



GEORGIA *Rose*

CAFE, BAR, RESTAURANT



BREAKFAST (available until 1:00pm)

Breakfast burger	18
Bacon, egg, Swiss cheese, smokey BBQ, relish, milk bun and hash brown (gfo)	
House made nut crumble	17
Vanilla poached fruit, coconut yoghurt (df, vgn, gf)	
Eggs your way	21
Grilled tomato, wilted spinach, toasted sourdough (v, gfo)	
Chocolate crumpets	21
Salted caramel chocolate sauce, whipped ricotta, raspberry (v)	
GR big breakfast	33
Bacon, chorizo, roasted mushroom, grilled tomato, hash brown, poached eggs, tomato relish, toasted sourdough (gfo)	
Brioche French toast	22
Berries, caramelised mango, cultured cream, maple (v)	
Smashed avocado	24
Heirloom tomatoes, feta cheese, nut dukkha, toasted sourdough, chives (v, gfo)	
Zucchini and cauliflower fritters	24
Grilled halloumi, beetroot, hummus, rocket, toasted seeds (v)	
Spanish baked eggs	25
Sofrito sauce, confit lamb, feta, fried potato served with toasted sourdough (gfo)	
Eggs benedict	
Sautéed English spinach, poached eggs, grain mustard hollandaise on a toasted English muffin	
with bacon	27
with smoked salmon	27
with halloumi	25
with ham	25
Toasted sourdough (2)	7
House made preserves, butter (gfo)	
Banana bread	8
Toasted with butter	

ADD ONS

Poached eggs (2)	+7
Bacon	+5
Grilled halloumi	+5
Hash brown	+4
Smashed avocado	+3.5
Grilled mushroom	+7
Smoked salmon	+4
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

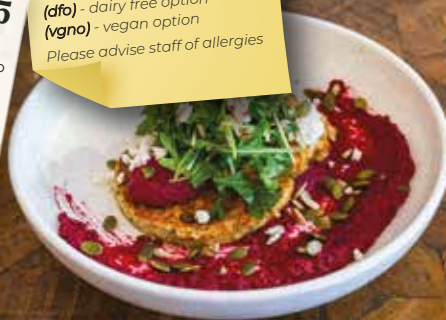
Milk bottles \$4

Caramel, strawberry, chocolate,
banana and vanilla

Juices \$4

Apple, orange, pineapple

(gfo) - gluten free option
(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
Hot chocolate	5.20	5.70
Coffees	5.20	5.70

	single	double
Piccolo	4.50	5.00
Macchiato	4.50	5.00
Espresso	4.00	4.50
Extra shot	+0.50	

Baby chino 2.00

Iced latte, chocolate or chai 6.50

Iced long black, iced espresso 5.50

Tea pots 5.00

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 9

Summer Breeze 9.50

Watermelon, orange, apple and passionfruit

Health Kick 9.50

Apple, orange, carrot, lemon juice and ginger

Superfood Smoothies by Wild One

Cleanse 9

Spirulina, banana, apple, orange, passionfruit and lemon

Immunity 9

Rosehip, passionfruit, blueberry, pear, apple and banana

Energise 9

Mesquite, pear, pineapple, mango, passionfruit and apple

GEORGIA
Rose



LUNCH AND DINNER (available from 11:30am)

Smaller Plates

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

Larger Plates

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



Pizzas

GEORGIA
Dine

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

Salads

Yellow fin tuna poke bowl	26
Avocado, radish, cucumber, roasted nori, wakame, black rice, sesame pickled ginger, tahini dressing (df, gf, v, vgn)	
Salad of roasted sweet potato	22
Chickpea, heirloom tomato, rocket, sumac dressing, harissa hummus, grilled pita (vgn, df, gfo)	
Wagyu beef soba noodle salad	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
Moores Creek Sparkling Brut Hilltop Southern NSW	12		43
Coppabella Prosecco Tumbarumba, SA	14		44
Chandon Brut NV Yarra Valley, VIC			65
Veuve Clicquot NV			140

White Wine

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



Rosé and Red

GEORGIA
Rose

	150ml	250ml	Bottle
Petal & Stem Rosé Marlborough, NZ	11	17	46
Tyrell's Old Winery Cabernet Sauvignon Upper Hunter, NSW	12	16	49
Harpers Park Shiraz South East Australia	10	15	43
Yarrawood Pinot Noir Yarra Valley, VIC	11	17	46
Round Two Merlot Barossa Valley, SA			45
Villa Fresco Sangiovese King Valley, VIC			46
Two Rivers Shiraz Hunter Valley, NSW			51
Geoff Merrill "Saint Nic" G.S.M. McLaren Vale, SA			47
Five Barrels Shiraz Viognier by Neil McGuigan 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, cane 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

Mojito

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

French Martini

Vodka, Chambord and pineapple juice

Long Island Iced Tea

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

Espresso Martini

Vanilla Vodka, kahlua, fresh espresso, cane syrup

Old Fashioned

Whiskey, bitters and cane syrup

Negroni

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

Amaretto Sour

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

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