

**Two Courses \$35**

(entrée and main **or** main and dessert)

**Three Courses \$45**

(entrée, main, dessert, includes coffee/tea)

**Entrée**

**SOUP** du jour (VEG)

Grilled **HALOUMI** Salad (VEG)  
Slow roast cherry tomatoes, pearl cous-cous,  
rocket & basil aglio olio dressing

**SHRIMP** Cocktail (DF)

Deconstructed with thousand island sauce,  
with a mango & avocado salsa & crostini

**Main**

Sirloin **STEAK** (LG)

Chargrilled Sirloin, Fondant potato, green beans  
with Béarnaise sauce

**FISH** & Chips (DF)

Japanese inspired, Market fish in a Beetroot Tempura Batter,  
Furikake seasoned chips & salsa verde

Chicken **MEATBALLS**

Italian Chicken Meat Balls in a slow cooked  
Napoli Sauce with Fettuccine

**Sides**

**ROCKET** pecorino, balsamic glaze (LG)

Bowl of **FRIES** (LG, DF, VEG)

Bread with **HUMMUS** and balsamic oil (DF)

**Dessert**

Matcha **PANNA COTTA**

Served with a cherry glaze, toasted coconut & tuille biscuit

Cranberry & White Chocolate, Bread & Butter **PUDDING** (VEG)

With poached peaches suzette, and ice cream

Lemon Meringue **PIE**

Deconstructed, summer berries

LG = Low Gluten VEG = Vegetarian PES = Pescatarian DF = Dairy Free

Please advise the **TEACHER** on duty of any **allergies** or **dietary** requirements. **All** food may have traces of nuts and/or gluten



ST GEORGES  
RESTAURANT

**MOCKTAIL of the day \$6**

**COCKTAIL of the day \$12**

**COCKTAILS \$14**

**Margarita**

A shake and strain on Tequila, Triple Sec liqueur, lime and agave syrup. Salted glass rim.

**Cosmopolitan**

A shake and strain on Vodka, Cointreau, lime, and cranberry juice. Orange peel to finish.

**Old Fashioned**

A muddle and stir down of Bourbon, Angostura bitters and sugar. Served over an ice block with orange peel to finish.

**Pina Colada**

A blend of white rums, pineapple, lime coconut and saline.

**White Russian**

Vodka, Kahlua, cream float and freshly grated nutmeg.

**WINE BY THE GLASS (150ml)**

**All \$7**

Sparkling Brut  
Riesling  
Sauvignon Blanc  
Pinot Grigio / Gris  
Rose  
Chardonnay  
Pinot Noir  
Merlot  
Shiraz  
Cabernet Sauvignon

**BEER AND CIDER (bottled)**

Carlton Crown Lager \$7.5  
Hawkers Pilsner \$8  
White Rabbit White Ale \$7.5  
Hawkers Pale Ale \$8  
Hawkers India Pale Ale \$8  
Hawkers Stout \$8  
Cascade Light \$6.5  
Monteith's Crushed Apple Cider \$7.5  
Peroni Nastro Azzurro Zero (0% Alc) \$6.5

**SPIRITS**

(30ml)  
Scotch \$7.5  
Rum \$7.5  
Bourbon \$7.5  
Brandy \$7.5  
Gin \$7.5  
Vodka \$7.5  
Tequila \$7.5

**APERITIFS**

(30 - 60ml)  
Campari (45ml) \$7.5  
Pernod (30ml) \$7.5  
Dubbonet (60ml) \$7.5  
Fino Sherry (60ml) \$7.5  
Martini & Rosso Bianco (60ml) \$7.5  
Lillet Rouge (60ml) \$7.5  
Cream Sherry (60ml) \$7.5

**SOFT DRINKS (bottled)**

Lemonade \$3  
Bitter Lemon \$3  
Lemon Lime and Bitters (not bottled) \$3  
Mineral Water \$3  
Soda Water \$3  
Coke \$4  
Coke No Sugar \$4  
Ginger Beer \$4

**JUICES**

Orange \$3  
Pineapple \$3  
Apple \$3  
Cranberry \$3