

MOTHER'S DAY LUNCH MENU

BRUNCH DRINKS

- Bananarama Smoothie** 14
banana, honey, ice cream, and malt
- Green Smoothie** 16
spinach, banana, mango, pineapple, almond milk, and almond meal
- Apple Juice ~ Orange Juice** 9

BRUNCH COCKTAILS

- Grand Mimosa** 20
grand marnier, orange juice, and sparkling wine
- Sunrise Mimosa** 14
grenadine, orange juice, and sparkling wine

BRUNCH

- Ham Cheese, and Tomato Open Omelette** 26
served on toast
- Cheesy Smoked Salmon and Spinach Open Omelette** 26
served on toast
- Pea, Zucchini and Haloumi Fritters** 27
with avocado salsa and yoghurt dip (v/gf)
- Sweetcorn Fritters** 27
with avocado salsa and yoghurt dip (v/gf)
- Chicken and Avocado Focaccia** 20.5
chicken, avocado, cheese, tomato, and pesto aioli served with two hash browns
- Ham, Cheese, and Tomato Focaccia** 20.5
served with two hash browns
- Mediterranean Vegetable Focaccia** 20.5
mixed vegetables, pesto, and feta served with two hash browns

BRUNCH

- Egg and Bacon Breakfast** 25
bacon, two hashbrowns, two fried eggs, toast, and tomato relish
- Steak and Eggs Breakfast** 29.9
minute eye fillet steak, two hashbrowns, two fried eggs, toast, and tomato relish
- Avocado Toast** 25.5
with two poached eggs, tomato, and feta
- BLT Inspired Scrambled Eggs** 27.9
with avocado, tomato, and bacon on toast served with tomato relish
- Chilli Bacon Scrambled Eggs** 23
with cherry tomato, cheese, and toast, served with tomato relish
- Greek Scrambled Eggs** 23
loaded with tomatoes, spinach, spring onions, garlic, and creamy feta on toast

TO START OR SHARE

- Ciabatta Bread** 26
1 piece 4.5 | 2 pieces 8
served warm with olive oil and balsamic vinegar bread dip
- Home-Style Cheesy Garlic Bread**
1 piece 5 | 2 pieces 9 (v)
- Thick-Cut Potato Chips** 27
Regular 10.5 | Large 17.5
with tomato sauce and aioli

SOUPS AND SALADS

- Pumpkin Soup** 21
roasted butternut pumpkin soup and a piece of garlic bread (v)
- Caesar-Style Chicken Salad** 31
crumbed chicken breast, lettuce, croutons, bacon, boiled egg, parmesan, and dressing
- Soba Noodle Salad** 36
salmon, cashews, avocado, cucumber, cherry tomatoes, coriander, and sweet chilli dressing (A)

PASTA AND GNOCCHI

- Curry Pasta** 31
mild curry chicken fettucine, broccoli, and cashews, topped with parmesan
- Spaghetti Seafood Marinara** 40
spaghetti with sautéed calamari, prawns, mussels, and salmon tossed in a tomato napoli sauce (M) (dairy-free)
- Pollo Bianco** 31
creamy garlic chicken and mushroom fettucine topped with parmesan cheese
- Garlic Prawn Fettucine** 31
creamy garlic prawn fettucine, topped with parmesan (l)
- Spaghetti Bolognese** 31
spaghetti tossed in a rich, slow-cooked beef sauce, served with parmesan cheese
- Penne a la Vegano** 30
mixed vegetables, tomato, chilli, and olive oil (vegan/gf)
- Gluten-Free Penne Pasta** +4
- Gnocchi Alla Sorrentina** 34
potato gnocchi, tossed in a tomato sugo, and covered with melted cheese (v)

RISOTTOS

- Traditional Chicken Risotto** 32
with sautéed mushroom, spinach, and chicken fillet topped with parmesan (gf)
- Risotto con Gamberi** 34
risotto with garlic prawns, baby spinach, cherry tomatoes, and a touch of napoli sauce topped with parmesan (l) (gf)
- Smoked Salmon Risotto** 34
risotto with smoked salmon and baby spinach, topped with parmesan (A) (gf)
- Risotto alla Zucca** 32
risotto with pumpkin, peas, and baby spinach, topped with parmesan (v/gf)

MAINS

- Deluxe Steak Sandwich** 31
eye fillet steak, caramelised onion, lettuce, egg, tomato, cheese, BBQ sauce, and aioli in a ciabatta roll with chips
- Authentic Chicken Parmigiana** 34
crumbed chicken breast with tomato sugo and cheese, with chips and coleslaw
- Atlantic Salmon Fillet** 40
served with creamy mash, sautéed spinach, and tartare sauce (A) (gf)
- Calamari a la Romana** 35
tender fried panko crumbed calamari rings served with chips, coleslaw, and tartare sauce (l)

