

The George

3 COURSE MENU \$89

Includes a Complimentary Glass of Chandon

Entrée

Fresh Oysters

with Lemon & Lime Tequila Sorbet and Bloody Marry Vinaigrette

Green Pea & Fig Salad

with Beetroot and Radish Pickles and Miso Dressing

Main

Seared Salmon

with Mango Quinoa Salsa and Coconut Dressing

Carré D'Agneau

Lamb Rack served with Glazed Baby Carrots, Cucumber & Mint Yoghurt and Drunk Raspberry Reduction

Risotto

Roasted Butternut, Peas and Parmesan Tuile

Dessert

Chocolate Brownie

with Seasonal Fruits and Caramel Gelato

Mango & Strawberry Tarte

with Basil and Lemon Ice Cream