

GEORGE'S - SAMPLE MENU

TO START

BAR TRIO (GF/DF/V) Alto Mixed Olives Marinated with Chilli, Garlic and Rosemary Spice Mixed Nuts with Rosemary and Preserved Guindillas	\$12
BREAD & BUTTER (V) House Made Cultured Butter with Moonacres Sourdough	\$9
EMPANADAS 2 House Made Empanadas Argentine Style with Salsa llajua	\$22
CRUDITE (GF/VEG) Fermented Heirloom Carrots and Fresh Cucumber with Wollumbi Estate Olive Oil	\$20
SEASONAL BURRATA (GF/V) La Stella Burrata Served with Cherry Heirloom Tomatoes, Strawberries, Basil, Wollumbi Estate Oil and Olive Dust	\$25
WAGYU BRESAOLA PLATE (GF/DF)	\$30
EYE FILLET CARPACCIO (GF) Served with Parmigiano, Watercress, Preserved Lemon, Capers and Almonds	\$28

SANDWICHES

Served with French Fries

ROCKAWAY FARM CHICKEN CLUB (DF) Hotel Classic Our Way With Local Rockaway Farm Roasted Chicken, Taluca Park Bacon, Mayo, Lettuce, Tomato, Soft Boiled Egg, Fresh Herbs and Guindillas	\$35
LOCAL REUBEN SIRLOIN Southern Highlands Sirloin Sandwich with Traditional Dressing, American Cheddar, Sauerkraut, Cornichons and Moonacres Sourdough	\$35
SOUTHERN HIGHLANDS BEEF BURGER House Made Cheese Burger from Robertson Village Butchery, Onion, Tomatoes, Picked Cucumber, Lettuce, Mustard and Ketchup	\$31

ADD ON:

Bacon	\$4
Fried Egg	\$2

SALAD

CHOP SALAD (GF/VEG) Heirloom Tomatoes, Quinoa, Cucumber, Carrots, Goats Cheese, Avocado, Sumac and Dill <i>Add Rockaway Farm Grilled Chicken \$8</i>	\$28
CHICKEN CAESAR Cos Lettuce, Rockaway Farm Chicken, Musset Farm Soft Egg, Bacon, Sourdough Croutons, Caesar Dressing and White Anchovies	\$31
PUMPKIN SALAD (GF/VEG) Roasted Pumpkin, Rocket, Mint, Almond, Goats Cheese and Lemon	\$25

OSBORN HOUSE

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P A S T A S	GNOCCHI (V) House Made Robertson Potato Gnocchi with Musset Farm Mushrooms, Lemon and Parmesan Cheese	\$33
	ORECCHIETTE WITH RAGU Slow Cooked Ossobuco, Orecchiette, Parsley, Lemon Salsa and Parmesan Cheese	\$32
M A I N S	BEEF SHORT RIBS 12hrs Beef Short Ribs with Carrot & Fennel Puree, Jus, Pangrattato and Fresh Herbs	\$52
	ROASTED CHICKEN (GF) Rockaway Farm Chicken, Pumpkin, Kale, Grape Sauce and Dukkah	\$48
	MILANESA (DF) Riverina Angus Sirloin Milanese with Lemon and English Mustard	\$34
	BLACK ANGUS SCOTCH FILLET (GF/DF) 350g Black Angus Scotch Fillet with Chimichurri Sauce and Salsa Criolla	\$58
	CRUMBED EGGPLANT (V/DF) Eggplant Milanese with House Made Hummus, Heirloom Tomato Salad, Pickled Onions and Herbs	\$32
	CHARRED CABBAGE With Roasted Sweet Potato, Fresh Grapefruit Segments and Cashew Paste Served with Celery Fresh Sauce	\$34
S I D E S	KALE TONATO (GF) Chiffonade of Cavolo Nero and Tonato Sauce	\$16
	FRENCH FRIES (GF/DF/VEG) With Vinegar Salt	\$13
	LEAF SALAD (GF/DF/VEG) Duck Foot Farm Leaf Salad with Dehydrated Tomato Chips	\$14
	BOULANGÈRE POTATOES (GF/V) Sliced Robertson Potatoes and Onions with Parsley, Shallots and Musset Farm Poached Egg	\$18
D E S S E R T S	FLAN (GF/V) Argentine Caramel Pudding with Enriched Cream	\$18
	NÉMESIS (GF/V) 70% Callebaut Chocolate Cake and Chantilly Cream	\$18
	THE PINES ICECREAM Two Scoops of your choice of Pistaccio, Chocolate or Vanilla	\$10

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