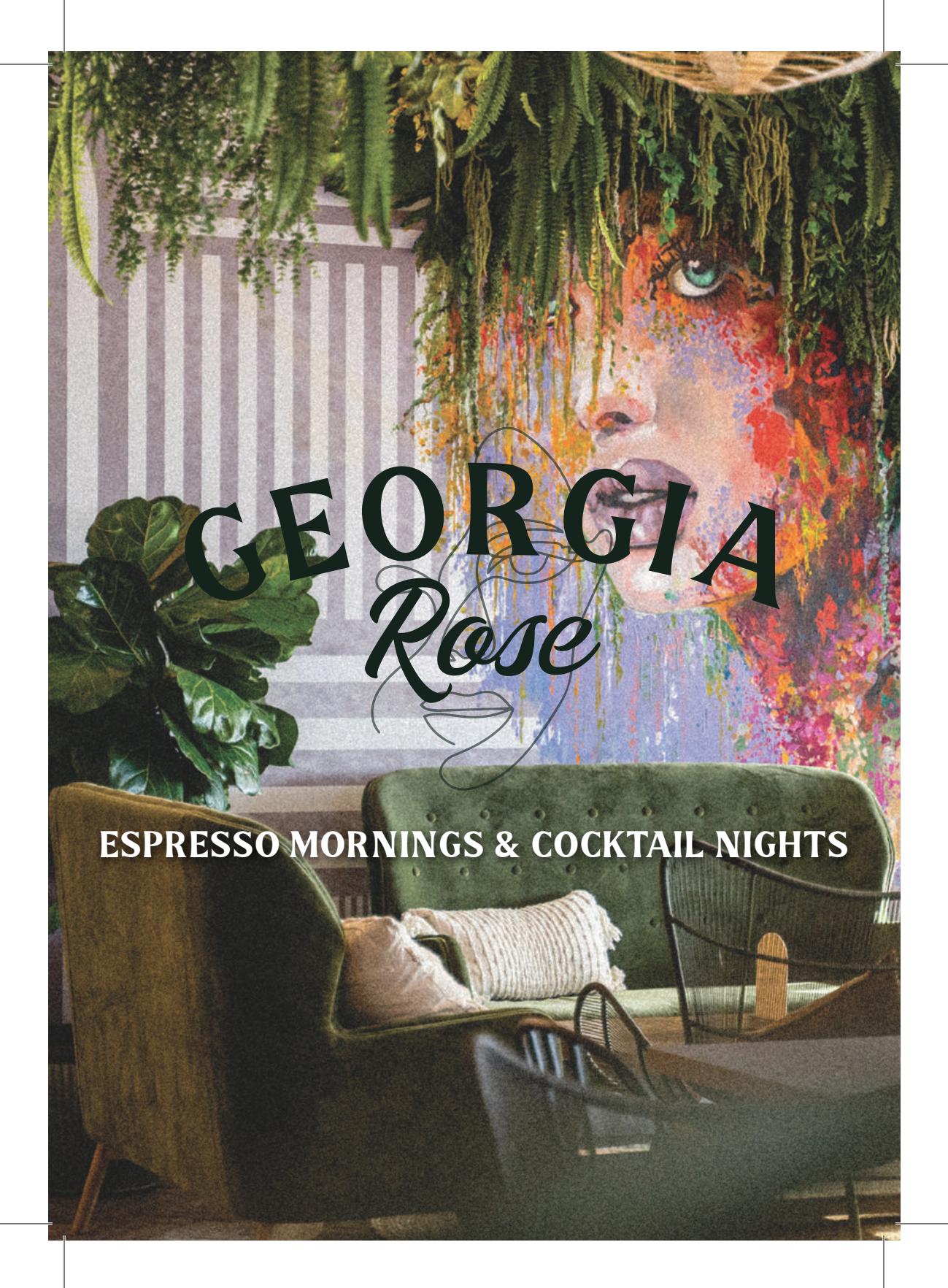




GEORGIA *Rose*

ESPRESSO MORNINGS & COCKTAIL NIGHTS



BREAKFAST (available until 1:00pm)

