



GEORGIA *Rose*

ESPRESSO MORNINGS & COCKTAIL NIGHTS



BREAKFAST (available until 1:00pm)

Breakfast burger	19
Soft potato bun, bacon, egg, cheddar, aioli, relish, rocket, hash brown (gfo)	
Bircher muesli	17
Fresh seasonal fruit, Greek yoghurt	
Eggs your way.....	21
Grilled tomato, wilted spinach, sourdough (v, gfo)	
Baked hotcakes	24
Whipped mascarpone, caramelized persimmon, honeycomb	
GR big breakfast	33
Bacon, wagyu kransky sausage, roasted mushroom, grilled tomato, hash brown, poached eggs, toasted sourdough, relish (gfo)	
Smashed avocado	24
Toasted sourdough, heirloom tomatoes, marinated feta, nut dukkha, caramelised balsamic (v, gfo)	
Veggie breakfast bowl.....	24
Poached eggs, grilled halloumi, mushroom, fried cauliflower, avocado, heirloom tomatoes, brown rice, green goddess dressing (v, gfo, dfo)	
Breakfast tacos (2).....	21
Scrambled eggs, pulled beef brisket, guacamole, Mexican cheese, chilli mayo	
Lamb shoulder shakshuka.....	26
Slow cooked tomato, red pepper sauce, olives, feta, flat bread (gfo)	
Eggs benedict	
Sautéed spinach, poached eggs, hollandaise, on toasted English muffin (gfo, v)	
with double smoked ham.....	25
with smoked salmon.....	27
with halloumi.....	25
Toasted sourdough (2) house made preserves, butter.....	7
Raisin toast (2) with cultured butter	8
Bob and Pete's banana bread toasted with cultured butter.....	8

ADD ONS

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

KIDS BREAKFAST

Waffle with maple syrup & ice cream	16
Scrambled eggs 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	

HAIR OF THE DOG

<i>Breakfast bevies from 10am</i>	
Espresso Martini	20
<i>Vanilla vodka, Kahlua, fresh espresso, cane syrup</i>	
Bloody Mary	20
<i>Vodka, tomato juice, Worcestershire sauce, tabasco & lemon juice</i>	
Mimosa	11
<i>Orange juice & prosecco</i>	
Fireball & Apple	16
<i>Cinnamon whiskey & Granny Smith apple</i>	

(gfo) gluten free option | (gf) gluten free | (df) dairy free | (vgn) vegan | (v) vegetarian | (dfo) dairy free option
(vgn) vegan option | seafood: (A) Australian (M) mixed (I) imported | please advise staff of allergies

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, 1.4% credit card surcharge

DRINKS

	small	large
Hot chocolate.....	5.50	6.20
Coffee	5.50	6.20
Extra shot +0.50		
	single	double
Piccolo	4.50	5.00
Macchiato	4.50	5.00
Espresso	4.00	4.50
Baby chino		3.00
Matcha	6.00	8.00
Tea pot		5.20
English breakfast, lemon zinger, peppermint, calming chamomile, earl grey, mountain green		
Iced latte, chocolate or chai		6.50
Iced long black		6.00
Iced matcha.....		8.00
Add strawberry cold foam +2.00		
Add strawberry syrup +0.80		
Alternative milks		+1.00
Almond, soy, oat, lactose free		
Syrups.....		+0.80
Hazelnut, vanilla, caramel		
Decaf		+2.00
Cold foam.....		+2.00
Vanilla, strawberry, pistachio, brown sugar		

Premium Cold Pressed Juices

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 (contains caffeine)	



Sweet Treats 12

Served with fresh cream

- Lemon syrup cake
- Victoria sponge cake
- Triple chocolate cake
- Baked New York cheese cake
- Carrot cake (gf)

LUNCH AND DINNER (available from 11:30am)

Smaller Plates

Confit garlic & cheese flat bread (v)	9
Crinkle cut fries	10
Chicken & herb salt, aioli (gf)	
Cheese & bacon poutine	18
Fries, crispy bacon, gravy, cheese curds	
Antipasto plate (serves 2)	35
Cured meats, marinated grilled vegetables, dips, olives, grilled pita bread Extra pita + 3	
Baked camembert	21
Chorizo, honey, grilled focaccia (gfo)	
Southern fried chicken riblets	19
Blue cheese sauce	
Battered fish or popcorn cauliflower tacos (2).....	18
Pico de gallo, slaw, jalapeno, guacamole, chipotle mayo (l)	
Chargrilled wagyu rump skewers	25
Gochujang glaze, sesame, mushrooms, pickles (df)	
Hot honey battered prawns (6).....	26
Asian chopped salad (df, l)	

