

# St GEORGES RESTAURANT

## Lunch

### Menu

#### Something to share

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Homebaked fresh bread   dukkah   Telegraph Hill extra virgin olive oil	10
Marinated Kalamata olives	8

#### Raw

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<b>Tarter beef</b>   cured egg yolk   lemon sorbet   herb crostini	18
<b>Salmon Tiradito</b>   chia seed   wild fennel oil   tobiko   grapefruit   autumn petals	18

#### Entrée

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<b>Farmed rabbit tortellini</b>   olives   mushroom   chicken broth	19
<b>Tiger prawns</b>   panko crumb   radish   beetroot   lettuce   caper mayo	19
<b>Pork belly</b>   quince   fig jam   apple	19
<b>Heirloom carrots</b>   roasted   pickled   Origin Earth labneh   puffed wild rice   walnuts	18

#### Mains

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<b>Risotto</b>   broad beans   green pea   aged parmesan   roast organic garlic	26
<b>Pan roasted Hapuka</b>   fennel   seaweed butter   tomato sauce   roasted macadamia	29
<b>'Bostock' Chicken breast</b>   pistachio stuffing   baby leek   Lawson carrot   celeriac puree	29
<b>Slow cooked Beef</b>   potato foam   mushroom sauce   broccolini	30
<b>Lamb rack</b>   broad beans   minted peas   baby carrot   lamb Jus	30

#### On the side

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St Georges Vegetable medley	10
Agria potato chips   aged parmesan	10
Organic salad   sunflower   pumpkin seeds	10

#### Something Sweet

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<b>White chocolate</b>   dark chocolate sauce   chocolate ice cream	16
<b>Lemon tart</b>   mango sorbet   passionfruit gel   meringue	16
<b>Smokey Coral</b>   aerated chocolate   bitter caramel bavarios   salted caramel   hokey pokey	16
<b>Vanilla Crème Brûlée</b>   rich vanilla ice cream   sable crumble	16

#### *From our Farm – Organic & Spray free:*

Fennel	Leek	Cauliflower	Pumpkin
Quince	Squash	Turnips	Fig
Celeriac	Beetroot	Green beans	Olives
Grapefruit	Radish	Broad beans	Lettuce
Rosemary	Walnuts	Carrots	

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