



**HAPPY HOURS (3-6PM)  
MONDAY-FRIDAY SPECIALS**

**\$10 PINT:** Tap Beer (selected range)

**\$7 GLASS:** HOUSE BTW Zilzie in White/Red/Sparkling/Tap Rose

**\$14 HOUSE** Cocktails

**\$8 Basic** Spirits & Liqueurs

**\$25 LUNCH SPECIAL (11.30am-4pm)**

house burgers, side of chips, pot of beer (selected range)  
or glass of house wine or any soft drink.



**GENTLEMAN GEORGE**  
BEERS & BURGERS

# FOOD

## HOUSE BURGERS

### **\$16.70 Cheese Burger**

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

### **\$16.70 American Burger**

140 grams grass fed beef patty, American mustard, ketchup, lettuce, house made pickles and cheddar cheese

### **\$17 Fried Chicken Burger**

Crumbed fried chicken thigh, slaw and aioli.

### **\$17 Hot Bird**

Grilled chicken breast, cheddar cheese, jalapenos, grilled peppers, lettuce, spanish onion, sour cream and relish.

### **\$16.70 Mushroom Burger (V)**

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

### **\$16.70 Vegan Burger**

Vegan patty (chickpeas, barley, tofu), guacamole, lettuce and relish

## SALADS

### **\$18 Caesar Salad**

Baby cos lettuce, croutons, bacon, anchovies, soft boiled egg, parmesan with traditional Caesar dressing

### **\$18 Thai Salad (V)**

Slaw, coriander, mint, cucumber, tomato, cos lettuce, peanuts and a zesty Thai dressing

### **\$16 Chefs salad (V)**

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

Add:

**Halloumi \$5**

**Grilled chicken tenderloins (GF) \$6**

**Fried Calamari (I) \$6**

## PREMIUM BURGERS

### **\$25 GG Burger**

Double 140 grams grass fed beef patty, lettuce, double cheddar cheese, bacon, caramelised onion and Georges' sauce.

### **\$19.70 The Lot Burger**

140 grams grass fed beef patty, lettuce, cheddar cheese, egg, caramelised onion, bacon, tomato and Georges' sauce.

### **\$19.70 Beach Burger**

140 grams grass fed beef patty, cheddar cheese, pineapple, guacamole, lettuce, tomato, red onion, aioli and relish

### **\$19.70 Barramundi Burger (I)**

Grilled barramundi, slaw, cucumber and aioli

### **\$19.70 Buffalo Burger**

Crumbed and fried chicken thigh tossed in buffalo sauce, slaw, aioli and house pickles

**Gluten free or vegan buns available \$2**

## ADD ONS

**\$1 cheese, tomato, pickles, relish, caramelised onion, jalapeno, roasted peppers, sour cream, slaw, red onion, pineapple**

**\$2 guacamole, bacon, egg**

**\$3 Grilled mushroom**

**\$4 side salad**

**\$5 side of chips, mash potato, 140g grass fed beef patty, crumbed fried chicken thigh, grilled chicken breast**

**\$7 side of steamed veggies, side of sweet potato chips**

## CHIPS

**\$11 Chips with tomato sauce**

**\$13 Sweet potato chips**

with sour cream and sweet chilli mix

**\$15 Halloumi chips**

with sriracha plum sauce

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## PUB FAVOURITES

### **\$30.50 Chicken Parmigiana**

ham, napoli sauce, mozzarella cheese, chips and garden salad.

**Add sauce of your choice:**

**mushroom/pepper/gravy \$5**

### **\$28.50 Chicken Schnitzel**

Slaw, Chips and lemon wedges

**Add sauce of your choice:**

**mushroom/pepper/gravy \$5**

### **\$27.50 Steak Sandwich**

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

### **\$30 Fish and Chips (I)**

#### **Grilled Option**

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

### **\$18.70 Open Chicken Souvlaki**

Moroccan spiced chicken tenderloins with pita bread, salad mix, tomato, cucumber, red onion and tzatziki

**Add chips \$5 add sweet potato chips \$7**

### **\$26 Bangers & Mash**

Pork and fennel Sausages with mash potato, seasonal vegetables topped with caramelised onion and gravy.

