

7AM – 5PM MONDAY & TUESDAY  
 7AM TILL LATE WEDNESDAY THRU FRIDAY  
 AVAILABLE FOR PRIVATE FUNCTIONS

# THE GEORGE BAR

TEL: 07 3161 6113  
 111 EAGLEST@GGESPRESSO.COM.AU



## BREAKFAST

served 7am – 11am

- TOAST** 6.5  
 sourdough, seeded, rye, banana bread & condiments
- SWEET CRUMPETS** (v) 9  
 honey butter, blueberry ricotta, granola
- THE WILD MUESLI** (v) 10  
 organic lemon and blueberry bircher, sweetened yoghurt, coconut water
- BREAKFAST BOWL** (v) 10  
 seasonal fruit, puffed rice, chia, pepitas, coconut
- AVOCADO ON TOAST** (v) 12  
 crushed avocado, feta, herbs, sourdough
- BREAKFAST BURRITO** (v) 12  
 spiced beans, scrambled eggs, avocado
- 2 EGGS & TOAST** (v) 11  
 poached, fried, boiled or scrambled
- BAKED EGGS** 13  
 chorizo, house baked beans, toasted turkish
- HEALTHY BREAKFAST** (v) 16  
 poached egg, ricotta, roast tomato, avocado, rocket
- EGGS BENEDICT** 18  
 poached eggs, hollandaise with ham or bacon

### extras

ALL 4ea

**BACON – MUSHROOMS – TOMATO  
 AVOCADO - FETA  
 SMOKED SALMON – EGG**

## soft DRINKS

- ROSEMARY SMASH** 8  
 mixed berries, rosemary, honey, sparkling water, lemon
- CHILLI GINGER NINJA** 8  
 ginger, mint, lime, chilli, ginger beer
- VIRGIN MARY** 8  
 tomato juice, tabasco, mary mix
- PASSIONATE FOOL** 8  
 passionfruit, lime, mint, apple juice



## ENTRÉES

<b>AUSTRALIAN MARINATED MIXED OLIVES</b> (v)	8
<b>ROSEMARY GARLIC BREAD</b> (v) smoked garlic butter	12
<b>CIDER GLAZED PORK BELLY</b>	14
apple & fennel salad, crackling	
<b>SALT &amp; PEPPER CALAMARI</b> preserved lemon mayo	12
<b>CHICKEN LIVER PARFAIT</b>	14
golden fig jam, lavosh	
<b>HEIRLOOM TOMATO BRUSCETTA</b> (v)	14
buffalo mozzarella, basil & aged balsamic	
<b>WARM GRAIN SALAD</b> (v) almonds, herbs, cranberry vinaigrette	14
<b>GREEN SALAD</b> (v) zucchini, asparagus, peas, mint, broccoli, chèvre	14
<b>HEIRLOOM CARROT &amp; BEETROOT SALAD</b> (v)	16
goats curd, hazelnut & lemon oil	
<b>add some PROTEIN to your salad</b>	ea 6
haloumi   calamari   smoked salmon   chicken   pork belly	



## MAINS

<b>PRIMAVERA PASTA</b> (v)	23
primavero, pesto, house ricotta	
<b>TRUFFLE FETTUCCINE</b>	24
prosciutto, broad beans, mint, truffle cream, pecorino	
<b>CONE BAY BARRAMUNDI</b>	29
pancetta, peas, mint, frisée	
<b>ROAST CHICKEN SUPREME</b>	29
carrot purée, fennel, watercress, celery, walnut	
<b>SLOW ROASTED LAMB SHOULDER</b>	29
buttered kale, charred capsicum salsa, feta	
<b>ANGUS BEEF CHEESE BURGER</b>	22
red cheddar, pickles, french fries	
<b>EYE FILLET STEAK</b>	39
250g grass fed eye fillet, soft polenta, truss tomatoes, broccolini, peppercorn sauce	
<b>STEAK FRITES</b>	28
200g rump steak, french fries, café de Paris butter	



## PLAT DU JOUR

all 24

### MONDAY

CHEF'S SPECIAL

### TUESDAY

PRAWN SPAGHETTINI  
 prawns, lemon, chilli, basil

### WEDNESDAY

GRILLED CHICKEN BURGER  
 haloumi, rocket, pickled onion, french fries

### THURSDAY

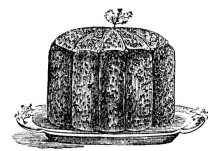
LAMB ROSEMARY PIE  
 caramelized onion gravy, mushy peas

### FRIDAY

FISH & CHIPS  
 beer battered fish, fat chips, tartare sauce

## sides

- FRENCH FRIES** aioli 6
- GREEN BEANS** salsa verde, garlic chips 8
- GARDEN SALAD** french vinaigrette 6
- ROASTED CAULIFLOWER** 8  
 buffalo sauce, blue cheese



## DESSERTS

- LINDT BITTERSWEET CHOCOLATE TART** 12  
 vanilla bean gelato, candied orange
- YOGHURT PANNA COTTA** (GF) 10  
 mango, lychee, coconut
- AFFOGATO** 8/12  
 espresso, ice-cream with/out liqueur
- CHEESE BOARD** 23  
 ask for todays cheese