



the george

Christmas set menu

3 course – 2 selections alternate drop
\$105 per person

to start

seared tuna

pickled radish, yuzu dressing, togarashi mayo **gf df**

duck parfait

brioche, quince gel, pear chutney

burrata

sourdough, fig relish, chimichurri, pumpkin seeds

mains

sous vide lamb rump

confit garlic mash, pea & mint salsa, jus **gf**

roast chicken breast

crispy agria gratin, beans, mushroom puree, jus **gf**

grilled salmon

grilled asparagus, saffron beurre blanc, chorizo **gf**

dessert platter

lemon posset

lavender meringue, rhubarb gel **gf v**

sticky date pudding

butterscotch sauce, plum ice-cream **v**

mini pavlova

white chocolate mousse, macerated berries **gf v**

gf - gluten free **v** - vegetarian **lf** - local food (provincially sourced)

df - dairy free **n** - contains nuts

