

St GEORGES RESTAURANT

Dinner Menu

Something to share

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

Raw

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

Entrée

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

Mains

Risotto broad beans green pea aged parmesan roast organic garlic	30
Pan roasted Hapuka fennel seaweed butter tomato sauce roasted macadamia	34
'Bostock' Chicken breast pistachio stuffing baby leek Lawson carrot celeriac puree	34
Slow cooked Beef potato foam mushroom sauce broccolini	35
Lamb rack broad beans minted peas baby carrot lamb Jus	36

On the side

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

Something Sweet

White chocolate dark chocolate sauce chocolate ice cream	16
Lemon tart mango sorbet passionfruit gel meringue	16
Smokey Coral aerated chocolate bitter caramel bavarios salted caramel hokey pokey	16
Vanilla Crème Brûlée 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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