

GENTLEMAN GEORGE BEERS & BURGERS

FOOD

HOUSE BURGERS

\$15.5 Cheese Burger

140 grams grass fed beef patty, lettuce, cheese, house made pickle and George's sauce

\$15.5 American Burger

140 grams grass fed beef patty, mustard, smokey ketchup, lettuce, house made pickle and cheese

\$16.5 Fried Chicken Burger

Crumbed fried chicken thigh, slaw and Aioli

\$16.5 Hot Bird

Grilled chicken breast, cheese, jalapeños, grilled peppers, lettuce, Spanish onion, sour cream and relish

\$15.5 Mushroom Burger

Grilled mushroom, halloumi, red onion, baby spinach, and George's sauce

\$15.5 Vegan Burger

Black bean, sweet potato and spinach patty (house made), guacamole, lettuce, onion and pineapple

SALADS

\$18 Caesar Salad

Baby cos lettuce, croutons, crispy bacon, anchovies, poached egg, parmesan shavings with traditional Caesar dressing

\$18 Quinoa Salad

Quinoa with roasted sweet potato, spinach, cucumber, onion with a greek dressing

Add: Grilled chicken tenderloins (GF) \$6

Fried Calamari \$6 Halloumi \$5

PREMIUM BURGERS

\$23 GG Burger

Double 140 grams grass fed beef patty, lettuce, double cheese, bacon, grilled onion and George's sauce

\$18 The Lot Burger

140 grams grass fed beef patty, lettuce, cheese, egg, grilled onion, bacon, tomato and George's sauce

\$18 Beach Burger

140 grams grass fed beef patty, cheese, grilled pineapple, guacamole, lettuce, tomato, Spanish onion, mayo and relish

\$18 Barramundi Burger

Pan fried barramundi, slaw, cucumber and citrus mayo

\$18 Buffalo Burger

Chicken thigh crumbed and fried tossed with buffalo sauce, slaw, house made pickles and aioli

Gluten free & vegan bun Add \$1

ADD ONS

\$5 Side Chips

\$7 Side Sweet Potato Chips

\$4 Side Salad

\$5 140 grams grass fed beef patty

\$1 Cheese, Tomato, Egg, House made pickles,

Chilli Relish, Caramelised Onion, Jalapeños,

Roasted peppers, Sour cream

\$2 Guacamole, Bacon

SIDES

\$5 Mash Potato

\$10 Bowl of Chips

with Aioli

\$12 Bowl of Sweet Potato Chips

with sweet chilli and sour cream

\$14 Halloumi Chips

with George's spiced mayo

\$7 Steamed Vegetables

Please note whilst we make every effort to ensure that gluten free and dairy free products will not be contaminated by other products they are still prepared in the same kitchen so we cannot guarantee it.



PUB FAVOURITES

\$28 Chicken Parmigiana

Triple smoked ham, napoli sauce, mozzarella cheese, chips and garden salad

\$27 Chicken Schnitzel

Slaw, chips and lemon wedges Add sauce of your choice: mushroom/pepper/gravy \$4

\$25 Steak Sandwich

Porterhouse with lettuce, tomato, jalapeños, caramalised onion, cheddar cheese, tomato relish and chips

\$18 Souvlaki

Middle Eastern marinated chicken, pita bread, lettuce, tomato, onion, cucumber and tzatziki **Add chips \$5**

\$24 Bangers & Mash

Pork sausages with creamy potato mash, vegetables, caramelised onion and gravy

\$32 Porterhouse Steak (250 grams)

Grilled to your liking with mash potato and vegetables and your choice of sauce: mushroom/pepper/gravy

\$28 Beer Battered Fish and Chips

Battered fish fillet's deep fried and served with chips, garden salad and tartar sauce

\$22 Vegetable Lasagna

Layers of pasta filled with seasonal vegetables, creamy béchamel, mozzarella cheese, topped with Napoletana sauce and side salad

SMALL PLATES

\$12 Vegetable Spring Rolls

with plum and sriracha sauce (5)

\$17 Pork Belly Squares

slow cooked pork belly served with lime caramel

\$18 Spicy Tenderloins

Fried chicken tenderloins tossed with spicy buffalo sauce served with coleslaw (5)

Add chips \$5

\$16 Lemon Pepper Fried Squid

with citrus mayo and lemon

Add chips \$5

\$16 Tacos

Soft shell tacos with tomato salsa, jalapenos, grilled corn and sriracha mayo (3) Choice of one protein only: barramundi/chicken/beef brisket

\$15 Nachos

Corn chips, cheese, salsa, guacamole, sour cream and jalapeños - add chicken \$4/add beef brisket \$5

\$14 Cauliflower bites

Crispy crumbed cauliflower bites with spicy mayo

\$20 Japanese Fried Chicken

marinated fried chicken thigh with coleslaw and ponzu sauce

DESSERTS (HOUSE MADE)