Larger Plates

Classic Angus cheeseburger	26
Cheddar, pickles, burger sauce, relish, onion, crinkle cut fries Extra beef patty +6	
Ale beer battered whiting fillets	27
Garden salad, crinkle cut fries, tartare, lemon (l)	
Panko crumbed chicken schnitzel.....	29
Crinkle cut fries, garden salad, gravy	
Wagyu beef bourguignon	34
Served with mash, roasted root vegetables, truffle oil	
Hand made gnocchi	24
Roasted butternut pumpkin cream, brown butter, sage & toasted walnuts (v)	
Spaghetti carbonara	26
Pancetta, free range egg, truffle, parmesan	
Gluten free pasta +3	
Tiger prawn malfadine	36
Ndjua, tomato butter, pecorino (A)	

PIZZAS

Margherita	21
Tomato sugo, mozzarella, basil (v)	
Pepperoni	25
Pepperoni, mozzarella, bocconcini, basil	
Mortadella	26
Fior de latte, shaved parmesan, rocket	
Roasted potato and gorgonzola	24
Confit garlic, fior de latte, crème fraiche, mozzarella, rosemary (v)	
Frutti di mare	29
Prawns, calamari, scallops, mussels, tomato base, mozzarella, chilli oil (M)	
Meat lovers	27
Pepperoni, smoked chorizo, double smoked ham, smoked brisket, cabanossi, mozzarella, tomato base	
Gluten free base +4	

SALADS

Bluefin tuna rice bowl	26
Avocado, sweet, pickled daikon, roasted nori, wakame, black rice, sesame, ginger dressing (df, gf) (A)	
Golden beetroot and goat's cheese	24
Butternut pumpkin, goat's cheese, rocket, pistachios, cranberries, caramelised balsamic (v, vgn)	
Maple roasted root vegetables	24
Spinach, toasted seeds, cashews, black quinoa, pomegranate, house dressing (vgn)	
Add ons	
Avocado	+5
Halloumi	+5
Chicken	+6
Smoked salmon	+7

SWEET TREATS

Served with fresh cream

Lemon syrup cake	
Victoria sponge cake	
Triple chocolate cake	
Baked New York cheese cake	
Carrot cake (gf)	

..... 12

KIDS MEALS

Cheese & tomato pizza	16
Chicken nuggets & fries	16
Fish & fries	16



DRINKS





Sparkling Wine

	150ml	Bottle
Victoria Park Sparkling Cuvee NV Hilltop Southern NSW	13	44
Villa Fresco Prosecco King Valley, VIC	14	46
Chandon Brut NV Yarra Valley, VIC	16	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 Hunter Valley Chardonnay Hunter Valley, NSW	12	16	50
Redbank La Piazza Pinot Gris King Valley, 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
Victoria Park Cabernet Sauvignon Regional South Australia	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
Howard Park Miamup Cabernet Sauvignon Margaret River, WA			66
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



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

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

Bloody Mary

Vodka, tomato juice, Worcestershire sauce, Tabasco sauce, lemon juice

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

Aperol Spritz

Aperol, prosecco, soda





GEORGIA'S SIGNATURES 22

Raspberry Mojito (M)

Bacardi Carta Blanca vs St Germain with muddled raspberries, cane syrup & mint topped with a citrus soda

Dragon Fruit Martini

Grey Goose vodka, Martini Blanco vermouth with lychees stirred over dragon fruit pieces

Midnight Sapphire (M)

Butterfly pea infused Bombay Sapphire, juniper berries, mint & fresh lime topped with Fever Tree premium tonic water

Snickers Sour

Snickers washed Angels Envy whiskey, hand-pressed lemon juice, maple syrup, chocolate bitters & foam with citrus & chocolate shavings

Coca Colada (M)

Patròn Reposado, pineapple juice, frozen pineapple & coconut cream

Strawberry Royale

Patròn Silver with strawberry & fresh citrus topped with Chandon Brut NV & florals

GEORGIA'S SHOTS 12

Wet Kitty

Vodka, cranberry & peach schnapps

Kamikaze

Blue Curacao & vodka

Sticky Situation

Butterscotch schnapps & Baileys

Tropic Thunder

Mango liqueur & vodka

Jam Donut

Chambord & Baileys

Strawberry Kiss

Strawberry liqueur & vodka

Lychee Me Crazy

Lychee liqueur, passionfruit, vodka

Boot Scootin

Fireball, apple liqueur

One & Done

Melon liqueur + Baileys

Mexican Sunset

Tequila & orange juice topped with grenadine

Georgia Rose encourages the responsible service of alcohol in accordance with RSA. Less than 0.8 Standard drink per shot.

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SPIRITS

Whiskey

Bulleit Rye	12
Jack Daniels	11
Jim Beam	10
Woodford Reserve	14
Angels Envy	17

Whisky

Balvenie	12
Dewars 12yr	10
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

Gin

Bombay Sapphire	11
Bombay Presse	13
Bombay Bramble	13
Archie Rose	14
Hendricks	13
Beefeater Pink	11
Four Pillars Rare	14

Tequila

Cazadores	10
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

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