
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

Pistachio Papi French toast 25
Vanilla crème, raspberries, white chocolate crumble

Eggs your way 21
Grilled tomato, wilted spinach, sourdough (v, gfo)

Turkish eggs 23
Poached eggs (2), yoghurt, chilli butter, fried eggplant, flat bread (v)

GR big breakfast 33
Bacon, wagyu kransky sausage, roasted mushroom, grilled tomato, hash brown, poached eggs (2), toasted sourdough, relish (gfo)

Smashed avocado 24
Toasted sourdough, heirloom tomatoes, marinated feta, nut dukkha, caramelised balsamic (v, gfo)

Hot smoked salmon scrambled eggs 28
Goat's cheese, toasted sourdough (gfo, l)

Huevos rancheros 27
Baked eggs, chorizo, black beans, sofrito, queso fresco, grilled tortillas (gfo)

Eggs benedict
Sautéed spinach, poached eggs, hollandaise, on toasted English muffin (gfo)

with double smoked ham 25
with smoked salmon (l) 27
with halloumi (v) 25

Toasted sourdough (2) house made preserves & butter 7

Fruit loaf (3) 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	+6
Grilled halloumi	+5
Hash brown	+4
Sliced avocado	+5
Roasted mushroom	+4
Smoked salmon (l)	+7
Sourdough (2)	+4
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 Caramel, strawberry, chocolate, banana and vanilla	4
Juices Apple, orange, pineapple	4

HAIR OF THE DOG

Breakfast bevvies from 10am

Espresso Martini *Vanilla vodka, Kahlua, fresh espresso, cane syrup*	20
Mimosa *Orange juice & prosecco*	11
Fireball & Apple *Cinnamon whiskey & Granny Smith apple*	16

(gfo) gluten free option | (gf) gluten free | (df) dairy free | (vgn) vegan | (v) vegetarian | (dfo) dairy free option
(vgno) 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.

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	+1.00
Cold foam	+2.00

Vanilla, strawberry, 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 14

Served with cream & berries

Lemon syrup cake
Triple chocolate cake
Baked New York cheesecake
Carrot cake (gf)

LUNCH AND DINNER (available from 11:30am)

Smaller Plates

Garlic & cheese flatbread (v) 10

Crispy-coated fries 12
Chicken & herb seasoning, aioli (gf)

Smoked brisket poutine 20
Cheese sauce, guacamole, sour cream, chipotle

Bluefin tuna carpaccio 26
Baby capers, truffle emulsion, parmesan cheese, rocket (gf, A)

Tempura fried zucchini flowers (3) 22
Stuffed with three cheeses (v)

Tiger prawn cocktail sliders (2) 19
Cos hearts, tomato, house-made cocktail sauce (l)

Baked camembert 21
Chorizo, honey, grilled focaccia

Harissa baked eggplant 22
Honey, labneh, pickles, fried chickpeas (v, vgno)

Tacos (2) 18
Battered fish (l) or beef barbacoa or popcorn cauliflower
Pico de gallo, slaw, jalapeño, guacamole, chipotle mayo

Larger Plates

Wagyu cheeseburger 25
American cheese, special sauce, iceberg lettuce, sweet & spicy pickles , red onion, fries (gfo)

BBQ swordfish 38
Broccolini, Tajin fried potatoes, charred pineapple salsa (A, gf)

GR Reuben sandwich 25
Smoked brisket, pickles, Swiss cheese, sauerkraut, Thousand Island dressing, fries

Beer battered whiting fillets 27
Garden salad, fries, tartare, lemon (l)

Panko crumbed chicken schnitzel 29
Garden salad, fries, gravy

Potato gnocchi 24
Roasted butternut pumpkin, broccolini, peas, brown butter, sage, toasted walnuts (v)

Prawn linguine 28
Zucchini, red onion, tomato butter, parmesan (l)

Spaghetti carbonara 26
Pancetta, free range egg, truffle, parmesan

Gluten free pasta +3

PIZZAS

Margherita 21
Tomato, mozzarella, basil (v)

Salami 25
Hot calabrian salami, mozzarella, honey

Prosciutto 26
Tomato base, mozzarella, eggplant, rocket, chilli oil crunch

Chargrilled zucchini 24
Confit garlic, mozzarella, goat's cheese, pine nuts & basil (v)

Peri-peri chicken & prawn 27
Tomato base, red onion, capsicum, mozzarella, peri-peri sauce (l)

Meat lover's 29
Tomato base, pepperoni, smoked chorizo, double smoked ham, smoked brisket, cabanossi & smoked scamorza

Gluten-free bases available +4

SALADS

Crispy falafel 24
Cherry bocconcini, grape tomato, cucumber, pickled onion, red radish, cos hearts, pomegranate dressing (gf, v, vgno)

Bluefin tuna rice bowl 29
Avocado, pickled daikon, roasted nori, wakame, black rice, sesame, ginger dressing (df, gf, A)

Chargrilled chicken 26
Ancient grains, spinach, broccolini, toasted seeds, tzatziki, honey dressing (gfo)

Teriyaki salmon & soba noodles 28
Charred greens, edamame, pickled radish, furikake, wasabi & ginger dressing (A)

Add ons

Sliced avocado ..... +5
Halloumi ..... +5
Grilled chicken ..... +6
Smoked salmon ..... +8

SWEET TREATS 14

Served with cream & berries

Lemon syrup cake
Triple chocolate cake
Baked New York cheesecake
Carrot cake (gf)

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
Kingston Estate Chardonnay Limestone Coast, SA	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

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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
Yarrawood 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

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PATRÓN TEQUILA × GEORGIA Rose

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 Patron Tequila, this hand-picked selectionof cocktails truly defines the georgia Rose experience

GEORGIA'S CLASSICS 20

Cosmopolitan
Vodka, triple sec, lime & cranberry juice

French Martini
Vodka, Chambord & pineapple juice

Espresso Martini
42 Below vodka, Little Drippa, Steinbock coffee liqueur, cane syrup

Negroni
Gin, Campari & CinZano Rosso, stirred & served on the rocks

Aperol Spritz
Aperol, prosecco, soda

Mojito
Rum, fresh mint, lime juice, cane syrup & soda

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

Old Fashioned
Whiskey, bitters & cane syrup

Amaretto Sour
Disaronno, lemon juice, cane syrup, wonder foam & bitters

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GEORGIA'S SIGNATURES 22

Raspberry Mojito (M)
Bacardi Carta Blanca vs St Germain with muddled raspberries, cane syrup & mint topped with a citrus soda

Dragonfruit Martini
Grey Goose vodka, Martini Blanco vermouth with lychees stirred over dragonfruit pieces

Midnight Sapphire (M)
Butterfly pea infused Bombay Sapphire gin, juniper berries, mint & fresh lime topped with Fever Tree premium tonic water

Golden Moon
Grey Goose vodka, Jervis Bay amaretto, passionfruit pulp, vanilla bean extract topped with Chandon Brut NV

Amazon Hearts (M)
Banana infused Bacardi spiced rum with fresh pineapple juice, coconut cream & citrus

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

Ariane	10
Grey Goose	13
Grey Goose Altius	32
Belvedere	14
Ciroc	13

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