Breakfast burger	18
Bacon, egg, cheddar, aioli, relish, hash brown (gfo)	
Vanilla poached rhubarb and pear yoghurt pot	15
Toasted granola, coconut, goji berries (v/gfo)	
Eggs your way	21
Grilled tomato, wilted spinach, toasted sourdough (v, gfo)	
Mushrooms on toast	24
Grilled halloumi, fried eggs, green tahini dressing, toasted brioche (v)	
Buttermilk and vanilla pancakes	23
Berries, maple syrup, whipped ricotta (v)	
GR big breakfast	33
Smoked bacon, pork and fennel sausage, roasted mushroom, grilled tomato, tomato relish, hash brown, poached eggs, toasted sourdough (gfo)	
Smashed avocado	24
Toasted sourdough, heirloom tomatoes, beetroot, bocconcini, nut dukkha, pomegranate (v, gfo)	
Sweet corn and cauliflower fritters	25
Grilled halloumi, tomato relish, sour cream (v)	
Braised lamb shoulder and chickpea stew	23
Poached eggs, labneh, toasted sourdough (gfo)	
Pulled pork breakfast quesadilla	26
Guacamole, Pico de Gallo, chipotle mayo, pickled jalapeno	
Eggs benedict	
Sautéed English spinach, poached eggs, hollandaise, on toasted English muffin (gfo)	
with shaved ham	25
with smoked salmon	27
with halloumi	25
with bacon	27
Toasted sourdough (2)	7
House made preserves, butter	
Banana bread	8
Toasted with butter	

ADD ONS

Poached eggs (2)	+7
Bacon	+5.5
Grilled halloumi	+5
Hashbrown	+4
Smashed avocado	+4.5
Grilled mushroom	+7
Smoked salmon	+4
Sourdough (2)	+3
Roasted tomato	

KIDS BREAKFAST

Waffle with maple syrup and ice cream	16
Fried egg on toast	16
Bacon and egg muffin with tomato sauce	16
Milk bottles	4
Caramel, strawberry, chocolate, banana and vanilla	
Juices	4
Apple, orange, pineapple	

(gfo) gluten free option
(gfi) gluten free (df) dairy free
(vgf) gluten free (v) vegetarian
(vgn) vegan (v) vegetarian
(dfo) dairy free option
(vgno) vegan option
Please advise staff of allergies



DRINKS

	small	large
Hot chocolate.....	5.20	5.80
Coffee	5.20	5.80
	single	double
Piccolo	5.20	5.80
Macchiato	5.20	5.80
Espresso	4.50	5.00
Extra shot +0.50		
Baby chino	2.00	
Iced latte, chocolate or chai	6.70	
Iced long black, iced espresso	6.70	
Tea pot	5.20	
English breakfast, lemon zinger peppermint, calming chamomile, earl grey, mountain green		
Alternative milks	+1.00	
Almond, soy, oat, lactose free		
Syrups	+0.80	
Hazelnut, vanilla, caramel		

Fresh Juices

Premium cold pressed

Orange	9.5
Daily Greens.....	9.5
Green apple, celery, pear, silver beet, lemon, ginger	
Sublime Pine	9.5
Pineapple, pear, green apple, lemon, mint	
Love Beets	9.5
Beetroot, green apple, carrot, ginger, lime	

Superfood Smoothies

by Wild One

Cleanse	9.5
Spirulina, banana, apple, orange, passionfruit and lemon	
Immunity	9.5
Rosehip, passionfruit, blueberry, pear, apple and banana	
Energise	9.5
Mesquite, pear, pineapple, mango, passionfruit and apple	

Sweet Treats

Passionfruit cheesecake	9
Carrot cake (gf)	9
Black forest cake	9

10% surcharge on Sundays and public holidays



LUNCH AND DINNER (available from 11:30am)

Smaller Plates

Roasted garlic and herb bread (v)	9
Add cheese +4	
Chips, house salt blend, aioli (v)	10
Antipasto plate	35
Cured meats, marinated grilled vegetables, dips, olives, grilled pita bread (gfo) (serves 2)	
Baked halloumi saganaki	17
Thyme infused honey, pistachio, pickled figs (v/gf)	
Chargrilled corn riblets	15
Smoked chilli butter, queso fresco (v/gf)	
Korean fried chicken bites	16
Kimchi slaw, gochujang	
Beef barbacoa or tempura flathead tacos	18
Pico de Gallo, slaw, jalapeno, guacamole, chipotle mayo	
Chargrilled WA octopus	26
Confit garlic skordalia, tomato and black olive salsa (gf)	
King prawn kataifi (3)	28
House made harissa, sumac pickled onions	

Larger Plates

Angus beef burger	26
Cheddar, pickles, aioli, house relish, red onion, lettuce, tomato, chips (gfo)	
Beer battered snapper	29
Served with chips, garden salad, tartare	
Hand crumbed chicken schnitzel	30
Served with chips, garden salad, gravy	
Spinach and ricotta ravioli	27
Pumpkin puree, pine nuts, feta, sage, brown butter sauce (v)	
Rigatoni of pork and fennel sausage	28
Black olives, red onion, tomato sugo, chilli, parmesan	
Slow cooked Wagyu bolognese	29
Egg pappardelle, bocconcini, garlic toasted breadcrumbs	
Potato gnocchi	35
Prawns, zucchini, peas, salsa rosa, shaved parmesan, basil	
Gluten free pasta +3	



