



GEORGIA *Rose*

ESPRESSO MORNINGS & COCKTAIL NIGHTS



BREAKFAST (available until 1:00pm)

Breakfast burger	18
Streaky bacon, egg, cheddar, aioli, tomato relish, hash brown (gfo)	
Greek yogurt and vanilla parfait	17
Granola, caramelised mango, raspberries	
Eggs your way	21
Grilled tomato, wilted spinach, toasted sourdough (v, gfo)	
Veggie breakfast croissant	24
Scrambled eggs, grilled mushrooms, relish, broccolini, parmesan tahini dressing (v)	
Brioche French toast	23
Ricotta, seasonal fruit, roasted gold chocolate (v)	
Smoked trout scrambled eggs	27
Goats' cheese, salmon roe, chives, toasted sourdough (gfo)	
GR big breakfast	33
Bacon, wagyu beef sausage, roasted mushroom, grilled tomato, hash brown, poached eggs, toasted sourdough, tomato relish (gfo)	
Smashed avocado	24
Toasted sourdough, heirloom tomatoes, marinated feta, nut dukkha, caramelised balsamic (v, gfo)	
Sweet corn and cauliflower fritters	25
Grilled halloumi, tomato relish, sour cream, watercress (v)	
Smoked chorizo and egg hash	24
Garlic aioli, chimichurri, toasted sourdough	
Breakfast quesadilla	26
Slow cooked beef brisket, guacamole, sour cream, tomato salsa	
Eggs benedict	
Sautéed spinach, poached eggs, hollandaise, on toasted English muffin (gfo, v)	
with shaved ham	25
with blue swimmer crab	27
with halloumi	25
with bacon	27
Toasted sourdough (2) house made preserves, butter	7
Raisin toast (2) toasted with cultured butter	8
Bob and Pete's banana bread toasted with cultured butter	8

Allergy Notice: We love looking after our guests, but our busy kitchen uses all major allergens and we can't guarantee allergen free food. 10% surcharge on Sundays, 15% on public holidays

ADD ONS

Poached eggs (2)	+7
Wagyu sausage	+8
Bacon	+5
Grilled halloumi	+4
Hashbrown	+5
Smashed avocado	+3
Roasted tomato	+7
Smoked salmon	+4
Sourdough (2)	
Gluten free bread or roll	+3

KIDS BREAKFAST

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

(gfo) gluten free option
(gfr) gluten free (dfr) dairy free
(vgn) vegan (v) vegetarian
(dfo) dairy free option
(vgnv) vegan option
Please advise staff of allergies

DRINKS

	small	large
Hot chocolate.....	5.20	5.80
Coffee	5.20	5.80
	single	double
Piccolo	4.50	5.00
Macchiato	4.50	5.00
Espresso	4.00	4.50
Extra shot +0.50		
Baby chino		3.00
Iced latte, chocolate or chai		6.50
Iced long black		6.00
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

Carrot cake, cream cheese icing	10
New York baked cheesecake	
Ferrero Rocher cake, hazelnut mousse	
Red velvet cake	

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LUNCH AND DINNER (available from 11:30am)

Smaller Plates

Roasted garlic and herb bread (v)	9
Add cheese +4	
Crispy coated chips, house made spice blend, aioli.....	10
Antipasto plate	35
Cured meats, marinated grilled vegetables, dips, olives, grilled pita bread (serves 2) Extra pita + 3	
Grilled halloumi saganaki	19
Watermelon and tomato salsa, pistachio (gf,v)	
Fried baby cauliflower	17
Smoked onion hummus, pomegranate, nut dukkha	
BBQ chicken cutlets	21
Sweet and sour glaze, Asian slaw (gf)	
Beef barbacoa or tempura flathead tacos	18
Pico de Gallo, slaw, jalapeno, guacamole, chipotle mayo	
Panfried king prawns	27
Roasted pepper salsa, flatbread	
Baked half scallops (6)	28
Wasabi butter (gf)	
WA lobster rolls (2)	30
Butter poached, lettuce, cocktail sauce, Avruga caviar	

