



GEORGE STREET QUARTERS

Small Plates

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| <i>Grazing Board - house made chicken liver parfait, cured meats, cornichons, Lavash, cheese, and pumpkin hummus</i> | \$24 |
| <i>Turkish, Housemade Dukkah & EVOO</i> | \$8 |
| <i>Sticky Korean wings, sriracha kewpie (gf)</i> | \$12 |
| <i>Hand crushed potatoes, furikake, miso mayo (gfoa)</i> | \$12 |
| <i>Snow pea slaw with vinaigrette (ve, gf)</i> | \$10 |
| <i>Pork dumpling, soy ginger glaze</i> | \$12 |
| <i>Paprika & garlic roasted cauliflower, tahini yoghurt, toasted seeds (v,gf)</i> | \$16 |
| <i>Abrolhos Island scallops, watercress, nashi pear, salsa roja (gf)</i> | \$21 |
| <i>Crispy baby squid, soft herb salad, ginger soy & shallots (gf)</i> | \$19 |
| <i>Broccolini, lemon butter, feta & almonds (v, gf)</i> | \$16 |

Main Plates

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| <i>Handmade Fettuccine , spencer gulf king prawns, fennel, chilli, lemon, EVOO</i> | \$26 |
| <i>Dukkah Roasted Vegetables, lemon quinoa, pumpkin hommus, coconut yoghurt (ve)</i> | \$23 |
| <i>Black Angus Scotch Fillet, parsnip cream, fennel slaw (gf)</i> | \$30 |
| <i>Spiced Lamb Fillet, freekeh, beetroot, burnt orange, salsa verde, chèvre</i> | \$26 |
| <i>Market Fish - Fresh WA fish sourced daily, pearl couscous, capers, soft herbs, hazelnuts, onion & parsnip cream</i> | \$28 |