



**GEORGIA**  
*Rose*

CAFE, BAR, RESTAURANT



# ALL DAY BREAKFAST (available until 1:00pm)

<b>Breakfast burger</b> .....	18
Bacon, egg, Swiss cheese, smokey BBQ, relish, milk bun and hash brown (gfo)	
<b>House made nut crumble</b> .....	17
Vanilla poached fruit, coconut yoghurt (df, vgn, gf)	
<b>Eggs your way</b> .....	19
Grilled tomato, wilted spinach, toasted sourdough (v, gfo)	
<b>Chocolate crumpets</b> .....	21
Salted caramel chocolate sauce, whipped ricotta, raspberry (v)	
<b>GR big breakfast</b> .....	32
Bacon, chorizo, roasted mushroom, grilled tomato, hash brown, poached eggs, tomato relish, toasted sourdough (gfo)	
<b>Brioche French toast</b> .....	22
Berries, caramelised mango, cultured cream, maple (v)	
<b>Smashed avocado</b> .....	24
Heirloom tomatoes, feta cheese, nut dukkha, toasted sourdough, chives (v, gfo)	
<b>Zucchini and cauliflower fritters</b> .....	24
Grilled halloumi, beetroot, hummus, rocket, toasted seeds (v)	
<b>Spanish baked eggs</b> .....	24
Sofrito sauce, confit lamb, feta, fried potato served with toasted sourdough (gfo)	
<b>Eggs benedict</b>	
Sautéed English spinach, poached eggs, grain mustard hollandaise on a toasted English muffin	
with bacon .....	
with smoked salmon .....	
with halloumi .....	
with ham .....	
<b>Toasted sourdough (2)</b> .....	7
House made preserves, butter (gfo)	
<b>Banana bread</b> .....	8
Toasted with butter	

## ADD ONS

Poached eggs (2) .....	+6
Bacon .....	+5
Grilled halloumi .....	+5
Hash brown .....	+4
Smashed avocado .....	+4
Grilled mushroom .....	+3.5
Smoked salmon .....	+7
Sourdough (2) .....	+4
Roasted tomato .....	+4
Gluten free bread .....	+3

## Kids Breakfast \$15

Waffle with vanilla ice cream  
Kids pancakes (2) with maple syrup  
and vanilla ice cream

Scrambled egg on toast  
Bacon & egg muffin with tomato  
sauce

**Milk bottles \$4**  
Caramel, strawberry, chocolate,  
banana and vanilla

**Juices \$4**  
Apple, orange, pineapple

(gfo) - gluten free option  
(gfn) - 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	

<b>Baby chino</b> .....	2.00
<b>Iced latte, chocolate or chai</b> .....	5.20
<b>Iced long black, iced espresso</b> .....	4.50
<b>Tea pots</b> .....	4.00

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

<b>Alternative milks</b> .....	+1.00
Almond, soy, oat, lactose free	
<b>Syrups</b> .....	+0.50
Hazelnut, vanilla, caramel	

## Fresh Juices

<b>Orange</b> .....	9
<b>Summer Breeze</b> .....	9
Watermelon, orange, apple and passionfruit	
<b>Health Kick</b> .....	9
Apple, orange, carrot, lemon juice and ginger	

## Protein Shakes

<b>Berry Mango Bliss</b> .....	14
Protein powder, strawberry, mango, Greek yoghurt, milk and honey	
<b>Biscoff</b> .....	14
Protein powder, banana, Biscoff spread and milk	

## Superfood Smoothies by Wild One

<b>Cleanse</b> .....	8
Spirulina, banana, apple, orange, passionfruit and lemon	
<b>Immunity</b> .....	8
Rosehip, passionfruit, blueberry, pear, apple and banana	
<b>Energise</b> .....	8
Mesquite, pear, pineapple, mango, passionfruit and apple	



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

## Smaller Plates

<b>Garlic and herb bread (v)</b> .....	8
<b>Zaatar and confit garlic pizza (vgn, df)</b> .....	16
Add mozzarella .....	4
<b>Chips, house salt blend, aioli (v)</b> .....	10
<b>Charcuterie plate</b> .....	22
Cured meats, pickles, condiments and bread (gfo, df)	
<b>BBQ pork riblets</b> .....	20
Chilli caramel glaze, miso mayonnaise (df)	
<b>Salt and pepper popcorn prawns, dynamite sauce (df)</b> .....	21
<b>House crumbed brie cheese</b> .....	23
Salad of apple and radish, truffled honey (v)	
<b>Pulled pork or fish tacos (2)</b> .....	18
Pico de gallo, slaw, jalapeno, guacamole	
<b>Tandoori spiced lamb cutlets (2)</b> .....	29
Yoghurt, mint sauce, baby cucumber and tomato salad (gf)	
<b>Escabeche of Fremantle octopus</b> .....	26
Sweet corn salsa, toasted sourdough (gfo, df)	

