

**GEORGIA**  
*Rose*

**CAFE, BAR, RESTAURANT**



# BREAKFAST (available until 1:00pm)

<b>Toasted crumpets</b>	14
House made preserve, cultured butter or .....	18
Hot smoked salmon, dill cream cheese .....	
<b>Breakfast burger</b> .....	18
Bacon, egg, Swiss cheese, smoky BBQ, relish, brioche bun and hash brown (gfo)	
<b>House made granola</b> .....	18
Coconut yoghurt, fresh seasonal fruit, goji berries (v, gf)	
<b>Eggs your way</b> .....	18
Grilled tomato, wilted spinach, sourdough (v, gf)	
<b>Buttermilk and blueberry pancakes</b> .....	23
Maple syrup, vanilla mascarpone, seasonal fruits	
<b>GR big breakfast</b> .....	29
Bacon, smoked chorizo, roasted mushroom, grilled tomato, hash browns, poached eggs, toasted sourdough (gfo)	
<b>Smashed avocado</b> .....	24
Heirloom tomatoes, feta cheese, nut dukkah, beetroot hummus, toasted sourdough, chives (gfo)	
<b>Zucchini and cauliflower fritters</b> .....	24
Grilled halloumi, beetroot relish, rocket, toasted seed (v)	
<b>Blue swimmer crab chilli scrambled eggs</b> .....	26
Served with toasted sourdough	
<b>White bean and tomato stew</b> .....	26
Pork and fennel sausage, crème fraiche, poached eggs, toasted sourdough	
<b>Eggs benedict</b>	
Sauteed baby spinach, poached eggs, grain mustard hollandaise, on toasted English muffin (gfo)	
With shaved ham .....	24
With smoked salmon .....	26
With halloumi .....	24
<b>Toasted sourdough (2)</b> .....	5
House made preserves, butter	
<b>Banana bread</b> .....	8
Toasted with butter	

## ADD ONS

Poached eggs (2) .....	+5.0
Bacon .....	+5.0
Grilled halloumi .....	+5.0
Hash brown .....	+3.0
Smashed avocado .....	+4.0
Smoked avocado .....	+7.0
Smoked Chorizo .....	+5.0
Roasted tomato .....	+4.0

## Kids Breakfast \$15

- Waffles (1) with vanilla ice cream
- Pancakes (2) with vanilla ice cream
- Scrambled egg on toast (gfo)
- Bacon and egg roll (gfo)

(gfo) - gluten free option  
 (gf) - gluten free (df) - dairy free  
 (vgn) - vegan (V) - vegetarian  
 (dfo) - dairy free option  
 (vgno) - vegan option  
 Please advise staff of allergies



# Drinks

	small	large
<b>Hot chocolate</b> .....	5.20	5.70
<b>Coffees</b> .....	5.20	5.70

	single	double
<b>Piccolo</b> .....	4.50	5.00
<b>Macchiato</b> .....	4.50	5.00
<b>Espresso</b> .....	4.00	4.50
<i>Extra shot</i> .....	+0.50	

**Baby chino** ..... 2.00

**Iced latte, chocolate or chai** ..... 5.20

**Iced long black, iced espresso** ..... 4.50

**Tea pots** ..... 4.00

English breakfast, lemon zinger,  
peppermint, calming chamomile,  
earl grey, mountain green

**Alternative milks** ..... +1.00

Almond, soy, oat, lactose free

**Syrups** ..... +0.50

Hazelnut, vanilla, caramel

## Fresh Juices

**Orange** ..... 8

**Green machine** ..... 9

Kale, spinach, apple, celery, ginger

**Sea breeze** ..... 9

Pineapple, orange, apple, passionfruit

**Kick starter** ..... 9

Watermelon, grapefruit and apple

**Immunity boost** ..... 9

Carrot, apple, orange, ginger and lemon juice

## Protein Shakes

**Berry banana bliss** ..... 14

Mixed berries, banana, protein powder,  
honey and milk

**Breakfast to go** ..... 14

Fresh espresso, banana, cinnamon,  
protein powder, oats & milk

**Choc-peanut butter** ..... 14

Milk, protein powder, Greek yoghurt, peanut butter,  
cacao

**Biscoff** ..... 14

Banana, protein powder, biscoff spread,  
milk and biscoff crumb



# LUNCH AND DINNER (available from 11:30am)

## Smaller Plates

<b>House spiced nuts</b> .....	8
<b>Oysters by the piece</b> .....	5.5ea
<i>Served with a lemon wedge and mignonette dressing</i>	
<b>Mixed warm marinated olives</b> .....	10
<b>Mini garlic and cheese pizza (v)</b> .....	10
<b>Chips</b> .....	10
<i>House salt blend, aioli</i>	
<b>Crispy chat potato</b> .....	12
<i>Mexican seasoning, chipotle mayo</i>	
<b>Grilled halloumi</b> .....	18
<i>Thyme infused honey (v)</i>	
<b>Creamy chilli garlic prawns</b> .....	25
<i>Served with toasted sourdough</i>	
<b>Szechuan pepper and chilli popcorn chicken</b> .....	19
<i>Lime aioli</i>	
<b>Pulled pork or fish taco (2)</b> .....	18
<i>Pico de gallo, slaw, jalapeno, guacamole</i>	
<b>Twice cooked WA octopus</b> .....	28
<i>Hummus, black bean and chilli dressing, grilled flatbread</i>	