DESSERTS

- Affogato Camamello** 17
vanilla ice cream, almond biscotti, flaked almonds, salted caramel, and an espresso shot
add Frangelico liqueur 14
- Sticky Date Pudding** 19
covered in a rich butterscotch sauce and served with ice cream
- Chocolate Pudding** 19
with chocolate fudge sauce and ice cream
- Panna Cotta** 19
classic creamy vanilla Italian dessert topped with roasted strawberries and sugar-flaked almonds
- Tiramisu** 20
the iconic Georges Tiramisu with mascarpone cheese and layers of coffee-soaked sponge served with silky crème anglaise
- Sorbet** 8 (per scoop)
light and refreshing (vegan/gf)
Blood Orange | Mango | Raspberry

* Brunch and Lunch menu is available until 3:00pm * (v) = Vegetarian (gf) = Gluten Free (gfo) = Gluten Free Option
Please notify your waiter of food allergies as not all ingredients are listed. * 10% surcharge on weekends

MOTHER'S DAY DINNER MENU

TO START OR SHARE

- Ciabatta Bread**
1 piece 4.5 | 2 pieces 8
served warm with olive oil and balsamic vinegar bread dip
- Home-Style Cheesy Garlic Bread**
1 piece 5 | 2 pieces 9 (v)
- Bruschetta with Feta (Feta Bruschetta)**
1 piece 12 | 2 pieces 19
with tomato, red onion, feta, garlic, lemon, basil, parsley, olive oil, and balsamic drizzle (v/gfo) (no alterations)
- Arancini**
2 pieces 13 | 4 pieces 23
cheesy spinach risotto balls (v/gfo)
- Calamari Fritti** 25
with lemon dressed rocket and tartare
- Thick-Cut Potato Chips**
Regular 10.5 | Large 17.5
with tomato sauce and aioli
- Minestrone Soup** 21
vegetables, beans, pasta, and parmesan, served with a piece of garlic bread (v)

PASTA

- Curry Pasta** 31
mild curry chicken fettucine, broccoli, and cashews, topped with parmesan
- Spaghetti Seafood Marinara** 40
spaghetti with sautéed calamari, prawns, mussels, and salmon tossed in a tomato napoli sauce (M) (dairy-free)
- Pollo Bianco** 31
creamy garlic chicken and mushroom fettucine topped with parmesan cheese
- Garlic Prawn Fettucine** 31
creamy garlic prawn fettucine, topped with parmesan (l)
- Spaghetti Bolognese** 31
spaghetti tossed in a rich, slow-cooked beef sauce, served with parmesan cheese
- Spaghetti Carbonara** 31
spaghetti tossed in a creamy egg and bacon sauce, served with parmesan
- Penne a la Vegano** 30
mixed vegetables, tomato, chilli, and olive oil (vegan/gf)
- Gluten-Free Penne Pasta** +4

HOUSE-MADE GNOCCHI

- Gnocchi Alla Sorrentina** 34
potato gnocchi, tossed in a tomato sugo, and covered with melted cheese (v)
- Gnocchi Ai Funghi** 34
potato gnocchi in a creamy mushroom and broccoli sauce, topped with parmesan (v)

MAINS

- Authentic Chicken Parmigiana** 34
crumbed chicken breast with tomato sugo and cheese, with chips and coleslaw
- Creamy Chicken Parmigiana** 34
crumbed chicken breast with creamy mushroom sauce and melted cheese, served with chips and coleslaw
- Atlantic Salmon Fillet** 40
served with creamy mash, sautéed spinach, and tartare sauce (A) (gf)
- Calamari a la Romana** 35
tender fried panko crumbed calamari rings served with chips, coleslaw, and tartare sauce (l)
- Parmigiana di Melanzane** 34
crumbed slices of eggplant topped with naopli sauce and melted cheese, served with creamy mash and sautéed spinach
- Eye Fillet Steak 200gm** 59.95
premium grain-fed beef with chips, coleslaw, and a creamy mushroom sauce

RISOTTOS

- Traditional Chicken Risotto** 32
with sautéed mushroom, spinach, and chicken fillet topped with parmesan (gf)
- Risotto con Gamberi** 34
risotto with garlic prawns, baby spinach, cherry tomatoes, and a touch of napoli sauce topped with parmesan (l) (gf)
- Smoked Salmon Risotto** 34
risotto with smoked salmon and baby spinach, topped with parmesan (A) (gf)
- Risotto alla Zucca** 32
risotto with pumpkin, peas, and baby spinach, topped with parmesan (v/gf)
- Seafood Risotto** 40
with calamari, prawns, mussels, salmon, and a touch of tomato napoli sauce served with parmesan (M) (gf)

DESSERTS

- Affogato Camamello** 17
vanilla ice cream, almond biscotti, flaked almonds, salted caramel, and an espresso shot
add Frangelico liqueur 12
- Sticky Date Pudding** 19
covered in a rich botterscotch sauce and served with ice cream
- Chocolate Pudding** 19
with chocolate fudge sauce and ice cream
- Panna Cotta** 19
classic creamy vanilla Italian dessert topped with roasted strawberries and sugar-flaked amonds
- Tiramisu** 20
the iconic Georges Tiramisu with mascarpone cheese and layers of coffee-soaked sponge served with silky crème anglaise
- Sorbet** 8 (per scoop)
light and refreshing (vegan/gf)
Blood Orange | Mango | Raspberry

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