## Larger Plates

<b>Angus beef and bacon burger</b> .....	26
Cheddar, pickles, aioli, smokey BBQ, red onion, chips (gfo) Gluten free bun +2	
<b>Crumbed chicken schnitzel</b> .....	29
Chips, garden salad, gravy	
<b>Beer battered fish</b> .....	27
Chips, garden salad, tartare (df)	
<b>Georgia Rose BLT</b> .....	25
Grilled chicken, bacon, lettuce, tomato, avocado, mild chipotle sauce on a ciabatta roll (gfo, df)	
<b>Penne amatriciana</b> .....	25
Smoked pancetta, black olives, red onion, tomato butter, chilli, aged pecorino (gfo, dfo)	
Gluten free pasta .....	3
<b>Three cheese gnocchi</b> .....	27
Gorgonzola, mascarpone, walnuts, aged parmesan and truffle oil (v)	
<b>Prawn and scallop orecchiette</b> .....	36
Zucchini, sweet corn, chilli and garlic cream sauce, basil oil (gfo)	
Gluten free pasta .....	3
<b>BBQ beef short rib</b> .....	46
Honey roasted sweet potato, slaw, pickles, charred corn (gf, dfo)	



# Pizzas

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Dine

<b>Margherita</b> .....	20
Cherry tomato, mozzarella, basil (v)	
<b>Chicken supreme</b> .....	26
Mushrooms, capsicum, olive, pineapple, shallot, tomato base	
<b>Quattro funghi</b> .....	26
Wild mushroom, mozzarella, parmesan, crème fraiche base, truffle oil, chives (v)	
<b>Garlic prawn</b> .....	28
Cherry tomato, red onion mozzarella, feta cheese, tomato base	
<b>Meat heaven</b> .....	28
Smoked leg ham, salami, bacon, mozzarella, oregano, smokey bbq base	
<b>Pork and sausage</b> .....	28
Pork and fennel sausage, tomato sugo, zucchini, fermented chilli, mozzarella, basil	
<i>Gluten free base</i> .....	+4
<i>Dairy free cheese</i> .....	+4

# Salads

<b>Yellow fin tuna poke bowl</b> .....	26
Avocado, radish, cucumber, roasted nori, wakame, black rice, sesame pickled ginger, tahini dressing (df, gf, v, vgn)	
<b>Salad of roasted sweet potato</b> .....	22
Chickpea, heirloom tomato, rocket, sumac dressing, harissa hummus, grilled pita (vgn, df, gfo)	
<b>Wagyu beef soba noodle salad</b> .....	26
Chargrilled wagyu sirloin, soba noodles, Asian greens, miso pickled daikon, tigoroshi, roasted sesame seeds (df)	

## ADD ONS

Avocado .....	+4
Grilled halloumi .....	+5
Grilled chicken .....	+6
House cured salmon .....	+7
Bacon .....	+4

## Kids Meals

Cheese and tomato pizza .....	15
Chicken nuggets and chips .....	15
Cheeseburger and chips .....	15
Pasta with napolitana sauce .....	15

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# DRINKS





## Sparkling Wine

	150ml	250ml	Bottle
<b>Moores Creek Sparkling Brut</b> Hilltop Southern NSW	12		43
<b>Coppabella Prosecco</b> Tumbarumba, SA	14		44
<b>Chandon Brut NV</b> Yarra Valley, VIC			65
<b>Veuve Clicquot NV</b>			140