\$11 Oreo Cheesecake

\$12 Sticky Date Pudding

With butterscotch sauce and vanilla icecream

\$8.5 Vanilla Icecream

3 scoops with your choice of topping: chocolate or strawberry

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BEVERAGES

TAP BEER Carlton Draught 4.6% Melbourne, Vic CBCO Middy Lager 3.5% Port Melbourne CBCO Pale Ale 4.4% Port Melbourne Balter XPA 5% Gold coast QLD Stella Artois 4.8% Victoria CBCO IPA 6.5% Port Melbourne Strongbow Original Cider 5% Victoria Please check the bar or ask our friendly staff for tap rotation		POT \$8.0 \$6.5 \$7.5 \$9.0 \$7.5 \$7.5 \$7.0	PINT \$15.0 \$12.0 \$14.0 \$17.0 \$14.0 \$14.0 \$13.0	JUG \$28.0 \$22.0 \$26.0 \$32.0 \$26.0 \$24.0
BOTTLE BEER/CIDER BOTTLE		CAN BEER		
Corona Guinness Peroni Somersby Pear Cider	\$10 \$10 \$10 \$10 \$10	Stone & Wood Pacific Ale James Squire Ginger Beer Carlton Zero		\$12 \$11 \$7
WINE ON TAP Liv Larger Rose, Murray Darling VIC		GLASS \$10	BOTTLE	CARAFE (500ml) \$25
SPARKLING WINE BTW Zilzie SParkling, Murray Darling VIC Bella Modella Prosecco, IGT Umbria, Italy WHITE WINE BTW Zilzie Sauvignon Blanc, Murray Darling VIC Skipjack Sauvignon Blanc, Marlborough NZ		\$10 \$11 \$10 \$11	\$35 \$42 \$35 \$42	
BTW Zilzie Pinot Grigio, Murray Darling VIC BTW Chardonnay, Murray Darling VIC		\$10 \$10	\$35 \$35	
RED WINE Le Bon Pinot Noir, Yarra Valley VIC BTW Zilzie Pinot Noir, Murray Darling VIC		\$10	\$42 \$35	



\$11

\$10

\$42

\$42

\$35

\$42

Coriole Sangiovese, McLaren Vale SA

BTW Zilzie Shiraz, Murray Darling VIC

Sons of Eden Marchall Shiraz, Barossa SA

Mr Riggs Outpost Cabernet Sauvignon, Coonawarra SA

SOFT DRINK

\$5 Coke, Coke No Sugar, Fanta, Sprite, Raspberry Lemonade, Lemon Lime Bitters, Soda Water, Tonic Water, Dry Ginger Ale, Ginger Beer

WATER

\$4 Mount Franklin Still Water **\$5** Mount Franklin Sparkling 330ml

JUICES

\$4.5 Orange, Apple, Pear, Cranberry, Pineapple, Mango Nectar

MOCKTAILS

\$11

BLACKBERRY FIZZ

Blackberries, lemon juice, lemonade, soda water, lime

MANGO PARADISE

Mango nectar, lime, pineapple juice, dry ginger ale, soda water

PEAR & GINGER

Pear juice, lemon juice, ginger ale, soda water

VIRGIN MOJITO

Mint, limes, sugar, soda water

SPIRITS

\$10 BASIC SPIRITS

Jim Beam Bourbon Whisky

Fireball

Canadian Club Whisky

Stolichnaya Vodka

Malibu

Gordon's London Dry Gin

Bacardi Rum

St Remy Brandy

Captain Morgan

Grant's Scotch Whisky

Pimm's

\$10 BASIC LIQUEURS

Baileys

Midori Melon

Kahlua

Southern Comfort

Frangelico

PREMIUM SPIRITS/LIQUEURS/DIGESTIFS

\$13

Grey Goose Vodka

Cazcabel Coffee Tequila

Hendricks Gin

Tanqueray Gin

1800 Reposado Tequila

Glenfiddich 12 YO Scotch Whisky

\$12

Chivas Regal Scotch Whisky

Jack Daniels Whisky

Wild Turkey Bourbon

Reposado El JimadorTequila

Cointreau

Galliano Black Sambuca

Johnnie Walker Black Label

Jameson Irish Whiskey

Chambord

Pisco

Bombay Sapphire Gin

St Germain Elderflower

Plantation Dark Double Rum

\$10

Campari Aperitif



COCKTAILS

\$17 HOUSE COCKTAILS

Negroni

Gin, Campari, Sweet Vermouth

Aperol Spritz

Aperol, Prosecco, soda

Gin & Pear Spritz

Gin, pear & ginger syrup, lemon, prosecco

Sex on the Beach

Vodka, peach schnapps, orange juice, cranberry juice

Pimm's Cup

Pimm's, lemon juice, ginger ale, mint, mixed berries, orange, cucumber

Blue Lagoon

Vodka, blue Curacao, lemonade

Malibu Sunset

Malibu, coconut rum, orange juice, pineapple juice, grenadine

\$22 PREMIUM COCKTAILS

Dark & Stormy

Plantation Rum, ginger beer, lime juice

Spring Gin Spritz

Tanqueray Gin, Campari, elderflower, tonic water, bitters, blackberries and orange

Tropical Martini

Grey Goose Vodka, Cointreau, lime, mango nectar, pineapple juice

Margarita

El Jimador Tequila, Cointreau, lime juice

Old Fashioned

Glenfiddich, sugar, bitters

Mojito

Bacardi, fresh lime, soda water, sugar, mint

Cosmopolitan

Grey Goose Vodka, Cointreau, cranberry juice, lime juice

Porn Star Martini

Grey Goose Vodka, Passoa passion fruit liquor, vanilla syrup, lime juice, passionfruit & prosecco side cart

\$28 Long Island Iced Tea

Grey Goose Vodka, gin, tequila, Cointreau, Bacardi, coke, fresh lemon, lemon juice