Larger Plates

Classic Angus cheeseburger	26
Chargrilled beef patty, cheddar, pickles, burger sauce, tomato relish, onion, chips (gfo)	
Add beef patty +6	
Add streaky bacon +5	
Chargrilled swordfish fillet sandwich	25
Soft potato bun, iceberg, butter pickles, aioli, chips	
Beer batter flathead fillets	29
Garden salad, chips, tartare, lemon	
Panko crumbed chicken schnitzel.....	30
Garden salad, chips, gravy	
400g Bistecca alla Fiorentina.....	49
Puttanesca butter, charred broccolini, chips (gf)	
Spinach and ricotta ravioli	27
Pumpkin puree, pine nuts, feta, sage, brown butter sauce (v)	
Scallop and prawn pappardelle	34
Saffron cream sauce, zucchini, sweet corn, basil, parmesan (gfo)	
Pork and fennel sausage casarecce	28
Asparagus, broccoli, peas, fermented chilli, Aglio de oli (gfo)	
Gluten free pasta +3	

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PIZZAS

Margherita	21
Cherry tomato, mozzarella, basil (v)	
BBQ chicken	26
Seasoned roasted chicken, mushrooms, bacon, shallot, smoky BBQ base	
Roasted potato and gorgonzola	24
Confit garlic, fior de latte, crème fraiche, rosemary (v)	
Chilli and garlic prawn	27
Scamorza, tomato base, olives, chilli oil	
Njudua and honey (spicy)	25
Fior de latte, tomato sugo, bocconcini, basil, honey	
All pizzas have dfo / gfo options	
Gluten free base +4	Dairy free cheese +4

SALADS

Bluefin tuna poke bowl	26
Avocado, sweet, pickled daikon, roasted nori, wakame, black rice, sesame, ginger soy dressing (df/gf)	
Watermelon and feta	24
Baby spinach, alfalfa sprouts, cashews, avocado, red onion, marinated feta, lemon dressing (v /gf / vgo)	
Panzanella	25
Burrata, heirloom tomato, baby gem lettuce, cucumber, basil, sourdough croutons, aged balsamic, extra virgin olive oil (v / vgo)	
Add ons	
Avocado	+4
Halloumi	+5
Chicken	+6
Smoked salmon	+7

SWEET TREATS

Carrot cake, cream cheese icing	10
New York baked cheesecake	
Ferrero Rocher cake, hazelnut mousse	
Red velvet cake	

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KIDS MEALS

Cheese and tomato pizza	16
Chicken nuggets and chips	16
Pasta with napolitana sauce, parmesan	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
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



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
Yarrawood 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

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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

PREMIUM CREATIONS

Gold Coconut Martini

59

Belvedere 10 with coconut liqueur, fresh yuzu and Noilly Pratt vermouth served straight up martini style with 24k gold flakes

1800

56

1800 Guachimonton stirred with chocolate bitters and agave nectar served over ice ball

Altius Espresso

49

Grey Goose Altius, Vanilla Galliano & Little Drippa coffee served in a Nick & Nora glass

The Hacienda High Ball

60

Patrón El Alto, Blue Marionette with Fever Tree lime & yuzu soda served tall



GEORGIA'S SIGNATURES

- Raspberry Mojito (M)** 23
Bacardi Carta Blanca vs St Germain with muddled raspberries, cane syrup and mint topped with a citrus soda
- Dragon Fruit Martini** 23
Grey Goose vodka, Martini Blanco vermouth with lychees stirred over dragon fruit pieces
- Heaven & Earth** 29
Grey Goose, Disaronno, passionfruit pulp, topped with Veuve Clicquot
- Tokyo By Night (M)** 23
Bombay Sapphire, Midori and fresh citrus topped with Fever Tree lime and yuzu soda
- Coca Colada (M)** 22
Patrón Reposado, pineapple juice, frozen pineapple and coconut cream
- Gold Rush** 22
Angels Envy Whiskey with passionfruit liqueur, citrus, cane syrup and foam served in a Nick & Nora glass

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 Envy	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 Cristaliano	22
1800 Anejo	18

Vodka

Grey Goose	13
Grey Goose Altius	32
Belvedere	14
Ciroc	13

