickpea crunch, chilli & chives VG, GF, N	24
BLUE EYE COD, black mussels, tomato & verjus, parsley GF	33
ROAST CHICKEN COQ AU VIN, mushroom, pearl onion GF	36
PORK COTOLETTA, tomato fondue, cavolo nero, whipped ricotta	38
12-HOUR BEEF CHEEK, Riverina beef, colcannon, fried leek GF	39

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	10
PUMPKIN, almond, horseradish, kale VG, GF, N	13
WAGYU FAT POTATOES VGP, GF	12
ROASTED CARROTS, honey, sesame, dill VGP, GF	12

PUB STAPLES & PIZZA

ROAST BEETROOT, quinoa, macadamia, cabbage, balsamic VG, GF, N	25
WAGYU BURGER, lettuce, tomato, cheese, pickle, burger sauce, milk bun, chips	25
CHICKEN BURGER, lettuce, kimchi, pickle, Gochujang Kewpie, milk bun, chips N	25
MUSHROOM RAGU, wild trio, rigatoni, soubise, pangrattato, hen yolk V	30
CHICKEN SCHNITZEL, chips & house salad	28
CHICKEN PARMIGIANA, chips & house salad	30
PORK SAUSAGE, white bean cassoulet, gremolata GF	32
WAGYU RUMP 300g, MB5+ graded, potato gratin, café de Paris, jus GF	49

MARGHERITA, napoli, mozzarella, basil V	23
CAPRICCIOSA, mozzarella, mushroom, artichoke, olive V	26
PEPPERONI, mozzarella, pecorino, hot honey	26
SOPRESSA, napoli, mozzarella, pork sausage, gremolata	26

LITTLE GEORGE

CRUMBED CHICKEN, chips	13
CALAMARI, house salad, tartare GF	13
ZUCCHINI LASAGNE, parmesan V	13
CHEESE BURGER, tomato sauce, chips	15
KIDS ICE CREAM, topping V, GF	4

DESSERT

RHUBARB & APPLE PIE, crème anglaise, raspberry sugar V	15
CHOCOLATE DELICE, hazelnut crunch, Davidson's plum V, GF, N	15
EARL GREY CRÈME BRÛLÉE V, GF	15



Local wets that we love with our food!

Manzanillo olives – HILLMAN BROS BLACK LIME GIN

Scallop ceviche – GALLAGHER SPARKLING DUET

Lamb tartare – PEQUOD CHARDONNAY

Blue eye cod – LARK HILL RIESLING

Coq au vin – LERIDA PINOT NOIR

Pork cotoletta – RAVENSWORTH MONTEPULCIANO

Beef cheek – 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...

EVOO – is simply Extra Virgin Olive Oil.

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

White polenta – roughly ground white cornmeal.

Ceviche – 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..

Coq Au Vin – literally translates to “rooster in wine”.

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

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

Verjus – is a highly acidic juice made from pressing unripe grapes.

Nduja – Spicy, Italian, spreadable pork sausage. From the region of Calabria, Southern Italy.

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

Kimchi – Traditional Korean side dish, consisting of salted & fermented vegetables.

Gochujang – is a spicy fermented condiment, popular in Korean cooking.

Soubise – is essentially a caramelized onion béchamel.

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

Colcannon – is a traditional Irish dish of mashed potatoes with cabbage.

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.

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.