

• **SMALL PLATES** •

Local Sourdough 14

Dips | Olives | v

Carpaccio Of The Day 22

Whipped Ricotta 15

Whipped Ricotta | Green Olives | Parsley | Chilli Flakes

Lemon Olive Oil | Panini | v

Moroccan Chicken Skewers 23

Marinated Moroccan Chicken Thigh

Hummus | Pomegranate | gf

Triple Cheese Arancini (3) 20

Black Truffle Aioli | Smoked Scamorza | v

Lamb Ribs 22

Tzatziki | Pickled Onions | Couscous | gf

Wagyu Sliders (3) 22

Wagyu Beef Patty | Brioche Buns | Pickles

|Lettuce | Cheese | Tomato Chutney | Caramelised Onions

Salt & Pepper Calamari 20

Crispy Fried Calamari | Rocket | Lemon | Aioli

For groups of 10 or more, we offer a specially curated Banquet Menu designed for a seamless and shared dining experience.

Please ask our friendly staff for details.

GEORGE
BANKS

• *LARGE PLATES* •

Market Fish 36

Salsa Verde | Beans | Lemon | gf

Lamb Shoulder 24 Hours braised (300g) 40

Jus | Cauliflower Puree | Herbs | gf

Chicken Cotoletta 36

Crumbed Chicken | Bean Salad | Lemon | Parmigiano

Mushroom Risotto 27

Wild Mushrooms | Parmigiano | v

Add chicken + 6

King Prawn Mezze Rigatoni 36

Short Pasta | Patagonian Prawns | Capers | Chilli | Garlic | White Wine

• *STEAK* •

Premium Eye Fillet 200 g 40

Black Angus Reserve | GB Coleslaw | gf

Striploin 300 g 45

Certified Phoenix Wagyu MS 5 – 6 Grain Fed 365 - 400 days

GB Coleslaw | gf

• *GRAZING BOARDS* •

Banks Board 65

Arancini | Calamari | Pork Belly Bites | Moroccan Chicken Skewers

Charcuterie Board 70

Cured Meats | Hard Cheese | Sourdough | Crackers

Olives | Pickled Onions | gf & v options available

Carnivore Board 85

Sliced Wagyu Striploin | Lamb Ribs | Pork Belly

GEORGE
BANKS

• SAUCES 3 •

Bordelaise Red Wine | Mushroom | Green & Black Pepper

• SIDES 10 •

Sweet Potato Chips | Aioli

Wagyu Fat Potatoes | Rosemary salt | df

Mixed Slaw

Steamed Greens | Toasted Almonds | Lemon Oil

Roasted carrots | Honey | Fennel | Labneh

Rocket | Pear and Parmigiano Salad | Mustard Vinaigrette

All our sides are gluten free

• SWEETS •

Lemon Tart 15

Zesty Lemon Tart | Crispy Meringue | Fresh Cream

Vanilla Bean Crème Brûlée 12

Classic French Crème Brûlée | gf

Fruit Sorbet 15

Fresh Berries | vegan, gf

Salted Caramel and Dark Chocolate Ganache Tart 16

Short-Crust Pastry | Salted Caramel
Ganache | Vanilla Ice cream

Cheese Plate 32

Comte | Triple Cream Brie | Apricot Chutney
Muscatels | Lavosh

GEORGE
BANKS