PIZZAS

Margherita	21
Cherry tomato, mozzarella, basil (v/vgno)	
BBQ chicken	26
Seasoned roasted chicken, mushrooms, bacon, shallot, smokey BBQ base	
Roasted potato and gorgonzola	24
Confit garlic, fior de latte, crème fraiche, rosemary (v/vgno)	
Chilli and garlic prawn	28
Smoked chilli and tomato base, mozzarella, olives, feta	
Njudua and honey	25
Fior de latte, tomato sugo, bocconcini, basil, honey	
All pizzas have dfo / gfo options	
Gluten free base +4	Dairy free cheese +4

SALADS

Herb and citrus cured salmon poke bowl	26
Avocado, radish, cucumber, roasted nori, wakame, black rice, sesame pickled ginger, tahini dressing (df/gf)	
Roast winter salad	23
Japanese pumpkin, roasted fennel, carrots, parsnips, goat's cheese, spinach, chickpeas, pomegranate dressing (v/vgno, gf)	
Kale and quinoa salad	21
Kale, black quinoa, feta, grilled zucchini, baby beetroot, toasted pecans, honey mustard dressing (v/vgno/gf)	
Add ons	
Avocado	+4
Halloumi	+5
Chicken	+6
Smoked salmon	+7

DESSERTS

Warm rhubarb and pear crumble, vanilla bean ice cream	16
House made tiramisu, macerated berries	17

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



KIDS MEALS

Cheese and tomato pizza	16
Chicken goujons and chips	16
Cheeburger and chips	16
Pasta with napolitana sauce	16



DRINKS





Sparkling Wine

	150ml	Bottle
Moores Creek Sparkling Brut Hilltop Southern NSW	13	44
Villa Fresco Prosecco King Valley, VIC	14	46
Chandon Brut NV Yarra Valley, VIC		65
Veuve Clicquot NV		140

White Wine

	150ml	250ml	Bottle
Puppet Master Moscato Great Southern, WA	12	16	49
Stargazer Riesling Tasmania			46
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

10% surcharge on Sundays and public holidays



Rosé and Red

	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
Yarrowood Pinot Noir Yarra Valley, VIC	11	17	46
Round Two Merlot Barossa Valley, SA			45
Villa Fresco Sangiovese King Valley, VIC			46
Cantina Danese Rosso Italiano Veneto, IT	11	17	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

Tap Beers

Head to the bar or scan the QR code
on your table to check out our
rotating tap beer options

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



Smoking Aces 22

Maple infused Angels Envy whiskey served straight up old fashioned with smoked rosemary and fresh citrus

Gold Rush 21

Angels Envy whiskey with passionfruit liqueur, citrus, cane syrup and foam served in a Nick and Nora glass



GEORGIA'S SIGNATURES

- Georgia's Negroni** 21
Bombay Sapphire, creme de cacao, Campari and sweet vermouth with Lindt chocolate
- W.A.P Sour (M)** 22
Dewars 12yr whiskey, pomegranate, fresh lemon, cane syrup and foam
- Jungle JuJu (M)** 22
Patrón Reposado, agave nectar, Monin coconut with pineapple juice, citrus and fresh thyme
- Royale Raspberry Mojito (M)** 21
Bacardi Carta Blanca vs St Germain with muddled raspberries, cane syrup and mint topped with a citrus soda
- Dragon fruit Martini** 22
Grey Goose vodka, Martini Blanco vermouth with lychees stirred over dragon fruit pieces
- XO Affogato** 22
Cafe Patron, fresh espresso, hazelnut syrup and vanilla gelato

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 |

SPIRITS

Whiskey

Bulleit Rye	12
Jack Daniels	12
Jim Beam	11
Woodford Reserve	14
Angels Envoy	17

Whisky

Balvenie	12
Dewars 12yr	11
Fireball	12
Jameson	13
The Glenlivet 15yr	17
Lagavulin 8yr	11
Glenfiddich 12yr	15

Liqueurs

Alize Blue	12
Baileys	11
Chambord	11
Malibu	12
Midori	12

Rum

Bacardi	11
Bacardi Gold	11
Bacardi Spiced	11
Bundaberg	12
Kraken	13

Tequila

Patrón XO	20
Patrón El Alto	45
Patrón El Cielo	35
Patrón Anejo	18
Patrón Reposado	15
Patrón Silver	13
1800 Cristalliano	22
1800 Anejo	18

Vodka

Grey Goose	13
Grey Goose Altius	32
Belvedere	14
Ciroc	13

