



STARTERS

Garlic bread warm Vienna sourdough with a side of garlic butter (6 slices)	13
Baby squid peanut & kombu seasoning, aioli, green onion & lemon (gf)(df)(n)	23
Japanese fried chicken soy & mirin marinated chicken tenders, braised onions, parmesan Kewpie mayo & spicy siracha sauce (c)(gf)(dfa)	23
Poached pear & prosciutto tart blue cheese, mascarpone, walnuts & reduced balsamic (n)	18
Pig & pistachios terrine prosciutto, piccalilli, pickled cauliflowers, whipped cultured butter & toasted sourdough (gfa)	16

MAINS

Grilled grassfed black angus 400g cattleman's ribeye on the bone fries, salad and your choice of sauce (gfa)(df)	60
Surf 'n' turf 300g griddled black angus sirloin prawns, fries & sage cream (gfa)	36
Sticky BBQ 500g pork ribs fries, salad & fried onion (c)(gfa)(df)	38
Beef sausages three country-style beef sausages, mash, vegetables, onion jam & gravy (gf)	27
Black angus steak, Guinness & bone marrow pie mash & seasonal vegetables	30
Himalayan goat curry house blend spices, long grain saffron rice, roti, raita & pappadum (gfa)(dfa)	35
Roasted lamb shank dijon mash, maple glazed carrots, caramelised onion & gravy (gf)(dfa)	30
Warm beetroot salad creamed goats' cheese, kale two ways, almond & rye (gfa)(n)	26
Wild mushroom risotto chestnut, garlic, parmesan & truffle oil (n)(gf)	28
Beer battered barramundi with fries, salad, lemon & tartare sauce (gfa)(dfa)	28
*May contain bones	
Traditional spaghetti bolognese beef mince ragu, parsley and parmesan	26
Beef mince & brisket lasagna fresh lasagna sheets & dressed garden salad	36
Chicken schnitzel with fries, salad and your choice of sauce	26
Chicken parmi chicken schnitzel topped with tomato sauce, Bungendore ham & cheese served with fries, salad and your choice of sauce	30

BURGERS – with fries

Gluten free bread \$6

Classic cheeseburger beef patty, sliced cheese, zuni pickles	22
Spicy chicken crispy chicken thigh, cheese, bacon, lettuce, onion, tomato & siracha mayo (c)	25
The George beef patty, bacon, fried egg, double cheese, beetroot, onion jam, tomato & aioli	26
Rachel sandwich pastrami, purple cabbage sauerkraut, Swiss cheese, 1000 island dressing & sourdough rye	28
Grassfed scotch fillet sandwich rocket, tomato, whole grain mustard aioli, tomato relish In warm Turkish bread	28

Pizza – tomato base (except smokey BBQ chicken)	gluten free base \$6
Margherita tomatoes, fior di latte, basil, extra virgin olive oil (v)	23
Hawaiian ham and pineapple	23
Pepperoni sliced pepperoni (c)	23
Fungi wild mushrooms, Spanish onion, feta, truffle oil (v)	24
Meat feast pepperoni, ham, sausage, onion, mushrooms, jalapenos (c)	25
The George supreme onion, olives, jalapenos, pineapple, sundried tomatoes, pepperoni & chili (c)	24
Smokey BBQ chicken smokey BBQ sauce base, Spanish onion, mushrooms & sundried tomatoes	24
Three cheese prawn pizza blue cheese, fior de latte, mozzarella, prawns, chili & olives	24

Sides	Small sides	Sauces \$2
Stealth fries 15	Corn ribs siracha butter, peanut and kombu 14	aioli
Peri – peri fries 15	seasoning (n)	chili aioli
Garden salad 15	Parmesan stealth fries 10	BBQ
Greek salad 16	Steamed roasted vegetables 9	diane
Seasonal wedges (c) 16	broccolini, green beans & carrots	gravy
Sour cream & sweet chili sauce	Wood herb roasted chats 9	tomato
	Maple glazed carrots 8	pepper mushroom gravy

CHILDREN'S MENU (12 years old & under)

Beef sausage 13
Served with chips & tomato sauce (GFA)
Chicken breast schnitzel 13
Served with chips & tomato sauce
Fish & fries 13
Single barramundi fillet, with fries & tomato sauce *Fish may contain small bones
Kids bolognese 15
Beef mince ragu, spaghetti & parmesan

HOUSE MADE DESSERTS

Vanilla bean crème brulee 16
served with biscotti (N) (GFA)
Affogato (N)(GFA) 16
vanilla ice-cream, frangelico, coffee
Rum & raisin gelato 14
ginger bread crumb & raisin ragu
Pear tarte tatin 16
pear puree, streusel & vanilla ice-cream
Chocolate fondant 18
chocolate soil & raspberry gelato
Cheese plate 20
hazelnut crusted goats cheese orange compote, dehydrated grapes & sourdough (N)(GFA)

Food Allergy Information

(C) Chili (GF) Gluten Free (N) Nuts (DF) Dairy Free (V) Vegetarian (GFA) Gluten Free Available (DFA) Dairy Free Available

Lake George Hotel endeavors to identify ingredients on our menu that may pose risk to those with food allergies. However due to the nature of commercial kitchens we do not assume any liability for adverse reactions to food consumed. Patrons concerned with food allergies are asked to advise our staff. Refunds will not be issued if patrons do not make staff aware of any allergies or intolerances that they may have.