

GENTLEMAN GEORGE

BEERS & BURGERS

FOOD

HOUSE BURGERS

\$16 Cheese Burger

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

\$16 American Burger

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

\$17 Fried Chicken Burger

Crumbed fried chicken thigh, slaw and Aioli

\$17 Hot Bird

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

\$16 Mushroom Burger

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

\$16 Vegan Burger

Grilled mushrooms, guacamole, lettuce, dill cucumber pickled 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

\$16 Chefs Salad

Mixed garden salad, onion, tomato, cucumber with a creamy mayo dressing

Add: Grilled chicken tenderloins (GF) \$6

Fried Calamari \$6 Halloumi \$5

PREMIUM BURGERS

\$24 GG Burger

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

\$19 The Lot Burger

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

\$19 Beach Burger

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

\$19 Barramundi Burger

Pan fried barramundi, slaw, cucumber and citrus mayo

\$19 Buffalo Burger

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

Gluten free or Vegan buns available \$2

ADD ONS

\$5 Side Chips

\$7 Side Sweet Potato Chips

\$4 Side Salad

\$5 140 grams grass fed beef patty

\$1 Cheese, Tomato, House made pickles,

Relish, Caramelised Onion, Jalapeños,

Roasted peppers, Sour cream

\$2 Guacamole, Bacon, Egg

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 sriracha plum

\$12 Steamed Veggies

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

\$29 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

\$26 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

\$25 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

\$29 Beer Battered Fish and Chips

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

\$22 Vegetable Lasagna

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

\$20 Spicy Tenderloins

Fried chicken tenderloins tossed with buffalo sauce served with coleslaw.

Add chips \$5

\$26 Philly Cheese Roll

red peppers, jalapeños, spanish onion, sriracha mayo, cheese and a side of chips.

Choice of protein Beef or Chicken.

\$26 Chicken Scallopini

Chicken breast served with creamy mash potato, seasonal vegetables topped with a creamy mushroom sauce

SMALL PLATES

\$12 Vegetable Spring Rolls

with plum and sriracha sauce (5)

\$18 Chicken wings

marinated chicken drumettes and wingettes tossed with your choice of sauce spicy buffalo or Korean bbg sauce

\$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

DESSERTS (HOUSE MADE)

\$11 Chocolate Mousse

\$12 Sticky Date Pudding

With butterscotch sauce and vanilla icecream

\$8.5 Vanilla Icecream

3 scoops with your choice of topping: chocolate or strawberry

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.



BEVERAGES

TAP BEER	POT	PINT	JUG
Carlton Draught 4.6% Melbourne, Vic	\$8.0	\$15.0	\$28.0
CBCO Middy Lager 3.5% Port Melbourne	\$6.5	\$12.0	\$22.0
CBCO Pale Ale 4.4% Port Melbourne	\$7.5	\$14.0	\$26.0
Balter XPA 5% Gold coast QLD	\$9.0	\$17.0	\$32.0
Stella Artois 4.8% Victoria	\$7.5	\$14.0	\$26.0
CBCO IPA 6.5% Port Melbourne	\$7.5	\$14.0	\$26.0
Strongbow Original Cider 5% Victoria	\$7.0	\$13.0	\$24.0
Please check the bar or ask our friendly staff for tap rotations	3		
POTTI E REED/CIDED	CAN REED		

BOTTLE BEER/CIDE	R	CAN BI	EER	
I	BOTTLE			CAN
Corona	\$11	Oettinger P	Oettinger Pils 500ml	
Guinness	\$11	James Squire Ginger Beer		\$11
Peroni	\$10	Carlton Zer	О	\$7
Somersby Pear Cider	\$10			
WINE ON TAP		GLASS	BOTTLE	CARAFE (500ml)
Liv Larger Rose, Murray Darling V	'IC	\$10		\$25
SPARKLING WINE				
BTW Zilzie Sparkling, Murray Dar	ling VIC	\$10	\$35	
Bella Modella Prosecco, IGT Umb	oria, Italy	\$12	\$42	
WHITE WINE				
BTW Zilzie Sauvignon Blanc, Mur	ray Darling VIC	\$10	\$35	
Skipjack Sauvignon Blanc, Marlbo	orough NZ	\$12	\$42	
BTW Zilzie Pinot Grigio, Murray D	arling VIC	\$10	\$35	
BTW Chardonnay, Murray Darling	VIC	\$10	\$35	
RED WINE				
Luminant Pinot Noir, Yarra valley	VIC	\$12	\$42	
BTW Zilzie Pinot Noir, Murray Dar	ling VIC	\$10	\$35	
Coriole Sangiovese, McLaren Val	e SA	\$12	\$42	
BTW Zilzie Shiraz, Murray Darling	VIC	\$10	\$35	



\$12

\$42

Sons of Eden Marchall Shiraz, Barossa SA

SOFT DRINK

\$5 Coke, Coke No Sugar, Fanta, Sprite, Raspberry Lemonade, Lemon Lime Bitters

\$6 Soda Water, Tonic Water, Dry Ginger Ale, Ginger Beer

WATER

\$4 Still Water

\$5 Sparkling Mineral Water 330ml

\$11 San Pallegrino Sparkling Mineral Water 1 Litre

JUICES

\$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

\$12 BASIC SPIRITS

Jim Beam Bourbon Whisky

Fireball

Canadian Club Whisky

Vodka

Malibu

Gordon's London Dry Gin

Bacardi Rum

St Remy Brandy

Captain Morgan

Grant's Scotch Whisky

Pimm's

\$12 BASIC LIQUEURS

Baileys

Midori Melon

Kahlua

Southern Comfort

Frangelico

PREMIUM SPIRITS/LIQUEURS/DIGESTIFS

\$15

Grey Goose Vodka

Cazcabel Coffee Tequila

Hendricks Gin

Tanqueray Gin

1800 Reposado Tequila

Glenfiddich 12 YO Scotch Whisky

\$14

Chivas Regal Scotch Whisky

Jack Daniels Whisky

Wild Turkey Bourbon

Luna Hueca Tequila

Cointreau

Galliano Black Sambuca

Johnnie Walker Black Label

Jameson Irish Whiskey

Chambord

Pisco

Bombay Sapphire Gin

St Germain Elderflower

Plantation Dark Double Rum

\$11

Campari Aperitif



COCKTAILS

\$18 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

Paloma

Tequila, lemon juice, agave syrup, grapefruit juice

Malibu Sunset

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

The Hugo

Elderflower liquor, sparkling wine, soda water, mint leaves, lime wheel

The Bramble

Gin, lemon juice, sugar syrup, chambord

Dark & Stormy

Rum, ginger beer, lime juice

\$24 PREMIUM COCKTAILS

Pisco Sour

Pisco, lemon juice, sugar syrup, egg white (optional)

White or Black Russian

Grey Goose vodka, Kahlua, milk or coke

Junglebird

Rum, pineapple juice, campari, lime juice, sugar syrup

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

\$30 Long Island Iced Tea

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

