

SPECIALS

STARTERS

Oysters Natural

Freshly shucked oysters served the old-fashioned way with lime and chilli dressing
Three natural oysters \$14, six natural oysters \$25

Oysters Kilpatrick

Baked with bacon, spinach and parmesan
Three Kilpatrick oysters \$15, six Kilpatrick oysters \$26

VEAL

Classic Veal Parmigiana

A New York classic - tender crumbed veal medallions layered with tomato sugo, cheese blend and baked until golden. Served with roasted Mediterranean vegetables and fried potatoes \$38

Veal Valdostana

creamy mushroom & cheese baked veal scallopini, sautéed greens, mash \$38

Cotoletta di Vitello alla Milanese

parmesan crumbed veal schnitzel served with
roasted Mediterranean vegetables, rosemary fried potatoes and salsa verde \$37

FISH OF THE DAY

Grilled Local Fresh Fish Fillet

served with sautéed greens, creamy mashed potato and lemon butter sauce \$39.5
(please ask wait staff)

PASTA & RISOTTO

Marinara Aglio Olio Spaghetti

Seafood mix (calamari, mussels, prawns, salmon, scallops), served with
chilli, garlic, parsley and extra-virgin olive oil \$36

Prawn, Spinach and Semi Dried Tomato Risotto

with parmesan cheese and a hint of chilli \$30

STEAKS

Pasture-fed Black Angus Eye Fillet

with sautéed greens, mash and creamy mushroom sauce \$49

Wagyu Porterhouse (300gm Marble Score 6+)

served with crunchy Italian-style fried potatoes, sautéed spinach, bbq sauce and horseradish cream \$60

DESSERTS

Chocolate Soufflé

Served with chocolate ice cream
and hot chocolate sauce \$23 *(allow 30 minutes)*

Panna Cotta

Vanilla flavoured cream served with berries and sugar-coated almonds \$18

CELEBRATE @ GEORGES

GEORGES UPSTAIRS

Available for private celebrations and events every day of the week

Please visit www.georgesrbc.com.au to make an inquiry