

ST GEORGES

DINING

Entrée

- Soup of the day (see specials board) 9
- Garlic Cobb loaf – serves 2 (v) 8
- Crispy polenta chips with paprika salt and dressed pea tendrils (GF, vg) 10
- Grilled saganaki cheese with a roquette salad and fresh lemon (v) 12
- Oven-baked nachos with tomato salsa, jalapenos, guacamole & sour cream (v) 10
- Salt, pepper, chilli and coriander coated crispy calamari served with salad and a mirin sauce 16

Salads

- Soba noodle salad with pickled mushrooms, ginger, chilli, wakami, sesame seeds, spring onion and a soy / ginger dressing (vg) 18
- Cured salmon and beetroot salad with pickled beetroot, goats cheese and orange (GF) 18
- A warm chargrilled calamari salad with snow pea tendrils, orange, fennel, cherry tomatoes, chargrilled chorizo and an orange vinaigrette (GF) 19
- Caesar salad with bacon, egg, anchovies and house-made Caesar dressing, served on a bed of crispy baby cos lettuce and croutons (Add Chicken for \$4.00) 18
- Beer battered barramundi salad served with green beans, quinoa, mixed lettuce, chorizo and finished off with an aioli-tzatziki dressing 20

Burgers

- Double Trouble Burger – 2 Wagu beef patties on a brioche bun with double cheese, lettuce, tomato and aioli with chips and paprika salt 24
- Vegetable Burger – Vegetable patty on a brioche bun with spinach, roasted capsicum, Swiss brown mushrooms, tomato relish and chips (v) 20
- Barramundi Burger – lightly battered barramundi on a brioche bun with cos lettuce, pickled onion and dill aioli served with chips 20

Mains

- B.L.T – Grilled sourdough with crispy bacon, tomato and lettuce with aioli and chips (Add chicken tenders \$4.00) 15
- Curry of the day served with mint raita and roti bread, mango chutney and paddadums 18
- American style Pork Ribs served with a sticky house-made BBQ glaze, potato wedges and a fresh apple and carrot slaw 25
- Beetroot and braised beef cheek risotto served with beetroot puree, crumbled feta and roquette (GF) *Can be served as a Vegan Option 22
- Linguini served with toasted pine nuts, pumpkin, spinach, semi sun-dried tomatoes, garlic, onions and finished with shaved parmesan (v) 22
- Linguini Marinara served with scallops, prawns, mussels, clams and fish and with Olive oil, tomatoes, parsley and white wine 27
- Crispy skinned Atlantic salmon served on mashed potato, wilted spinach, blistered cherry tomatoes and finished off with a lemon butter sauce (GF) 26
- 300gram Grain Fed / Grass fed (RavensWorth) Porterhouse with chunky chips, garden salad & choice of sauce 34
- 250gram Grass Fed Eye fillet served with chunky chips, garden salad & choice of sauce 36

Favourites

- Roast of the day with seasonal vegetables (see Specials board) 19
- Chicken schnitzel served with garden salad, chunky chips & choice of sauce 20
- Chicken parmigiana with smoked ham, three cheese mix & Napoli, served with garden salad & chips 22
- Caulfield RSL's Bangers and Mash - 2 beef sausages, creamy mash, mushy peas and finished with an onion gravy (GF) 19
- Beer battered or grilled Barramundi, served with house-made tartare sauce, garden salad & chips 20
- Corned beef served with a creamy mash, braised cabbage and seeded mustard gravy (GF) 19

(GF) – Gluten Free (v) – Vegetarian (vg) – Vegan

A 10% Member's discount applies to these prices – Please present your Member's card when ordering

Kids - \$12 (under 12)

- Spaghetti Bolognese
- Chicken nuggets and chips
- Battered or grilled fish and chips
- Kid's salmon fillet with vegetables
- Kid's sausage and mash with gravy
- Macaroni and cheese (v)
- With complimentary bowl of vanilla ice cream and a choice of their favourite topping*

Sides

- Garden Salad (v) 6
- Fennel, orange & rocket salad (v) 6
- Seasonal vegetables (v) 6
- Small bowl of chips (v) 6
- Seasoned potato wedges, sweet chilli & sour cream (v) 9
- Large Bowl of chips sprinkled in Paprika 8

Dessert

- St Georges' Sticky date pudding with butterscotch sauce and ice cream 11
- Apple and rhubarb crumble with vanilla bean ice cream 11
- Chocolate lava cake with strawberry infused mascarpone 11
- Citrus tart with raspberry coulis and double cream 11

See our specials board for daily, seasonal savoury & sweet specials

Dining Room Hours

12.00-2.30/5.30-8.30

(Kitchen opens daily 11am-10pm)