

ALL DAY BREAKFAST (Available until 3pm)



MENU

Brekky roll bacon, egg, swiss cheese, smoky BBQ, relish, potato bun & hash brown (gfo)	16
House made granola Greek yoghurt, fresh seasonal fruit, goji berries (v, gf)	18
Eggs your way grilled tomato, wilted spinach, sourdough (v, gfo)	18
Ricotta pancakes Nutella, vanilla bean ice cream, banana, berries (v)	20
GR big breakfast smoked bacon, pork & truffle sausage, roasted mushroom, grilled tomato, hash brown, poached eggs, toasted sourdough (gfo)	28
Smashed avocado heirloom tomatoes, feta cheese, nut dukkah, toasted sourdough, chives (v, gfo)	20
Belgian waffles banana, seasonal fruit, vanilla mascarpone, macadamia ice cream (v)	22
Sweet corn fritters grilled haloumi, Morella Grove tomato relish, dressed rocket, sour cream (v)	24
Prawn and chorizo Spanish omelette potato, roasted capsicum, goats cheese served with toasted sourdough	25
Eggs benedict sautéed English spinach, poached eggs, grain mustard hollandaise, on toasted English muffin + with shaved ham + with smoked salmon	24 26
Toasted sourdough (2) house made preserves, butter	5

ADD ONS

Poached eggs (2)	+ 5.5	Bacon	+ 5.0
Grilled haloumi	+ 5.0	Hash brown	+ 3.0
Smashed avocado	+ 5.0	Grilled mushroom	+ 3.5
Smoked salmon	+ 7.0	Sourdough (2)	+ 4.0
Roasted tomato	+ 4.0	Pork & truffle sausage	+ 5.0

KIDS

Waffles and vanilla ice cream	12
Pancakes and vanilla ice cream	12
Scrambled eggs on toast	12
Bacon and egg roll	12
Milk bottles caramel, strawberry, chocolate banana & vanilla	4
Juices apple, orange or pineapple	4

HOT DRINKS

	small	large
Hot chocolate	5.20	5.70
Coffees Cappuccino, flat white, latte, long black, chai latte, mocha	5.20	5.70
	single	double
Piccolo	4.50	5.00
Macchiato	4.50	5.00
Espresso	4.00	4.50
Baby chino		2.00
Iced latte, iced chocolate, iced chai		5.20
Iced long black, iced espresso		5.20
Tea pots		4.00
English breakfast, lemon zinger, pure peppermint, calming chamomile, earl grey, mountain green		
Alternative milks		
Almond, soy		+ 1.00
Oat, lactose free		+ 1.00
Syrups		
Hazelnut, vanilla, caramel		+ 0.50

FRESH JUICES

Orange	6
Green machine kale, spinach, apple, celery, ginger	8
Sea breeze pineapple, orange, apple, passionfruit	8
Minty melon watermelon, mint, strawberries	8

MOCKTAILS

Lush Lychee Lychee, cane syrup, lime, apple & pineapple juice	12
Virgin Amaretto Sour Maraschino cherry, lemon juice, bitters, aquafaba, almond & cane syrup	12
Bahama Mama Monin mango, lime, orange & pineapple juice	12
Passionfruit Mojito Fresh mint, lime, cane syrup, passionfruit, pineapple juice, lemonade & soda	12

gfo gluten free option **gf** gluten free **v** vegetarian
dfo dairy free option **df** dairy free **vgn** vegan

Please advise staff of allergies
 10% surcharge on Sundays & public holidays

LUNCH AND DINNER (Available from 11am)



SMALLER PLATES

Mixed warm marinated olives	10
Confit garlic butter bread (v)	10
Add cheese + 4.0	
Shoestring fries house salt blend, aioli	10
Wild mushroom arancini rocket, shaved parmesan, aioli, truffle oil (v)	18
Prawns saganaki tomato, garlic, feta, grilled pita bread	24
Salt and pepper calamari lime aioli, lemon	19
Crunchy fish tacos slaw, pickled jalapeño charred pineapple and agave salsa (df)	18

PIZZAS (gf bases available + \$4.5)

Cherry tomato mozzarella, basil, margarita	20
Chicken and chorizo caramelized onion, roasted capsicum, tomato base, rocket	26
Garlic prawn cherry tomato, red onion, mozzarella, feta cheese, tomato base	28
Meat heaven smoked leg ham, salami, bacon, mozzarella, oregano, smokey bbq base	28
Capriosca tomato base, smoked ham, olives, artichoke, mushroom, mozzarella	26

BURGERS (gf buns available + \$3)

All served with fries

Angus beef burger cheddar, pickles, lettuce, tomato, burger sauce, tomato relish	22
Extra pattie + \$6	
Plant based patty Morella Grove relish, Swiss cheese, tomato, rocket, red onion, aioli (v)	22
Teriyaki chicken burger chargrilled teriyaki chicken, house pickled daikon, lettuce, red onion, Kewpie mayo	22

ADD SIDE SAUCE

Aioli	+ 2.0	Tomato sauce	+ 1.0
BBQ sauce	+ 1.0	Hot sauce	+ 1.0

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MAINS

Parmesan crumbed chicken schnitzel	26
fries, garden salad, gravy (dfo)	
Beer battered fish fries, garden salad, tartare (df)	26
Prawn and scallop orecchiette prawns, scallops, peas, zucchini, sweetcorn, sauce of white wine, chilli, cream and garlic, basil oil	36
Potato gnocchi tomato butter, roasted fennel, whipped goats cheese	29
Oat and panko crumbed pork neck	34
caramelized apples, mash potato, seeded mustard gastrique	

