

• *SMALL PLATES* •

Crows nest Sourdough 14

Dips | Olives | v

Mediterranean Chicken Skewers 23

Mediterranean Spices | Yoghurt | gf

Triple Cheese Arancini (3) 20

Parmigiano | Black Truffle Aioli | v

Lamb Ribs 22

Fennel | Cinnamon | Tzatziki | gf

Salt & Pepper Calamari 20

Crispy Fried Calamari | Rocket | Lemon | Aioli

Crispy Pork Belly 23

Sweet Chili Dressing

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.

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Card Payment Surcharge: A 1.5% surcharge applies to EFTPOS and credit card payments.

• *LARGE PLATES* •

Barramundi 40

Salsa Verde | Greens | Lemon | gf

Lamb Shoulder 24 Hours braised (300g) 44

Jus | Cauliflower Puree | Herbs | gf

Crumbed Chicken 38

Crumbed Chicken | Rocket Salad | Lemon | Parmigiano

Seasonal Mezze Rigatoni 36

Short Pasta | Seasonal Vegetables | Chilli | Garlic | White Wine
+ 6 Patagonian Prawns \$8

Striploin 300 g 45

Grass Fed 365 - 400 days | gf

• *SAUCES 3* •

Bordelaise Red Wine | Mushroom | Green & Black Pepper

• *SIDES 10* •

Chips | Aioli

Wagyu Fat Potatoes

Seasonal Vegetables | Toasted Almonds | Lemon Oil

Seasonal Garden Salad | Mustard Vinaigrette

All our sides are gluten free & dairy free

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• *GRAZING BOARDS* •

Banks Board 70

Arancini | Calamari | Pork Belly Bites | Mediterranean Chicken Skewers

Charcuterie Board 70

Cured Meats | Hard Cheese | Sourdough | Crackers
Olives | Pickled Onions | gf & v options available

Carnivore Board 90

Sliced Striploin | Mediterranean Chicken Skewers | Pork Belly

• *SWEETS* •

Vanilla Bean Crème Brûlée 12

Classic French Crème Brûlée | gf

Fruit Sorbet 15

Berries | vegan, gf

Salted Caramel and Dark Chocolate Ganache Tart 16

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

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