

ST GEORGES

DINING ROOM

Something Small

- Soup of the day (see special board) 9
- Crispy polenta chips with spicy tomato sugo (V) 8
- Calamari fritti with harissa mayonnaise 10
- Crispy Moroccan spiced chicken tenderloins with labneh (3) 9
- Oven-baked nachos with tomato salsa, jalapenos, guacamole & sour cream (V) 10
- Grilled saganaki with rocket and fig salad (V) 12
- Seasoned potato wedges, sweet chilli & sour cream (V) 9
- Bowl of chips 8

Something Light

- Slow roasted beef ribs in Asian master stock served with sticky rice & coriander, mango & tomato salsa 18
- (S) Crispy or grilled calamari on a salad of fennel, orange, pickled onion and pomme frite (GFO) 17
- (S) Grilled haloumi on a quinoa, zucchini, eggplant, baby herb and rocket salad (V) 17
- Add chicken (\$3)**
- (S) Moroccan chicken salad with crispy chorizo, fresh herbs, tomato, grains, beans & tzatziki 17

St George's Tasting Plate

- Polenta Chips
- Crispy Moroccan Chicken tenders
- Calamari fritti with harissa aioli
- Beef ribs and mango coriander salsa
- (Items subject to change)*
- For 2 people \$30, For 4 people \$50**

Mains

- (S) Curry of the day served with saffron rice, cucumber, mint yoghurt & roti (GFO) 19
- Paella with chicken, chorizo, tomato, garlic, chilli, peppers & red kidney beans (GFO) 26
- Spaghetti marinara with prawns, scallops, calamari, mussels, garlic, chili, white wine & olive oil (GFO) 27
- Penne with Mediterranean vegetables, rocket, feta & balsamic glaze (V) (GFO) 24
- Double cooked duck leg on roasted root vegetables with jus (GFO) 29
- Black Angus Porterhouse steak (250gm) with chunky chips, garden salad & gravy 26
- Grass-fed Rib Eye served with polenta, roasted tomato, eggplant stack & jus 34
- Grilled lamb fillets served on a black rice & okra medley with pomegranate pearls & labneh 28
- Favourites**
- (S) Roast of the day with seasonal vegetables (see Specials board) 19
- (S) Chicken schnitzel, garden salad & chunky chips 19
- (S) Chicken parmigiana with smoked ham, three cheese mix & napoli, served with garden salad & chips 20
- Wagyu burger with bacon, cheddar, pickled red onion, tomato & lettuce on toasted brioche bun & chips 20
- (S) Beer battered or grilled Barramundi, served with house-made tartare sauce, garden salad & chips 20
- (S) Burger of haloumi, rocket, eggplant, tomato & harissa mayo on brioche served with chips 17

Kids - \$10 (under 12)

- Spaghetti Bolognese
- Mini Chicken schnitzel and chips
- Battered or grilled fish and chips
- Crispy calamari and chips
- With complimentary bowl of vanilla ice cream*
- Sides**
- Garden Salad 5
- Fennel orange & rocket salad 6
- Seasonal vegetables 5
- Side of chips 5

Seniors

Choose any meal marked (S), with either soup or sticky date pudding

Members \$17 Visitors \$20

Dessert

- St Georges' Sticky date pudding with butterscotch sauce and ice cream 10
- Chocolate lava cake, berry coulis and vanilla ice cream 12
- Rosewater pannacotta with poached fig and pistachio crumb 12

See Specials board for more dessert specials

Members Only Specials

MONDAY	TUESDAY	WEDNESDAY	THURSDAY
Kids eat free <small>(free kids meal with any non-kids meal ordered)</small>	Chef's Tasting plate \$60 for 4 people <small>(with a bottle of house wine)</small>	\$18 parma & pot <small>(free pot with a parma)</small>	\$20 steak night <small>(250gm porterhouse Steak only)</small>

Dining Room Hours
12.00-2.30/5.30-8.30
(Kitchen open all day)