



Bar Menu

(3:30pm To 6pm)

SMALL BITES

Marinated olives (vg)(gf)	\$8
Sweet & Spicy mix nuts Maple syrup Cayenne Cumin (vg)	\$7
Homemade hummus Paprika Olive oil Tortilla chips (v)(gfo)	\$8
Potato chips Aioli	\$9
Sweet potato fries Sweet chilli sauce Sour cream (v)	\$9
3 Cheese arancini Aioli Fresh herbs (v)	\$12
Grilled chorizo Marinated capsicum (gf)	\$12
Gourmet beef sliders (3) Brioche bun Swiss cheese Rocket Pickle Chef sauce	\$16
Smoked salmon sliders Brioche bun Cucumber Horseradish cream Dill	\$16

Platters to share

Cheese (gfo)

Margaret river Brie and Cheddar Blue roaring King Island Chutney Walnuts Lavosh	\$25
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Charcuterie (gfo)

Terrine French style Parma ham Salami Pastrami Pickles Toasted bread	\$28
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The George (gfo)

Mix olives Roasted nuts Hummus Salami Chorizo Arancini Brie Lavosh	\$30
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Please Inform Our Staff Of Any Dietary Requirements
(V: Vegetarian / VG: Vegan / GF: Gluten free / GFO: option)