## Larger Plates

<b>Angus beef burger</b> .....	24
<i>Cheddar, pickles, lettuce, tomato, burger sauce, tomato relish, chips</i>	
<b>Crumbed chicken schnitzel</b> .....	29
<i>Garden salad, gravy, chips (dfo)</i>	
<i>Add eggplant parmigiana +6</i>	
<b>Beer battered fish</b> .....	27
<i>Chips, garden salad, tartare (df)</i>	
<b>Slow cooked beef cheek ragu</b> .....	28
<i>Egg pappardelle, garlic toasted breadcrumbs, chilli oil</i>	
<b>Three cheese gnocchi</b> .....	27
<i>Gorgonzola, mascarpone, walnuts, aged parmesan, truffle oil (v)</i>	
<b>Grilled salmon fillet</b> .....	42
<i>Confit cherry tomato, potato puree, apple and horseradish relish (gf)</i>	
<b>Prawn and scallop orecchiette</b> .....	36
<i>Zucchini, sweet corn, chilli and garlic cream sauce, basil</i>	
<b>Chargrilled Black Angus T-bone 400g</b> .....	48
<i>Served with puttanesca butter, crispy chat potatoes and green beans (gf)</i>	



# Pizzas

<b>Margarita</b> .....	20
Cherry tomato, mozzarella, basil, tomato base (v)	
<b>Chicken supreme</b> .....	26
Mushrooms, capsicum, olive, pineapple, shallot, tomato base	
<b>Quattro fromage</b> .....	28
Goats cheese, gorgonzola, mozzarella, parmesan, crème fraiche base, chives (v)	
<b>Garlic prawn</b> .....	28
Tiger prawns, cherry tomato, red onion, mozzarella, feta cheese, tomato base	
<b>Meat heaven</b> .....	28
Smoked leg ham, salami, bacon, mozzarella, oregano, smoky bbq base	
<b>Burrata</b> .....	28
Burrata, chargrilled eggplant, prosciutto, rocket, truffle oil, tomato base (v)	
Gluten free base .....	+4.0
Dairy free cheese .....	+4.0

# Salads

<b>Salmon Poke bowl</b> .....	26
House cured salmon, avocado, radish, cucumber, roasted nori, wakame black rice, sesame pickled ginger, tahini dressing (df,gf)	
<b>Salad of baby spinach</b> .....	20
Hummus, fried cauliflower, pumpkin, chickpeas, heirloom tomato and pomegranate dressing (df,gf)	
<b>Roasted root vegetable salad</b> .....	20
Smoked eggplant, rocket, toasted seeds, Greek honey and mustard dressing (df,gf)	

## ADD ONS

Avocado .....	+4.0
Grilled halloumi .....	+5.0
Bacon .....	+5.0
Grilled chicken .....	+6.0
House cured salmon .....	+7.0

## Kids Meals

<b>Cheese pizza</b> .....	15
<b>Chicken nuggets and chips</b> .....	15
<b>Cheeseburger and chips (gfo)</b> .....	15
<b>Orecciette and napolitana sauce</b> .....	15
<b>Milk bottles</b> .....	4
Caramel, strawberry, chocolate, banana & vanilla	
<b>Juices</b> .....	4
Apple, orange, pineapple	

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# DRINKS





## Sparkling Wine

	150ml	250ml	Bottle
<b>Round Two Sparkling NV</b> Barossa Valley, SA	11		42
<b>Coppabella Prosecco</b> Tumbarumba, SA	13		44
<b>Chandon Brut NV</b> Yarra Valley, VIC			65
<b>Mindful Wines Zero Alcohol Sparkling Cuvee</b> Australian - Zero Ale			35

## White Wine

	150ml	250ml	Bottle
<b>Puppet Master Moscato</b> Great Southern, WA	12	16	49
<b>Majella Riesling</b> Coonawarra, SA			46
<b>Tuckerbox Sauvignon Blanc</b> Barossa Valley, SA	10	15	44
<b>Petal and Stem Sauvignon Blanc</b> Waipara, NZ	13	17	51
<b>Tyrells Old Winery Chardonnay</b> Upper Hunter, NSW	10	15	44
<b>Yarrowood Chardonnay</b> Yarra Valley, VIC	11	16	49
<b>Beside Broke Rd Pinot Gris</b> Bendigo, VIC	11	16	49
<b>Vinaceous Pinot Grigio</b> Great Southern, WA			46
<b>Two Rivers Hunter Verdelho</b> Hunter, NSW			46
<b>Five Barrels Chardonnay by Neil McGuigan</b> Valencia, Spain			70

