

# DINNER

THE GEORGE  
ON COLLINS

## SMALL PLATES

Betel leaf

- Dragon fruit, black glutinous rice, nori roasted almonds, pickled ginger (VEG, GF) \$7
- Apple miso cured salmon, tobiko roe, kaffir lime, black sesame (NF, DF, GF, SY) \$8

Banh mi slider, pork belly rillette, Thai fried chicken, Sriracha mayo (NF, DF) \$11

Massaman croquettes, red nahm jim aioli  
4 pcs (V, DF, NF) \$18

Tea eggs, lemongrass custard and avruga caviar  
4 pcs (GF, SF, NF, SY) \$22

Steamed dumplings

- Prawn and ginger, xo sauce, crispy garlic  
4 pcs (NF, DF, SF) \$18
- Green, Spanish peanuts, Sichuan sauce  
4 pcs (VEG, DF) \$18 🌶️

Barramundi and prawn tod mun pla, cucumber chilli sauce, furikake - 4 pcs (DF,GF,SY,SF,NF) \$16

Hanoi style pork spring rolls, vermicelli, wood ear mushroom, nouc cham (NF,DF) \$18

## MEDIUM PLATES

Crispy chicken wings, green curry dipping sauce, spring onion, fried shallot - 5pcs (NF, DF) \$24

Mekhong braised lamb ribs, coriander, chilli  
4 pcs (GF, NF, SY) \$26

Roti tacos (2 pcs per serve)

- Crispy pork, paw paw and pineapple salsa, slaw, smoked red chilli crema (NF, SY) \$26
- Sambal tofu, kaffir lime pico de gallo, smoked red chilli crema, avocado (V, NF, SY) \$24

Tea leaf salad, wombok, tomato, crushed peanuts, black sesame (VEG, GF, DF) \$24

Nori chicken salad, sake chicken, toasted nori, black glutinous rice, sesame (DF, SY) \$29

Cebiche of Nikkei salmon, dark soy leche le Tigre, green tomato salsa, black sesame crackers (DF, SY) \$28

## LARGE PLATES

Tiger prawn pad thai, marinated tofu, snow peas, crispy garlic (GF, DF, SY) \$36

Wagyu Lomo Saltado, stir fried capsicum, tomato, fritas (DF, SY, NF, SF) \$39

Crispy pork belly, master stock demi glaze, edamame celeriac slaw (NF, DF, GF) \$28x2pcs \$38x4pcs

Lobster bisque tom yum, crispy udon noodles, lemongrass beurre blanc (SF, NF) \$42 🌶️

Green chicken curry, dutch carrot, lychee, kipfler potato, Thai basil (GF, NF, DF) \$34 🌶️

Whole baby snapper, cucumber and ginger salsa, chilli, coriander (GF, NF, DF) \$54

Tempeh yellow curry, sweet potato, crispy chickpeas, Vietnamese mint (VEG, DF, GF, SY) \$29

## SIDES

Sauteed greens, oyster sauce (NF, DF) \$12

Roti, red curry satay sauce (VEG, DF) \$8

Jasmine rice \$4.5

## DESSERTS

Molé brownie, Vietnamese mint ice cream, cassia dulce de leche, hazelnut praline (V) \$17

Mango and coconut bavaois, dragon fruit chips, white chocolate Chantilly, honeycomb (V, NF, GF) \$15

## NO SPLIT BILLS

### PUBLIC HOLIDAY SURCHARGE

A 15% surcharge will be applied to your bill on public holidays.

Our chefs have chosen each ingredient carefully to create the ultimate taste for each dish, for the most amazing experience we recommend not making alterations to the dishes

(V) Vegetarian | (VEG) Vegan | (GF) Gluten free (DF) Dairy free | (NF) Nut free | (SY) Soy | (SF) Shellfish

Our dishes may contain traces of nuts.

# DINNER

THE GEORGE  
ON COLLINS

## DINNER BANQUETS

### \$65 PER PERSON

Betel leaf - apple miso cured salmon, tobiko roe, kaffir lime, black sesame (NF, DF, GF, SY)  
Massaman croquettes – red nahm jim aioli (V, DF, NF)  
Mekhong braised lamb ribs - coriander, chilli (GF, NF, SY)

Tempeh yellow curry - sweet potato, crispy chickpeas, Vietnamese mint (VEG, DF, GF, SY)  
Crispy pork belly - master stock demi glaze, edamame celeriac slaw (NF, DF, GF)  
Wagyu Lomo Saltado - stir fried capsicum, tomato, fritas (DF, SY, NF, SF)  
Steamed jasmine rice

Mango and coconut bavaois - dragon fruit chips, white chocolate Chantilly, honeycomb (V, NF, GF)

### \$85 PER PERSON

Betel leaf - dragon fruit, black glutinous rice, nori roasted almonds, pickled ginger (VEG, GF)  
Mekhong braised lamb ribs - coriander, chilli (GF, NF, SY)  
Nori chicken salad, sake chicken, toasted nori, black glutinous rice, sesame (DF, SY)  
Massaman croquettes – red nahm jim aioli (V, DF, NF)  
Cebiche of Nikkei salmon - dark soy leche le Tigre, green tomato salsa, black sesame crackers (DF, SY)

Tempeh yellow curry - sweet potato, crispy chickpeas, Vietnamese mint (VEG, DF, GF, SY)  
Crispy pork belly - master stock demi glaze, edamame celeriac slaw (NF, DF, GF)  
Wagyu Lomo Saltado - stir fried capsicum, tomato, fritas (DF, SY, NF)  
Steamed jasmine rice

Mango and coconut bavaois - dragon fruit chips, white chocolate Chantilly, honeycomb (V, NF, GF)

### \$105 PER PERSON

Dragon fruit betel leaf - black glutinous rice, nori roasted almonds, pickled ginger (VEG, GF)  
Tea eggs - lemongrass custard and avruga caviar (GF, SF, NF, SY)  
Seared scallops - concha sauce, guero mayo, finger lime pearls (NF, DF, SF)  
Nori chicken salad, sake chicken, toasted nori, black glutinous rice, sesame (DF, SY)  
Cebiche of Nikkei salmon - dark soy leche le Tigre, green tomato salsa, black sesame crackers (DF, SY)

Tea leaf salad - wombok, tomato, crushed peanuts, black sesame (VEG, GF, DF)  
Green chicken curry - dutch carrot, lychee, kipfler potato, Thai basil (GF, NF, DF) 🌶️  
Whole baby snapper – cucumber and ginger salsa, chilli, coriander (GF, NF, DF)  
Crispy pork belly - master stock demi glaze, edamame celeriac slaw (NF, DF, GF)

Steamed jasmine rice and roti

#### CHOOSE...

Mango and coconut bavaois - dragon fruit chips, white chocolate Chantilly, honeycomb (V, NF, GF)

-OR-

Molé brownie - Vietnamese mint ice cream, cassia dulce de leche, hazelnut praline (V)