



spring dinner

leavened

selection of house breads with butter & seasonal dips 9

gluten free bread items are available on request

entrée

seared scallops 23

black garlic coated, braised duck, mushroom & ponzu foam g lf

soup of the day 16

please see your server for today's creation g

warm portobello & wild mushroom terrine 19

with confit tomato & cumin lf g v df

warm confit of salmon 22

with dressed soba noodles & braised spring onion df

pacific coast oysters six pieces 23

riesling & sea water aspic, frisée lettuce salad g df

beetroot & goat's cheese assiette 20

baby beets, beet leaves, balsamic & chèvre n v g

mains

free farmed pork 38

pulled pork, tenderloin, potato puree & apple gel g lf

seared breast of free-range chicken 28

truffled macaroni & cheese, crispy buttermilk onion rings

picatta of market fish 39

potato cake, semi dried tomatoes & miso beurre blanc g lf

golden beetroot risotto 28

with candied beet, green pea ice-cream

from the grill 42

your selection comes with spiced hand-cut fries, jus & béarnaise

ashburton fillet 200g

grass-fed, grain finished

aged angus ribeye 250g

grass-fed, grain finished

invercargill lamb loin 220g

pressed belly, buttered silver beet, onion confit, mint oil

grilled black tiger prawns 220g

garlic crème sauce - served with steamed rice g

ocean angus beef sirloin 300g

raised by the sea, grass-fed, grain finished

exclusive to **The George**

additions 5

exotic mushroom medley

blue cheese

free-range egg

truffle butter

crispy onion rings

sides 8

seasonal market fresh vegetables

mixed salad leaves + organic white miso & sesame dressing g

truffled mash potato g

oamaru brussel sprouts, pancetta & pinenuts n

shiitakes, asian greens, wok fry sauce, crispy shallots lf g

hand-cut potato chips g

tomato salad - burrata, balsamic, micro basil g

sweets

black forest 16.5

maraschino cherries, chocolate mousse, earl grey ice-cream & ginger crumbs v

strawberry parfait 16.5

chocolate soil, strawberry spheres, cocoa & cinnamon meringue v g

apple & pear crumble 16.5

quinoa flakes coconut, nuts & honey n g

tiramisu 16.5

with praline & marsala v g

50 sweet set 12.5

a selection of sweet treats for two to share
(your friendly service staff will inform you of today's selection)

cheeses

carefully selected New Zealand cheeses served at their very best with appropriately considered accompaniment - today's selection will be explained by your friendly service staff

gluten free textures can be provided on request

single serve cheese (50gm) 15

selection of two cheeses (100gm) 23

selection of three cheeses (150gm) 30

infusions

espresso coffees - short black & long black 4

espresso coffees 5

flat white, latte, cappuccino, mochaccino, macchiato, chai latte, hot chocolate

teas 4.5

liqueur coffees 13.5

g - gluten free v - vegetarian lf - local food (provincially sourced)
n - contains nuts df - dairy free

for any other dietary restrictions please inform our friendly service team
as good food takes time please inform us of your time restraints