



Cocktails

COSMOPOLITAN	20.90
Get carried away?... Yes, just like the girls have in New York. tangy Vodka, sweet Cointreau & fruity dry Cranberry juice	
DRAGONFLY	20.90
Hovering across the bar waiting to be drunk. Midori, Vodka, Apple juice & fresh Lime	
SEXUAL DREAMS	20.90
Frangelico dreams of joining fresh Lime topped with lemonade to create a refreshing summer thirst quencher	
MARGARITA	21.90
The cocktail that gave Tequila international status. This Margarita is made with José Cuervo Tequila & Cointreau shaken with Lime juice, served up with a salt rim	
LONG ISLAND ICE TEA	21.90
The Lemon & Cola give the resemblance to iced tea. Even though it contains Vodka, José Cuervo Tequila, Bacardi Rum, Gin & Cointreau	
DIRTY HARRY	20.90
Go ahead & make your day by sipping on this long cool combination of Midori, José Cuervo Tequila, Cointreau & Pineapple juice	
ESPRESSO MARTINI	21.90
This sophisticated little devil made with Cre8tive Coffee & Vodka is bound to put a smile on your face	
SEX ON THE SEAFRONT	20.90
So you won't get sand in your undies, we've knocked up Midori & Vodka with Pineapple, Orange & Strawberry	
THE TIME WARP	20.90
Travel through time to order Midori, Malibu & Pineapple with a gravitational pull of Blue Curacao & Raspberry	
CHAMPAIGNE COCKTAILS	17.90
Indulge in a drop of Midori <u>or</u> your favourite liquor finished with a spritz of Champagne	



To Begin... Hot Entrées

Salt & Pepper Calamari 21.90
Served on mixed mesclan

Grilled Octopus 21.90
Fresh baby octopus marinated & lightly grilled

Half Shell Sea Scallops 26.90
Sea scallops pan sautéed with sweet wine, finished in a garlic cream cognac sauce

Garlic Prawns 26.90
Ocean king prawns flamed with brandy & finished in a garlic cream sauce

Chilli Prawns 26.90
Ocean king prawns pan fried with wood fired roasted peppers & olives, finished in a mild chilli tomato sauce

BBQ Prawns 25.90
King prawns grilled with fresh lemon

Ricotta Ravioli Pomadore 20.90
Spinach ravioli with basil, roma tomato sauce

Oysters **½ Doz**

Oysters Natural 24.90
Fresh oysters served on ice

Oysters Kilpatrick 25.90
Fresh oysters grilled with bacon & Worcestershire sauce

Oyster Mornay 25.90
Fresh oysters grilled with a creamy mornay sauce

Oyster Shooters 13.90 each
Vodka & tomato juice



Cold Entrées

Smoked Salmon	20.90
Atlantic smoked salmon with capers, Spanish onions served on a mixed mescaline stack with Tuscan bread	
King Prawn Cocktail	24.90
Fresh king prawns served with fresh lemon	

Soup

George's Seafood Chowder	19.90
Fresh seafood soup	
Minestrone Soup	18.90
Seasonal vegetable soup	

Salad

Mediterranean Salad	19.90
Mesclan lettuce, cucumber, onions, olives, sundried tomato & bocconcini cheese	
Greek Salad	19.90
Baby cos lettuce, fetta cheese, cucumber, tomato, onions, olives, Greek olive oil & oregano dressing	
Caesar Salad	21.90
Baby cos lettuce tossed in a Caesar dressing with croutons, smoked bacon, boiled egg & shaved parmesan cheese	

Bread

Garlic Bread	10.90
Herb Bread	10.90
Bruschetta	2 pieces \$11.90 4 pieces \$19.90

George's Restaurant offers a gluten free, dairy free or salt free menu.

We thank you for your patronage & suggestions. Only one bill per table.

