

7AM – 5PM MONDAY & TUESDAY
 7AM TILL LATE WEDNESDAY THRU FRIDAY
 AVAILABLE FOR PRIVATE FUNCTIONS

THE GEORGE

BAR

TEL: 07 3221 4467
 111 EAGLEST@GGESPRESSO.COM.AU



BREAKFAST

served 7am – 11am

TOAST 6.5
 sourdough, seeded, rye, banana bread, condiments

BAKED GRANOLA (v) 10
 vanilla yoghurt, grilled peaches in syrup

BACON AND SCRAMBLED EGG WRAP 10

TWO EGGS & TOAST (v) 11
 poached, fried, boiled or scrambled

AVOCADO SMASH (v) 12
 mint, feta & lemon, NY deli rye

BACON AND EGG ROLL 14
 fried egg, bacon, smoked tomato relish, hash brown

ACAI SMOOTHIE BOWL (v) 14
 seasonal fruit, toasted nut and seeds

HEALTHY BREAKFAST (v) 16
 poached egg, ricotta, roast tomato, avocado, rocket

EGGS BENEDICT 18
 poached eggs, hollandaise with ham or spinach

extras

ALL 4ea

BACON – TOMATO
AVOCADO - HALOUMI
SMOKED SALMON – EGG

juices and MOCKTAILS

STRAWBERRY FIZZ 9
 strawberry purée, mint leaves, lime juice, soda water

VIRGIN MARY 9
 tomato juice, tabasco, mary mix

PASSIONATE FOOL 9
 passionfruit, lime, mint, apple juice

CHILLI GINGER NINJA 9
 ginger, mint, lime, chilli, ginger beer

** NO SPLIT BILLS FOR GROUPS OF 6 OR MORE **



ENTRÉES and Salads

SALTED BARRAMUNDI preserved lemon, caper, dill mayo	13
BABY CALAMARI avocado salsa, chilli salt	16
WAGYU BRESOALA dried cherry tomatoes, herbs, parmesan	18
KIPFLER POTATO SALAD (v) semi dried tomatoes, green beans, feta, almond	16
GREEN SALAD (v) broccoli, soybean, avocado, chickpeas	14
SPICED CAULIFLOWER SALAD (v) chickpeas, pomegranate, spinach, coconut yoghurt	16
add some PROTEIN to your salad	ea 4
haloumi bacon smoked salmon chicken avocado	



MAINS

ORECCHIETTE (v) zucchini, mint, lemon butter, pine nuts	23
RISOTTO roasted red pepper, grilled bug tail	27
BARRAMUNDI potato scallop, peas, malt vinegar, tartare sauce	29
CHICKEN MARYLAND maple glaze, corn, cos hearts, potato crisps	29
LAMB RUMP broad beans, spring onion, mint and pistachio hummus	34
CHEESE BURGER Angus Beef, cheddar, pickles, shoestring fries add bacon	22 3
220g BEEF TENDERLOIN pumpkin, chard, parmesan, porcini jus	38
STEAK FRITES 200g rump steak, shoestring fries, café de Paris butter	28

SIDES

SHOESTRING FRIES aioli	7
SOFT HERB SALAD beetroot dressing	7
GRILLED ASPARAGUS raw cashew	8
PEA SHOOTS sautéed in garlic	6



PLAT DU JOUR

all 24

MONDAY
 CHEF'S SPECIAL

TUESDAY
 CHICKEN SCHNITZEL
 chips, salad, gravy

WEDNESDAY
 BLUE SWIMMER CRAB SPAGHETTINI
 chilli, lemon, cherry tomato

THURSDAY
 PIE OF THE DAY
 chips, salad

FRIDAY
 FISH AND CHIPS
 beer battered fish, chips, tartare sauce

something SHARED

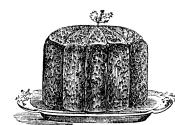
QUEEN GREEN OLIVES (v) 9
 goat's cheese, herb crumb

GRILLED FLATBREAD (v) 9
 extra virgin olive oil, spices

THREE CHEESE ARANCINI 11
 smoked tomato jam

CHEESE BOARD (v) 23
 selection of three cheeses, lavosh, fruit

CHARCUTERIE BOARD 28
 selection of cured meats, pickles, toast



DESSERTS

BITTERSWEET CHOCOLATE BROWNIE 12
 salted caramel popcorn

VANILLA PANNACOTTA 10
 grilled peaches, mint

COCONUT SORBET 10
 fresh and freeze dried fruits

AFFOGATO 12 / 8
 espresso, ice-cream, wafer, with or without liqueur