

A P P E T I S E R S

baguette, french butter & black salt (v)	8	local olives, fennel, citrus, evoo (v,gf)	8
char-grilled rosemary focaccia, rock salt, balsamic, evoo (v)	12	zucchini flowers, house ricotta, tomato & chilli sugo (v)	14
chicken & pistachio terrine, red onion relish, sourdough	14	butternut pumpkin, caramelized onion & talegio tart, pepitas (v)	13
pickled & charred fremantle octopus, fennel, mint & chilli (gf)	14	chefs charcuterie board: cured meats, terrine, marinated olives, capel cheddar, baguette chilli pickles & dijon	35
baked le delice des cremiers & crusty baguette	25		

M A I N S

tiger prawn, fennel & saffron risotto, lemon mascarpone (gf)	24	5 cheese ravioli, bell pepper purée, walnut crumble (v)	23
16 hour beef cheek, jerusalem artichoke textures (gf)	28	pork belly, that crackle, truffled cauliflower & salsa verde (gf)	32
corn fed chicken, smoked sweet potato, charred asparagus, prosciutto (gf)	30	18hr lamb shoulder, rosemary, peas, mint & roasted shallots (gf)	32
grilled halloumi, balsamic tomatoes, peppers, spinach & pistachio (v, gf)	22	fish of the day (gf)	mp

B U T C H E R Y

O N T H E S I D E

wagyu rump cap, 220gm 400 day grain fed (gf)	42	iceberg, chives, crème fraiche champagne vinaigrette (v, gf)	10
angus scotch fillet, 250gm 120 day grain fed (gf)	37	cauliflower gratin, parmesan & truffle oil (v)	12
harvey beef fillet, 200gm 100 day grain fed (gf)	36	charred beans, buffalo mozzarella (v, gf)	14
<i>all steaks served with hand cut chips, café de paris, cress & roasted shallots</i>		hand cut chips, rosemary salt, roast garlic aioli (v, gf)	10
		smoked beets, ashed goats cheese, pistachio, aged balsamic (v, gf)	14

A F T E R D I N N E R

classic vanilla brûlée, hazelnut shortbread (v)	14	1 artisan cheese, matched accompaniments	12
apple & rhubarb crumble, brown sugar & ginger ice-cream (v)	14	selection of 2 artisan cheeses & matched accompaniments	24
whiskey & vanilla cake, pecan, almond milk ice-cream (gf, v, df)	14	selection of 3 artisan cheeses & matched accompaniments	36

3% surcharge applies to american express

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W I N E S B Y T H E G L A S S

CHAMPAGNE & SPARKLING

NV Louis Bouillot Blanc de Blanc; Le Mesnil-sur-Oger, France	14	NV Redbank Emily, King Valley, VIC	9
NV G.H Mumm; Cordon Rouge Brut; Reims, France	19	NV Villa Sandi Prosecco; Italy	10
NV G.H Mumm; Brut Rosé; Reims France	22	NV Croser Rosé; Adelaide Hills, SA	12

WHITE

2014 Kilikanoon 'Kellerman's Run' Riesling; Clare Valley, SA	10	2015 Hāhā, Sauvignon Blanc; Marlborough, NZ	10
2014 Pewsey Vale, Riesling; Eden Valley, SA	12	2013 Yealands Estate Sauvignon Blanc; Marlborough, NZ	12
2013 Tightrope Walker, Chardonnay; Yarra Valley, VIC	12	2015 Howard Park, Miamup Sauvignon Blanc Semillon; WA	12
2015 Gentleman's Collection Batch No7, Chardonnay; VIC	12.5	2014 Hay Shed Hill Sauvignon Blanc Semillon; Margaret River, WA	11
2015 Juliet Moscato; Mornington, VIC	9	2014 Deviation Road Pinot Gris; Adelaide Hills, SA	11
		2015 Vinaceous Sirenya Pinot Grigio; Adelaide Hills, SA	10

RED

2012 The Conductor Merlot; Orange, NSW	10.5	2013 Yalumba 'Galway Vintage'; Barossa Valley, VIC	10
2012 Flametree Embers Cabernet Merlot; Margaret River, WA	10	2013 Vinaceous Raconteur; Margaret River, WA	10
2014 Tomfoolery 'Young Blood' Grenache; Barossa Valley, SA	10.5	2014 Founders Block Cabernet Sauvignon; Coonawarra, SA	11
2013 Villacampa Tempranillo; Ribera del Duero, Spain	12.5	2013 Tightrope Walker Pinot Noir; Yarra Valley, VIC	11
2013 Alamos Malbec; Mendoza, Argentina	9	2014 Ninth Island; Tamar Valley, TAS	12.5
		2013 Coriole Shiraz; McLaren Vale, SA	12

PINK

2014 Vinaceous 'Salome', Tempranillo Rose; WA	10
2015 Tomfoolery 'Trouble & Strife' Rose; Barossa Valley, SA	12

C O C K T A I L S

HEAT WAVE

Don Julio Blanco, Peche De Vigne, citrus & fresh chilli 18

AUBERN STRAWBERRY SIP

Hendricks, Licor 43, balsamic syrup, strawberry & basil 19

HONEY GEE

Jack Daniels honey, Canton ginger & citrus 18

GOLD RUSH

Zubrowka, Licor 43, apple, caramel & citrus 17

A DIFFERENT TIME

Mount Gay XO, Amaro Montenegro, Aperol & grapefruit 17

DOWN WITH THE PONY

Avion reposado, pineapple, basil, J C coconut, lime & pepper 18

S H A R I N G I S C A R I N G (serves 4)

PLUM THME & SPARKLING WINE

Belvedere citron, plum, thyme, citrus & sparkling wine 30

PINEAPPLE EXPRESS

Bacardi Blanco, coconut, pineapple, vanilla, & mint 30

WIN GIN POMM

Tanqueray, Pomegranate, Crème De Mure & vanilla tea 30

ROSEMARY MET RHUBARB

Tanqueray Gin, JC Vanille, raspberry, rhubarb bitters, rosemary 30