### **\$33.50 Porterhouse Steak (250 grams)**

Grilled to your liking with mash potato and seasonal vegetables and your choice of sauce:

mushroom/pepper/gravy

### **\$27 Chicken Scallopini**

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

### **\$22 Mushroom and Leek Gratin (V)**

Potato, button mushrooms, mozzarella, leek, pangrattato and toasted bread

## SMALL PLATES

### **\$12 Bowl of steamed seasonal Veggies (VG)**

### **\$13 Vegetable Spring Rolls (5) (VG)**

served with sriracha plum

### **\$16.70 Tacos (GF)**

Soft shell tacos with tomato salsa, jalapenos, grilled corn and sriracha mayo (3).

**Choice of one protein only:**

**barramundi (I)/ chicken/ beef brisket**

### **\$16.70 Nachos (GF) (V)**

Corn chips, mozzarella cheese, salsa, jalapeno, grilled corn, guacamole and sour cream.

**Add chicken \$4/ Beef brisket \$5**

### **\$17 Calamari (I) Grilled Option**

served with aioli and lemon wedge. add chips \$5 add sweet potato chips \$7

### **\$17 Pumpkin Arancini (4) (V)**

Served with spicy mayo

### **\$18 Spicy Tenders**

Crumbed and fried chicken tenderloins tossed with spicy buffalo sauce. add chips \$5 add sweet potato chips \$7 add ranch \$1

### **\$18 Chicken Wings**

Tossed with spicy buffalo sauce with a side of ranch

## DESSERTS (HOUSE MADE)

### **\$14 Traditional Tiramisu**

served with a side of cream

### **\$14 Sticky Date Pudding**

with butterscotch sauce and vanilla ice cream

### **\$8.50 Vanilla Ice cream**

3 scoops with your choice of topping: chocolate or strawberry

### **\$7 Affogato**

add frangelico or baileys \$8 extra

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# BEVERAGES

## TAP BEER

|                                             | POT          | PINT          | JUG         |
|---------------------------------------------|--------------|---------------|-------------|
| Carlton Draught <b>4.6% Melb Vic</b>        | <b>\$8.0</b> | <b>\$16.0</b> | <b>\$30</b> |
| CBCO Middy lager <b>3.5% Port Melbourne</b> | <b>\$6.5</b> | <b>\$13.0</b> | <b>\$24</b> |
| CBCO Pale Ale <b>4.4% Port Melbourne</b>    | <b>\$7.5</b> | <b>\$15.0</b> | <b>\$28</b> |
| Stella Artois <b>4.8% Victoria</b>          | <b>\$7.5</b> | <b>\$15.0</b> | <b>\$28</b> |
| CBCO IPA <b>6.5% Port Melbourne</b>         | <b>\$7.5</b> | <b>\$15.0</b> | <b>\$28</b> |
| Strongbow Original Cider <b>5% Victoria</b> | <b>\$7.5</b> | <b>\$15.0</b> | <b>\$28</b> |

Please check the bar or ask our friendly staff for tap rotations

## BOTTLE BEER/CIDER

|                     |             |
|---------------------|-------------|
| Corona              | <b>\$11</b> |
| Peroni              | <b>\$10</b> |
| Somersby Pear Cider | <b>\$10</b> |

## CAN BEER

|                              |             |
|------------------------------|-------------|
| Guinness Draught stout 470ml | <b>\$12</b> |
| Oettinger Pils 500ml         | <b>\$11</b> |
| James Squire Ginger Beer     | <b>\$12</b> |
| CBCO Zero Lager              | <b>\$9</b>  |

## WINE ON TAP

Liv Larger Rose, Murray Darling Vic

| GLASS       | BOTTLE | CARAFE (500ml) |
|-------------|--------|----------------|
| <b>\$11</b> |        | <b>\$25</b>    |

## SPARKLING WINE

|                                           |             |             |
|-------------------------------------------|-------------|-------------|
| BTW Zilzie Sparkling, Murray Darling Vic  | <b>\$11</b> | <b>\$35</b> |
| Bella Modella Prosecco, IGT Umbria, Italy | <b>\$13</b> | <b>\$42</b> |

## WHITE WINE

|                                                |             |             |
|------------------------------------------------|-------------|-------------|
| BTW Zilzie Sauvignon Blanc, Murray Darling Vic | <b>\$11</b> | <b>\$35</b> |
| Skipjack Sauvignon Blanc, Marlborough NZ       | <b>\$13</b> | <b>\$42</b> |
| BTW Zilzie Pinot Grigio, Murray Darling Vic    | <b>\$11</b> | <b>\$35</b> |
| BTW Zilzie Chardonnay, Murray Darling Vic      | <b>\$11</b> | <b>\$35</b> |

