

# ST GEORGES

## DINING ROOM

### Something Small

Soup of the day (see specials board)	9
Crispy polenta chips with spicy tomato sugo (V)	8
Calamari fritti with chilli & lime mayonnaise	10
Fried Chicken Tenders with harissa mayonnaise (3)	9
Oven-baked nachos with tomato salsa, jalapenos, guacamole & sour cream (V)	10
Seasoned potato wedges, sweet chilli & sour cream (V)	9
Bowl of chips with house aioli and tomato sauce	7

### Something Light

Summer Series Beef Ribs – slow braised over 14 hours, served with peanut chilli and Japanese rice	18
Crispy or chargrilled calamari on a salad of fennel, orange, pickled onion and pomme fritte with chilli and lime mayonnaise (GFO)	18
Grilled haloumi on a quinoa, zucchini, eggplant, baby herb and roquette salad (V) <b>(Add Chicken for \$3)</b>	17
Caesar Salad with bacon, egg, anchovies and house-made Caesar dressing, served on a bed of crispy baby cos lettuce <b>(Add Chicken for \$3)</b>	17
Moroccan chicken salad with crispy chorizo, fresh herbs, tomato, grains, beans & tzatziki	17

### St George's Tasting Plate

Consists of :

- Polenta Chips
- Summer Series Beef Ribs
- Fried Calamari
- Crispy Chicken Tenders

*(Items subject to change)*

**For 2 people \$30, for 4 people \$50**

### Mains\*

Curry of the day served with saffron rice, mint Indian Lassi and roti (GFO)	20
Summer Seafood Paella with prawns, scallops, calamari, mussels, garlic, chilli & burnt lime	27
Calabrian Style Pork Ragu on a bed of fresh Pappardelle pasta	24
Spaghetti Pollo e' Longaniza – chicken, chorizo and Mediterranean vegetables tossed through fresh pasta, garlic and herbs	25
Penne with Mediterranean vegetables, rocket, feta & balsamic glaze (V) (GFO)	25
Crispy Skinned Atlantic Salmon served on sautéed vegetables and a sweet potato mash	26
Black Angus Porterhouse steak (250gm) with chunky chips, garden salad & choice of sauce	26
Grass-fed Rib Eye served with chunky chips, garden salad & choice of sauce	34
<b><u>Favourites*</u></b>	
Roast of the day with seasonal vegetables (see Specials board)	19
Chicken schnitzel served with garden salad, chunky chips & gravy	19
Chicken parmigiana with smoked ham, three cheese mix & Napoli, served with garden salad & chips	20
Wagyu burger with bacon, cheddar, pickled red onion, tomato, lettuce & aioli on toasted brioche bun & chips	20
Beer battered or grilled Barramundi, served with house-made tartare sauce, garden salad & chips	20
Burger of haloumi, rocket, eggplant, tomato & harissa mayo on brioche style bun served with chips (V)	17
Steak sandwich with tomato, cheddar, pickles and lettuce on toasted bread & chips	16

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

### Kids - \$10 (under 12)

Spaghetti Bolognese	
Mini Chicken schnitzel and chips	
Battered or grilled fish and chips	
Crispy calamari and chips	
Macaroni and cheese	
<i>With complimentary bowl of vanilla ice cream</i>	

### Sides

Garden Salad	5
Fennel, orange & rocket salad	6
Seasonal vegetables	5
Side of chips	5

### Seniors

See separate Seniors menu

### Dessert

St Georges' Sticky date pudding with butterscotch sauce and ice cream	10
Pavlova with marinated strawberries and a berry coulis	10
White chocolate mousse crumbled with honeycomb and toffee sauce served in a martini glass	10

***\*Salad and chips can be substituted for vegetables and chips***

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

**Dining Room Hours**  
12.00-2.30/5.30-8.30  
(Kitchen open all day)