



GEORGE STREET QUARTERS

Small Plates

<i>Charcuterie Board - house made duck liver parfait, cured meats, cornichons, Lavash, cheese, and pumpkin hummus</i>	\$24
<i>Turkish, Housemade Dukkah & EVOO</i>	\$8
<i>Tomato & Herb Arancini</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, orange butter, crispy kale, furikake (gf)</i>	\$23
<i>Salt & Pepper Cuttlefish, caper oil and miso mayo</i>	\$18
<i>Broccolini, lemon butter, feta & almonds (v, gf)</i>	\$15

Main Plates

<i>Pan Fried Gnocchi, mushrooms, tarragon, pine nuts and reggiano</i>	\$26
<i>Charred broccolini, wild rice, pumpkin pure'e, coconut tzatziki & pickled cauliflower (gf,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>	\$27
<i>Market Fish, Fresh WA fish sourced daily, pearl couscous, capers, soft herbs, hazelnuts, onion & parsnip cream</i>	\$28