## White Wine

	150ml	250ml	Bottle
<b>Puppet Master Moscato</b> Great Southern, WA	12	16	49
<b>Stargazer Riesling</b> Tasmania			46
<b>Harpers Park Sauvignon Blanc</b> South East Australia	10	15	43
<b>Petal and Stem Sauvignon Blanc</b> Waipara, NZ	13	17	51
<b>Harpers Park Chardonnay</b> South East Australia	10	15	43
<b>Tyrells Old Winery Chardonnay</b> Upper Hunter, NSW	12	16	49
<b>Beside Broke Rd Pinot Gris</b> Bendigo, VIC	12	16	49
<b>Vinaceous Pinot Grigio</b> Great Southern, WA			47
<b>Two Rivers Hunter Verdelho</b> Hunter, NSW			48
<b>Five Barrels Chardonnay by Neil McGuigan</b> Valencia, Spain			70





# Rosé and Red

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	150ml	250ml	Bottle
<b>Petal &amp; Stem Rosé</b> Marlborough, NZ	11	17	46
<b>Tyrell's Old Winery Cabernet Sauvignon</b> Upper Hunter, NSW	12	16	49
<b>Harpers Park Shiraz</b> South East Australia	10	15	43
<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			51
<b>Geoff Merrill "Saint Nic" G.S.M.</b> McLaren Vale, SA			47
<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 and public holidays



## PATRÓN PERFECT MARGARITAS

- Silver** \$21  
 Patrón Silver with triple sec, fresh lime juice, can syrup with a sea salt flake rim
- Gold** \$25  
 Patrón Reposado with agave syrup, fresh lime juice, cane syrup with sea salt flake rim
- Diamond** \$27  
 Patrón Anejo with triple sec, fresh lime juice, cane syrup with sea salt flake rim
- Platinum** \$65  
 Patrón El Cielo with fresh lime juice, orange liqueur, cane syrup with black salt rim

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



- Motley Cru** \$25  
*Bright | Refreshing | Bubbly*  
 Bombay Premier Cru, Manly Spirits limoncello with fresh orange and cane syrup topped with Fever Tree Indian tonic
- Pink Pony Club** \$22  
*Fresh | Citrus | Foamy*  
 Vanilla washed Bombay Sapphire with fresh lemon, cranberry and wonderfoam
- Strawberry Skies** \$22  
*Bright | Citrus | Fresh*  
 Bombay Citron Presse with strawberry infused Aperol, fresh lime, vanilla



- The French Dispatch** \$21  
*Floral | Sweet | Bright*  
 St Germain, butterfly pea, Fever Tree grapefruit, fresh cut lemon
- Coco's Connection** \$21  
*Refreshing | Nutty | Summer*  
 St Germain, coconut, Fever Tree yuzu, fresh cut lime, toasted coconut flakes
- Sisters in Paris** \$21  
*Berry | Floral | Sweet*  
 St Germain, cherry blossom, Fever Tree grapefruit, maraschino cherries

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## AROUND THE WORLD WITH GEORGIA ROSE

**Australia | Bitters and Booze** \$22  
*Citrus | Bitters | Refreshing*  
Four Pillars Rare Dry, fresh lemon, lime syrup, bitters (M)

**Cuba | April Sun** \$22  
*Tropical | Fruity | Citrus*  
Bacardi Spiced, passionfruit liqueur, Campari, fresh pineapple, fresh lime, agave (M)

**Mexico | Mexican Standoff** \$22  
*Bubbles | Sweet | Zesty*  
Patron Silver, Fever Tree ginger, fresh grapefruit, fresh lime, agave (M)

**France | The French Goose** \$22  
*Fruity | Bright | Fresh*  
Grey Goose, Steinbok melon, Steinbok lychee fresh lime, kaffir

**Scotland | W.A.P Sour** \$23  
*Foamy | Sour | Fruity*  
Dewars 12yr whiskey, pomegranate, fresh lemon, cane syrup, foam (M)

**USA | Down to Georgia** \$25  
*Sweet | Espresso | Chocolate*  
Angels Envy bourbon, crème de cacao, cold brew, maple syrup

*(M) Can be made as a mocktail*

## GEORGIA'S CLASSICS \$20

**Cosmopolitan**  
Vodka, triple sec, lime and cranberry juice

**French Martini**  
Vodka, Chambord and pineapple juice

**Espresso Martini**  
Vanilla Vodka, kahlua, fresh espresso, cane syrup

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

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

**Long Island Iced Tea**  
Vodka, tequila, gin, rum, triple sec and lemon juice topped with Pepsi

**Old Fashioned**  
Whiskey, bitters and cane syrup

**Amaretto Sour**  
Disaronno, lemon juice, cane syrup, wonder foam and bitters

*10% surcharge on Sundays and public holidays*

