

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

• SG •

*Our philosophy is fresh, local & seasonal.*

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Please quote your table number when ordering, it is found in the corner of your table.  
If you move tables, please let us know.

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

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OUR SOURDOUGH, whipped ricotta, pepperberry <b>V, VGP</b>	12
MANZANILLO OLIVES, Wollundry Grove Olives, Wagga Wagga <b>VG, GF</b>	14
POLENTA CHIPS, tomato fondue, pecorino <b>V, GF</b>	16
STRACCIATELLA, artichoke, peas, parsley, celery, EVOO <b>V, GF</b>	24
KINGFISH CRUDO, compressed honeydew, cucumber & pistachio, avocado <b>GF, N</b>	24

## PLATES

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POTATO PAVÉ, almond & chickpea crunch, chilli & chives <b>VG, GF, N</b>	24
ROAST CHICKEN, cabbage, celery, eschalot, walnut, apple mustard <b>GF, N</b>	32
PORK COTOLETTA, tomato fondue, cavolo nero, whipped ricotta	38
BARRAMUNDI, potato, fennel & asparagus, pesto <b>GF, N</b>	39
LAMB RUMP, creamy chimichurri, pangrattato, lemon <b>GFP</b>	42

## 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>	79
12-HOUR LAMB SHOULDER, Riverina lamb, gremolata, jus <b>GF</b>	112
RIB EYE 800g, grain fed, dry aged, jus, mustard <b>GF</b>	159

## SIDES

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

# PUB STAPLES

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PANZANELLA, cucumber & tomato, crispy chilli oil, burrata & basil <b>V, VGP, GFP</b>	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 <b>VP</b>	30
CHICKEN SCHNITZEL, chips & house salad	28
CHICKEN PARMIGIANA, chips & house salad	31
PORK SAUSAGE, white bean cassoulet, gremolata, chives <b>GF</b>	32
ANGUS STRIPLOIN 300g, Paris mash, sauce au poivre <b>GF</b>	49

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MARGHERITA, napoli, mozzarella, basil <b>V</b>	24
CAPRICCIOSA, mozzarella, ham, mushroom, artichoke, olive <b>VP</b>	27
PEPPERONI, mozzarella, pecorino, hot honey	27
SOPRESSA, napoli, mozzarella, pork sausage, gremolata	27

# LITTLE GEORGE

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

# DESSERT

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



*Local wets that we love with our food!*

Manzanillo olives – HILLMAN BROS BLACK LIME GIN

Kingfish crudo – LARK HILL RIESLING

Stracciatella – PEQUOD CHARDONNAY

Barramundi – BORAMBOLA SAUVIGNON BLANC

½ roast chicken – GALLAGHER SPARKLING DUET

Pork cotoletta – RAVENSWORTH MONTEPULCIANO

Lamb rump – MADA SANGIOVESE

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.

Pecorino – An Italian, salty, sheep milk cheese.

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

Stracciatella – is an Italian cheese made from pulled mozzarella curds mixed with heavy cream.

EVOO – is simply Extra Virgin Olive Oil.

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

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

Cavolo Nero – otherwise known as Tuscan cabbage or kale.

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

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

Pavé – in culinary terms it is usually referred to a square or rectangular serving of food.

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.

Sauce au poivre – is peppercorn sauce.

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.