15% Surcharge on Public Holidays





Pasta & Risotto

Penne Amatriciana	29.90
Sautéed bacon, Spanish onions, mild red chilli & eschallots, finished in a roma tomato sweet basil sauce	
Fettuccine alla Gino	32.90
Fettuccine tossed with fresh chicken fillets, farmed mushrooms & smoked bacon cream garlic sauce	
Penne Bugs	39.90
Short pasta pan sautéed with fresh Moreton Bay bugs, finished in pink lobster sauce with a hint of chilli	
Spaghetti Marinara	39.90
Fresh king prawn, sea scallops, calamari, mussels, crab meat, cuttlefish, finished in a seafood tomato sauce	
Gnocchi Gorgonzola	31.90
Fresh gnocchi tossed gorgonzola and four cheese in a rich cream, garlic, cheese sauce	
Fettuccine Carbonara	29.90
Smoked bacon, white wine finished in a King Island cream sauce	
Spaghetti Bolognese	29.90
Risotto Corfu	31.90
Arborio rice, sautéed mushroom, chicken breast medallions, gorgonzola, King Island Cream sauce	
Risotto 'Frutta di Mare'	39.90
Sea scallops, squid, king prawn, S.A. mussels, roasted garlic, roma tomato, fresh basil and extra virgin olive oil	
Spaghetti Pescatore Aglio e Olio	39.90
Fresh king prawn, sea scallops, calamari, mussels, cuttlefish, finished in extra virgin olive oil and garlic basil	



Vegetarian

Spaghetti Napoli	25.90
Spaghetti tossed in a fresh roma basil tomato and parmesan sauce	
Fettuccine Vegetarian	30.90
Fettuccine tossed with pan sautéed fresh seasonal vegetables, finished in a basil roma tomato sauce	
Gnocchi Basil Tomato	29.90
Fresh gnocchi finished in a sweet basil roma tomato sauce	
Fettuccine Bella Mushroom	29.90
Farmed wild mushroom lightly pan sautéed with eschallots, roasted garlic & King Island cream sauce	
Risotto Vegetarian	30.90
Arborio rice with pan sautéed fresh seasonal vegetables finished in a basil roma tomato sauce	

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Chicken (served with fresh vegetables & potato escallops)

Chicken Avocado and Prawn	39.90
Chicken breast fillets pan fried with avocado & prawns finished in a garlic cream sauce	
Chicken alla Giorgio	35.90
Chicken breast fillets pan sautéed with smoked bacon & farmed mushrooms, finished in a King Island cream sauce	
Chicken alla Funghi	35.90
Chicken breast fillets pan sautéed with farmed mushrooms, finished in a King Island cream sauce	

Veal (served with fresh vegetables & potato escallops)

Veal Mushroom	39.90
Veal scaloppine lightly pan fried with farmed mushrooms & a cognac cream sauce	
Veal Lemon Cognac	39.90
Milk fed veal scaloppine lightly pan fried & finished in a lemon cognac sauce	
Veal Mediterranean	45.90
Milk fed veal scaloppine lightly pan sautéed with fresh Moreton Bay bugs & ocean prawns in a pink sand crab sauce	

Children's Menu

Fish & Chips	17.90
Fish shallow pan fried, served with salad & chips	
Spaghetti Bolognese or Napoli	16.90
Meat sauce	
Chicken Nuggets	16.90
With salad & chips	



Mini Veal Schnitzel 17.90
With salad & chips

Steak (served with fresh vegetables & potato escallops)

Petite Steak Mezze 39.90

Black Angus eye fillet, 180g wrapped with bacon, in a mushroom sauce

Steak Griglia 54.90

300g Black Angus eye fillet, grilled to perfection

Steak Pepper 54.90

300g Black Angus eye fillet, with a peppercorn sauce

Steak Mushroom 54.90

300g Black Angus eye fillet, with a mushroom sauce

Steak Dianne 54.90

300g Black Angus eye fillet finished in a garlic Worcestershire cream reduction

Steak Mignon 57.90

300g Black Angus eye fillet aged and wrapped in bacon served with mushroom sauce

Eye Fillet Surf & Turf 69.90

300g Black Angus eye fillet finished with prawns, scallops, squid and cream garlic sauce

