



# DINNER MENU

THE GEORGE CAFE & RESTAURANT

## MAINS

### **KING SALMON**

Pan Seared King Salmon served with creamy pumpkin risotto, vine tomato, seasonal vegetables with a white wine reduction

**34.00**

### **FRESH FISH & CHIPS\***

Catch of the day either beer battered OR pan seared served with garden salad, grilled lemon, tartare sauce and chunky chips

**26.00**

### **HOMEMADE PASTA (V)**

Portobello Mushroom, pesto, caramelised onions, parmesan cheese with a creamy white sauce & corn salsa

**27.00**

### **WARM PULLED PORK SALAD**

Warm BBQ pulled pork served on a fresh garden salad with beetroot, cucumber, toasted cashew nuts & sesame seeds with a honey mustard dressing

**25.50**

### **MACADAMIA PUMPKIN RISOTTO (V) (GF)**

Creamy risotto with roasted pumpkin, macadamia & parmesan cheese

**28.00**

### **STUFFED CHICKEN**

Braised skin on chicken breast stuffed with baby spinach, camembert cheese served with warm quinoa, asian slaw, seasonal vegetables with a white wine reduction

**33.00**

### **MOROCCAN LAMB RUMP(GF) "Signature Dish" 37.00**

Marinated medium braised Lamb, creamy mash potatoes, seasonal vegetables served with homemade baba ganoush and port wine jus

### **SCOTCH FILLET (GF)**

**36.00**

250grm Scotch Fillet served with creamy mash, grilled portobello mushrooms, vine tomato, seasonal vegetables, caramelised onions with port wine jus

### **SURF N TURF**

**36.00**

250grms Scotch Fillet, crumbed tiger prawns served with potato gratin, vine tomato, seasonal vegetables with a creamy garlic sauce

### **STEAK EGGS & CHIPS (GF)**

**35.00**

250grm Sirloin cooked to your liking served with chunky fries, fried eggs, garden salad & port wine jus

### **PORK BELLY (GF)**

**34.00**

Confit Pork belly served with kumara cakes, seasonal vegetables, apple & fennel slaw with chilli manuka honey & port wine jus

### **BBQ PORK RIBS (GF)**

**34.00**

Served with chunky fries and garden salad