



## spring lunch

### 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 18**

with confit tomato & cumin lf g v df

### salads

**the 50 salad 19.5**

soft poached egg, baked prosciutto romaine lettuce parmesan & classic caesar dressing with smoked free range chicken - extra \$5

**beetroot & goat's cheese assiette 20**

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

### light meals

**free farmed pork 36**

pulled pork, tenderloin, potato puree g lf

**seared breast of free-range chicken 27**

truffled macaroni & cheese, crispy buttermilk onion rings

**picatta of market fish 39**

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

**home-made pasta 19**

with candied beet, green pea ice-cream

### from the grill 42

served with béarnaise & chip potatoes, seasoned with spiced south island sea salt

please inform us of your time restraints as the larger beef cuts will take time to cook above "medium to well done"

**wakanui fillet 200g**

grass-fed, grain finished

**ocean angus beef sirloin 300g**

raised by the sea, grass-fed, grain finished

exclusive to **The George**

**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

### 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