



## STARTERS

<b>Garlic Bread</b> warm Vienna sourdough with a side of garlic butter (6 slices)	13
<b>Salt &amp; Pepper Squid</b> spring onion, chili aioli dressing, fresh chili & lemon (GF)(DF)	25
<b>Japanese Fried Chicken</b> soy & mirin marinated chicken tenders, braised onions, parmesan kewpie mayo & spicy sriracha sauce (C)(GF)(DFA)	23
<b>Prosciutto, Beetroot &amp; Goats Cheese Tart</b> reduced balsamic	20

## MAINS

<b>Griddled Grassfed Black Angus 400g Cattleman's Ribeye on the Bone</b> chips, salad and your choice of sauce (GFA) (DF)	60
<b>Surf 'n' Turf 300g Griddled Black Angus Sirloin</b> prawns, sage cream, chips & salad (GFA)	45
<b>American Style Sticky Pork Ribs</b> chips, salad, onion rings (C) (GFA)	48
<b>Beef Sausages</b> three country-style beef sausages, mash, vegetables, onion jam & gravy (GF)	27
<b>Guinness Steak &amp; Mushroom Pie</b> with mash potato & seasonal vegetables	27
<b>Butter Chicken</b> house blend spices, saffron rice, roti, raita & pappadum (GFA)(C)(N)	33
<b>Seafood Marinara</b> mussels, prawns, baby squid, garlic & parsley linguini, tomato, lemon & parmesan (C)	36
<b>Traditional Spaghetti Bolognese</b> beef mince ragu, parsley & parmesan	26
<b>Summer Salad</b> cabbage, coconut, green apple, shallots, coriander & coconut lime dressing with your choice of steamed tiger prawns or coconut poached shredded chicken	28
<b>Thai Beef Salad</b> marinated scotch fillet, medley herbs, pea sprouts, bean sprouts, onion, tomato cucumber, peanuts, chili lemon dressing (DF)(N)(C)	33
<b>Beer Battered Fish &amp; Chips</b> two ling fillets with chips, salad, lemon and tartare sauce (GFA)(DFA)	28
*May contain bones	
<b>Chicken Schnitzel</b> served with chips, salad and gravy	26
<b>Chicken Parmi</b> chicken schnitzel topped with homemade tomato sauce, bacon, cheese, served with chips, salad and your choice of sauce	30
<b>Mexican</b> topped with tomato sauce, jalapenos, ham, corn chips, cheese & sour cream	32
<b>Meat feast</b> topped with BBQ sauce, sausage, pepperoni, pulled pork & cheese	32

## BURGERS – with chips

Gluten free bread \$6

<b>Classic Cheeseburger</b> beef patty, sliced cheese, zuni pickles	22
<b>Peri-peri Chicken</b> peri chicken breast, bacon, cheese, lettuce, onion, tomato, peri-aioli (C)	25
<b>The George</b> beef patty, bacon, fried egg, double cheese, beetroot, onion jam, tomato	26
<b>Grassfed Scotch Fillet Sandwich</b> rocket, tomato, whole grain mustard aioli, tomato relish in warm Turkish bread	28

<b>PIZZA</b> – tomato base (except smokey BBQ chicken)	Gluten free base \$6
<b>Margherita</b> tomatoes, fior di latte, basil, extra virgin olive oil (v)	23
<b>Hawaiian</b> ham and pineapple	23
<b>Pepperoni</b> sliced pepperoni (c)	23
<b>Bari</b> prawns, rocket, olives, onion, chili, pesto (c)	25
<b>Fungi</b> wild mushrooms, Spanish onion, feta, truffle oil (v)	24
<b>Meat Feast</b> pepperoni, ham, sausage, onion, mushrooms, jalapenos (c)	25
<b>The George Supreme</b> onion, olives, jalapenos, pineapple, sundried tomatoes, pepperoni and chili (c)	24
<b>Smokey BBQ Chicken</b> smokey BBQ sauce base, BBQ chicken, Spanish onion, mushrooms and sundried tomatoes	24
<b>Four Cheese Pizza</b> gorgonzola, cheddar, parmesan, buffalo mozzarella & truffle oil	23
<b>Tandoori</b> tandoori chicken, capsicum, onion, tomato, mint yoghurt & mango chutney	24

#### SIDES

<b>House Chips</b>	15
Choose your sauce	
<b>Peri-Peri Chips</b> (c)	15
<b>Corn Ribs</b> tossed in siracha butter, peanut kombu seasoning	12
<b>Garden Salad</b>	15
<b>Greek Salad</b>	16
<b>Seasoned Wedges</b> (c)	16
sour cream & sweet chili sauce	
<b>Steamed Vegetables</b>	16

#### SAUCES

<b>Aioli</b>
<b>Chili Aioli</b>
<b>BBQ</b>
<b>Diane</b>
<b>Tomato</b>
<b>Gravy</b>
<b>Pepper Mushroom</b>
Additional sauces are an extra \$2

#### CHILDREN'S MENU (12 years old & under)

<b>Beef Sausage</b>	12
Served with chips & tomato sauce (GFA)	
<b>Chicken Breast Schnitzel</b>	13
Served with chips & tomato sauce	
<b>Fish &amp; Chips</b>	13
Single ling fillet, with chips & tomato sauce	
<b>*Fish may contain small bones</b>	
<b>Kids Bolognese</b>	15
Beef mince in Bolognese sauce, spaghetti & parmesan	

#### HOUSE MADE DESSERTS

<b>Vanilla Bean Crème Brulee</b>	16
served with biscotti (N) (GFA)	
<b>Affogato</b> (N)(GFA)	16
vanilla ice-cream, Frangelico, coffee	
<b>Trio of Sorbets</b> (GF)(DF)	14
passionfruit, green apple, lemon	
<b>Eton Mess</b> (GF)	16
seasonal fruits, lemon curd, crushed meringue, whipped cream & mint	
<b>Dark Chocolate Mousse</b>	16
Crushed brownie, hazelnut praline, chocolate wafer, raspberry sorbet	

#### 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.