## RED WINE

|                                           |             |             |
|-------------------------------------------|-------------|-------------|
| Luminant Pinot Noir, Yarra Valley Vic     | <b>\$13</b> | <b>\$42</b> |
| BTW Zilzie Pinot Noir, Murray Darling Vic | <b>\$11</b> | <b>\$35</b> |
| Coriole Sangiovese, McLaren Vale SA       | <b>\$13</b> | <b>\$42</b> |
| BTW Zilzie Shiraz, Murray Darling Vic     | <b>\$11</b> | <b>\$35</b> |
| Sons Of Eden Marchall Shiraz, Barossa SA  | <b>\$13</b> | <b>\$42</b> |

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## SOFT DRINK

**\$5.2** Coke, Coke No Sugar, Fanta, Sprite, Solo, Raspberry Lemonade, Lemon Lime Bitters,

**\$6.2** Soda water, Tonic water, Dry Ginger Ale, Ginger Beer

## WATER

**\$3.5** Stilled Water

**\$5.5** San Pellegrino Sparkling Mineral Water 250 ml

**\$11.5** San Pellegrino Sparkling 1 litre

## JUICES

**\$5.2** Orange, Apple, Cranberry Juice, Pear, Pineapple, Mango Nectar

## ZERO-PROOF COCKTAILS

**ALL \$12**

### BLACKBERRY FIZZ

Blackberry coulis, lemon juice, lemonade, soda water

### MANGO PARADISE

Mango Nectar, lemon juice, pineapple juice, dry ginger ale, soda water

### PEAR & GINGER

Pear and ginger mix, lemon juice, dry ginger ale, soda water

### HONEY BEES KNEES

Wildflower Honey, lemon juice, soda water

## SPIRITS/LIQUORS/DIGESTIFS

### \$13

Bayleys  
Midori  
Khalua  
Licor 43  
Frangelico  
Amaro Averna  
Sweet Vermouth  
Dry Vermouth  
Campari

### \$14

Jim Beam  
Fireball  
Canadian Club  
White Light Vodka (AUS)  
Malibu  
Triple G Gin (AUS)  
Bacardi Carta Blanca  
St Remy Brandy  
Grant's Scotch  
Pimm's

### \$15

Jack Daniel's  
Maker's Mark  
Luna Hueca Tequila  
Cointreau  
Black/ White Sambuca  
Ratu Spiced rum  
Johnnie Black  
Jameson's Irish Whiskey  
Chambord  
Pisco  
Bombay Sapphire Gin  
St Germain Elderflower Liqueur

### \$16

Grey Goose Vodka  
Cazcabel Coffee Tequila  
Hendrick's Gin  
Angel's Envy Bourbon  
Tanqueray Gin  
Patron Silver Tequila  
Glenfiddich 12 YO Scotch  
Ratu 8YO Rum

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## COCKTAILS

### \$18 HOUSE COCKTAILS

#### Negroni

Gin, Campari, Sweet Vermouth

#### Aperol Spritz

Aperol, Prosecco, soda water

#### Gin & Pear Spritz

Gin, Pear and ginger mix, lemon juice, prosecco

#### The Hugo

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

#### The Bramble

Gin, lemon juice, sugar syrup, creme de mure

#### Berries & Elderflower spritz

Berry coulis, St Germain Elderflower liquor, sparkling wine, soda water

### \$24 PREMIUM COCKTAILS

#### Margarita/ Spicy option

Luna Hueca Tequila, cointreau, lime juice

#### Paloma

Luna Hueca Tequila, grapefruit juice, lemon juice, sugar syrup, grapefruit soda

#### Pisco Sour

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

#### Cosmopolitan

Grey Goose Vodka, Cointreau, cranberry juice, lime juice

#### Porn Star Martini

Grey Goose Vodka, passoa passionfruit liqueur, vanilla syrup, lime juice, passionfruit & prosecco side cart.

### \$33 Long Island Iced tea

Vodka, Gin, Tequila, Cointreau, bacardi, coke, fresh lemon, lemon juice