*10% surcharge on Sundays & public holidays*



# Rosé and Red

150ml 250ml Bottle

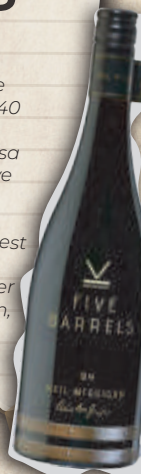
<b>Petal and Stem Rosé</b> Marlborough, NZ	10	16	44
<b>Tyrell's Old Winery Cabernet Sauvignon</b> Upper Hunter, NSW	10	16	44
<b>Yarrowood Pinot Noir</b> Yarra Valley, VIC	11	17	46
<b>Round Two Merlot</b> Barossa Valley, SA			45
<b>Villa Fresco Sangiovese</b> King Valley, VIC			46
<b>Two Rivers Shiraz</b> Hunter Valley, NSW	13	17	51
<b>Geoff Merrill "Saint Nic" G.S.M.</b> McLaren Vale, SA	11	16	47
<b>Black Ops Shiraz Saperavi</b> McLaren Vale, SA			49
<b>Five Barrels Shiraz Viognier by Neil McGuigan</b> Barossa Valley, SA			75

## FIVE BARRELS

BY NEIL MCGUIGAN

*Neil McGuigan is a leader in the world of wine and has worked in the wine industry for over 40 years. From his 16 acre property in the Hunter Valley and a small parcel of land in the Barossa Valley, he has launched a new wine label - Five Barrels by Neil McGuigan.*

*The Five Barrels range is produced from the best five hand selected French oak barrels of each variety and there are only five barrels made per year. These wines are all about oak integration, palate weight and persistence of character. Wines with great class and longevity.*



10% surcharge on Sundays & public holidays



# GEORGIA'S CLASSICS \$20

## Amaretto Sour

Disaronno, lemon juice, cane syrup, wonder foam and bitters

## Whiskey Sour

Whiskey, lemon juice, cane syrup, wonder foam and bitters

## Spicy Margarita

Chilli infused tequila, triple sec, lime juice and cane syrup

## Classic Margarita

Tequila, triple sec, lime juice and cane syrup

## Espresso Martini

Vanilla vodka, Kahlua, fresh espresso, cane syrup

## Aperol Spritz

Aperol, prosecco and soda

## Long Island Iced Tea

Vodka, tequila, gin, rum, triple sec and lemon juice, topped with Pepsi

## Mojito

Rum, fresh mint, lime juice, cane syrup and soda

## Cosmopolitan

Vodka, triple sec, lime and cranberry juice

## French Martini

Vodka, Chambord and pineapple juice

## Negroni

Gin, Campari and CinZano Rosso, stirred and served on the rocks

## Bloody Mary

Vodka, tomato juice, worcestershire, lemon juice, tabasco, salt and pepper

GEORGIA  
*Rose*

X PATRÓN  
TEQUILA

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

## Patron Margaritas

Your choice of Patrón shaken with Triple Sec, fresh lime juice and cane syrup

Silver.....	21
Reposado .....	25
Anejo .....	27
El Cielo .....	65

## Flaming Maria..... 22

Patrón Silver stirred with tomato juice, freshly squeezed lemon, tobasco sauce and our signature hot spice mix.

## Reposado Royal ..... 26

Patrón Reposado with a marshmallow and white chocolate infusion and Monin coconut stirred and served in a Nick and Nora glass with whipped marshmallow foam

## Patrón Tasting Selection ..... 40

Designed for the real tequila lovers. Sample all 3 levels of the Patrón range including Silver, Reposado and Anejo with garnishes and mixers

Ask about adding the new Patrón El Cielo premium tequila

+25

10% surcharge on Sundays & public holidays



# GEORGIA'S SIGNATURE'S \$21

GEORGIA  
Rose

## Roses and Riches *(M)*

Bombay Sapphire with St Germain Elderflower, Lillet Blanc, fresh grapefruit, cane syrup and lemon shaken and served in a flute with fresh florals

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## Crystal Sky

Bombay Sapphire with Violette liqueur, citrus infused syrup, served with a lemon twist and rosemary sprig.

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## Lady Guava *(M)*

Guava infused 42 Below vodka with muddled strawberries and fresh mint served tall with passionfruit pulp and a citrus soda

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## Peacock Princess *(M)*

Bacardi Carta Blanca with dark agave nectar, hand pressed citrus and butterfly pea infused pineapple juice

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## W.A.P Sour *(M)*

Dewars 12 year whiskey with pomegranate liqueur, pressed citrus and pomegranate infused syrup.

*(M) Can be made as a mocktail*

## GEORGIA'S G&T SELECTION \$20

### Bombay Citron Presse

Fresh lemon wheel, candied orange, cardamon pods

### Archie Rose

Dehydrated lemon, fresh mint butterfly pea, juniper berries

### Bombay Sapphire

Served with fresh lime, juniper berries, fresh mint

### Hendricks

Candied lime, fresh cucumber ribbons, cracked black pepper

### Malfy Gin Rosa

With grapefruit wheel, fresh rosemary

### Bombay Bramble

Fresh lemon and lime wedges, juniper berries

*All served with Fever Tree premium tonic water over ice*

*10% surcharge on Sundays & public holidays*