Rib Eye 57.90

420g Black Angus Rib Eye on the bone, served on potato scallops and sautéed broccoli

Side Orders

Seasonal Vegetables 11.90

Bowl of Chips 8.90

Bowl of Olives 8.90

Bowl of Fetta 8.90

Sauces – Mushroom, Pepper, Dianne, Red Wine Jus or Sautéed Garlic 6.90

Sautéed Garlic, Spinach and Broccoli 13.90

Caesar/ Greek/ Italian 12.90



Chilli Sicilian – wood fried roasted capsicums, Spanish onions, capers, olives,
basil, roma tomatoes and chilli sauce 10.90

Surf & Turf – Pan sautéed sea scallop, prawns, squid, cream garlic sauce 20.9



Hot Seafood Platter

Neptune Dream (grilled only) 66.90

Combination of grilled bugs, whole king prawns, baby octopus, cuttlefish & sea scallops served with fresh lemons & garden salad

Design Your Own Platter Market Price

Lobster

Lobster Mornay Market Price

Served with seafood cream sauce & parmesan cheese

Lobster Thermidor Market Price

Fished with a béchamel sauce & English mustard

Bugs (served with salad)

BBQ Bugs Market Price

Fresh Moreton Bay bugs grilled to perfection

Chilli Bugs Market Price

Fresh Moreton Bay bugs grilled & finished with roasted capsicum, olives, Spanish onions & mild chilli

Bugs Mornay Market Price

Fresh Moreton Bay bugs grilled with mornay sauce

Prawns (served with fresh vegetables & potato escallops)

George's Whole King Prawns 45.90

Ocean king prawns grilled with roasted capsicum, sun dried tomato & tequila basil tomato sauce

Chilli Prawns 45.90

Ocean king prawns pan fried with eschallots, roasted capsicum & a sweet basil tomato chilli sauce

Garlic Prawns 45.90

Ocean king prawns pan sautéed with roasted garlic, white wine, finished in a cognac cream garlic sauce



Fish (served with fresh vegetables & potato escallops)

Whole Sole Grilled Served with fresh lemons	43.90
Whole Sole Lemon Butter Sauce Whole sole grilled to perfection served with chef's special lemon butter sauce	46.90
Barramundi Grilled North Queensland barramundi fillet with fresh lemons	39.90
Barramundi Lemon Butter Sauce Grilled North Queensland barramundi grilled to perfection served with chef's special lemon butter sauce	42.90
George's Catch of the Day Please ask your waiter	Market Price
Barramundi Inferno North Queensland barramundi fillet grilled, finished with Spanish onions, wood-fired roasted capsicum, olives & a rosti, sun dried tomato sauce	42.90

Mud Crab (seasonal) pre-order

Mud Crab Salad Your choice of live mud crabs, freshly steamed & served hot or cold with crisp garden salad	Market Price
Mediterranean Mud Crab Steamed with roasted capsicum, capers, olives & a rustic sun dried tomato basil sauce	Market Price
Chilli Lemon Mud Crab Steamed & served with chilli lemon wine caper sauce	Market Price

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15% surcharge on Public Holidays



Desserts

Nonna's Tiramisu	17.90
Espresso soaked ladyfingers layered with cocoa and sweet Italian mascarpone	
Sticky Date Pudding	16.90
Homemade sticky toffee pudding made with fresh finely chopped dates covered in butterscotch caramel sauce	
Chocolate & Honeycomb Crumble (GF)	16.90
Belgium chocolate mousse garnished with cocoa powder and chopped honeycomb	
Cherry Ripe Cheesecake	16.90
Combination of chocolate, Cherries and coconut served with whipped cream	
The Italian Affogato	17.90
Using our smooth coffee blend, Frangelico liqueur & vanilla ice cream combine the ultimate dessert	
Boozy Berry Panna Cotta	16.90
Frangelico, Triple sec & Grand Marnier mixed with fresh berries	

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