

DESSERT MENU

MASCARPONE AND CINNAMON PANNA COTTA

with spiced poached pears and hazelnut praline GF \$12

WARM CHOCOLATE BROWNIE

with chocolate fudge sauce, vanilla bean ice cream and raspberry coulis \$12

STICKY DATE PUDDING

with butterscotch sauce and vanilla ice cream \$12

TRADITIONAL AFFOGATO

with espresso, amaretto and vanilla ice cream GF \$15

FRANGELICO MALTESER CHEESECAKE

with quince gel and Chantilly cream \$12

KIDS MENU

HOMEMADE SOUTHERN FRIED CHICKEN TENDERLOINS

with fries and tomato sauce \$10

CALAMARI RINGS

with fries and tomato sauce \$10

FISH AND CHIPS

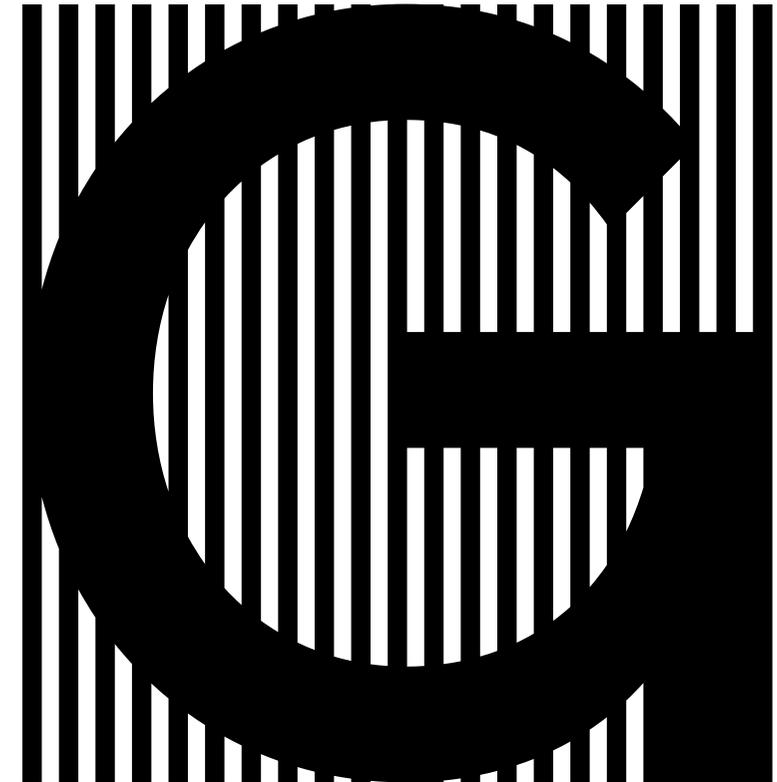
with tomato sauce \$10

BACON AND CHEESE TOASTIE

with fries and tomato sauce \$10

KIDS BURGER

with fries and tomato sauce \$10



THE GEORGE HOTEL

BATHURST
NSW

DINNER MENU

BURGER MENU

THE GEORGE BEEF BURGER

Black Angus beef patty with lettuce, tomato, onion, bacon,
American red cheddar, burger sauce and fries.\$21

CLASSIC CHEESEBURGER

Black Angus beef patty with American red cheddar,
American mustard, ketchup, pickles and fries\$18
add bacon\$3

CHICKEN BURGER

Crispy Chicken thigh fillet with lettuce, tomato, onion, bacon,
American red cheddar, burger sauce and fries\$21

MUSHROOM BURGER

Crumbed portobello mushroom with lettuce, tomato, onion,
American red cheddar, burger sauce and fries\$21

SPICEY BUFFALO CHICKEN BURGER

Crispy chicken fillet in our buffalo sauce with bacon, coleslaw,
American red cheddar, burger sauce and fries\$21

KOREAN FRIED CHICKEN BURGER

Crispy chicken in Korean sauce with wombok, pickled cucumber,
kewpie mayonnaise and fries\$21

**All burgers can be made with gluten free buns.*

MAIN MENU

GARLIC BREAD\$8

FRIES

with garlic aioli **GF**\$8

PORK AND CHIVE DUMPLINGS

with soy and shallot dipping sauce\$16

SMOKED SALMON

with cherry tomatoes, charred capsicum sherry vinaigrette, fried leek, cheddar
cheese and fennel seed crumb **GF**\$22

SPICED PEAR SALAD

with prosciutto, orange, goats cheese, almonds, parmesan and a green leaf salad
with lemon dressing. **GF**\$24

ASIAN STYLE MARINATED BEEF SALAD

with cucumber, chilli jam, wom bok, parsnip chips and a soy and coriander dressing\$24

GRILLED ASPARAGUS

with parsnip puree, charred eggplant, Brussel sprouts, cherry tomatoes,
salad leaves, dukkah and paprika oil **V. GF**\$22

BEER BATTERED FLATHEAD

with pea and mint puree, house tartare sauce and fat chips\$25

SOUTHERN STYLE PULLED PORK SOURDOUGH SANDWICH

with smokey BBQ sauce, coleslaw, caramelised onion, American red cheddar and fat chips ...\$20

SPICEY BUFFALO CHICKEN WINGS

with ranch sauce **GF**\$18

K.F.C KOREAN FRIED CHICKEN

with cashew nuts, spring onions and an Asian wombok salad\$22

400G GRAIN FED BLACK ANGUS RIB EYE

with café de Paris butter, parmesan blistered cherry tomato green leaf salad and fries **GF**\$45

LAMB RUMP

with capsicum pepperonata, grilled asparagus, pistachio pistou and red wine jus **GF**\$35

CHICKEN BREAST

with mushroom duxelles, rosemary and lemon potatoes, fried leek, crispy
pancetta, tarragon pesto and red wine jus **GF**\$35

BAKED BARRAMUNDII

with grilled Bok Choy, charred eggplant, tempura enoki mushrooms, laksa
broth, Asian greens and fried eschalots **GF**\$35

PAN SEARED SALMON

with sauteed potatoes, charred capsicum, chorizo, charred herb crème fraiche,
fried chick peas and paprika oil **GF**\$35

CRISPY SKIN PORK BELLY

with parsnip puree, fried Brussel sprouts, apple and green capsicum relish,
burnt butter and hazelnut, honeyed carrots and red wine jus **GF**\$35