SALADS

Salmon poke bowl avocado, radish, cucumber, roasted nori, wakame, black rice, sesame pickled ginger, tahini dressing (df,gf)	26
Baby cos rocket, sweet corn, blue cheese, toasted pecans, pear, ruby grapefruit, dijon truffle vinaigrette	22
Salad of baby spinach hummas, fried cauliflower, pumpkin, chickpeas, heirloom tomato and pomegranate dressing	20

SALAD ADD ONS

Bacon	+ 5.0	Grilled haloumi	+ 5.0
Grilled chicken	+ 6.0	Smashed avocado	+ 4.0

DESSERTS served with fresh cream

White chocolate and tahini blondie raspberry sorbet, rose water cream	14
Vanilla panna cotta champagne macerated strawberry, burnt white chocolate soil (gf)	14
Sticky date pudding salted caramel sauce, vanilla bean ice-cream	14

KIDS

Cheese pizza	12
Chicken nuggets and fries	12
Cheeseburger and fries	12
Orecchiette and napolitana sauce	12
Milk bottles caramel, strawberry, chocolate, banana & vanilla	4
Juices apple, orange or pineapple	4

BEVERAGES



X



Designed in collaboration with Patron Tequila, this hand-picked selection of cocktails truly defines the Georgia Rose experience.

Mango Risque 23

Patron Silver with Monin mango, grenadine & tabasco

Up in Smoke 25

Patron Reposado, dark agave nectar, pressed lime juice, blood orange drops & cane syrup with a Georgia Rose smoke bubble

Anejo Fashioned 28

Patron Anejo with cane syrup & aromatic bitters stirred over rocks and served old fashioned style with candied orange

The Mexican Martini 59

Patron El Cielo with martini ambrato vermouth, Noilly Pratt extra dry vermouth & orange bitters served in Nick & Nora glass with orange zest

Patron Tasting Selection 40

Designed for the real tequila lovers. Sample all 3 levels of the Patron range including Silver, Reposado & anejo with garnishes & mixers

Ask about adding the new Patron El Cielo premium tequila + \$25

GEORGIA ROSE SIGNATURES 20

Pom Poms & Lychee

Lychee liqueur, pama pomegranate liqueur, dry vermouth & cane syrup served martini style with lychee & florals

Peach Better Have My Honey

SoHi garden envy gin and crème de peche with a honey lemon syrup & wonderfoam sprinkled with our very own honeycomb.

The Butterfly Effect

Butterfly pea infused 42 Below vodka with cranberry juice, hand pressed lemon juice and florals

Gold Passionfruit Mojito

Havana Club No.3 white rum & vanilla syrup with fresh lime & mint topped with fresh passionfruit

Cherry Ripe Espresso

42 Below vodka, crème da cacao, dark cherry liqueur, fresh espresso with a maraschino & vanilla charged foam sprinkled with Cadburys cherry ripe pieces

GEORGIA'S G&T SELECTION 20

Bombay Citron Presse

Fresh lemon wheel, candied orange and cardamom pods with Fever Tree Premium Tonic Water over ice

Archie Rose

Dehydrated lemon, fresh mint, butterfly pea & berries with Fever Tree lemon tonic water over ice

SoHi Garden Envy

Served with fresh thyme, orange slices with Fever Tree premium tonic water over ice

Hendricks

Candied lime, fresh cucumber ribbons, cracked black pepper with Fever Tree premium tonic over ice

Malfy Gin Rosa

With grapefruit wheel & fresh rosemary with Fever Tree Mediterranean tonic served over ice

Bombay Bramble

Fresh lemon & lime wedges & juniper berries with Fever Tree premium tonic water served over ice

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SPARKLING WINE

	150ml	250ml	bottle
Round Two Sparkling NV Barossa Valley, SA	9		39
Coppabella Prosecco Tumbarumba, NSW	11		44
Chandon Brut NV Yarra Valley, VIC			65
Wiley's Creek Sparkling Shiraz Shoalhaven, NSW	9		38
Mindful Wines Zero Alcohol Sparkling Cuvee Australian - Zero Alc			35

WHITE WINE

	150ml	250ml	bottle
Tuckerbox Sauvignon Blanc Hunter Valley, NSW	9	15	39
Beside Broke Rd Pinot Gris Bendigo, VIC	10	16	42
Yarrawood Chardonnay Yarra Valley, VIC	10	16	44
Petal and Stem Sauvignon Blanc Waipara, NZ	10	16	44
Oscar's Folly Pinot Grigio Yarra Valley, VIC			46
Majella Riesling Coonawarra, SA			46
Le Volets Chenin Blanc France			47
Tyrells Old Winery Chardonnay Upper Hunter, NSW	9	15	39
Piquitos Moscato Regional, NSW	9	15	39

ROSÉ

	150ml	250ml	bottle
Petal & Stem Rosé Marlborough, NZ	10	16	42

RED WINE

	150ml	250ml	bottle
Tyrell's Old Winery Cabernet Sauvignon Upper Hunter, NSW	9	15	39
Yarrawood Pinot Noir Yarra Valley, VIC	10	16	42
Round Two Merlot Barossa Valley, SA			42
Gaucha Club Malbec Pampas del Sur, ARG			42
Two Rivers Shiraz Hunter Valley, NSW	11	17	47
Prophet's Rock 'Rocky Point' Pinot Noir South Island, NZ			48
Centennial Reserve Barbera Bowral, NSW	11	17	47