

LUNCH

THE GEORGE
ON COLLINS

SMALL PLATES


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

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

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

Woven vermicelli spring rolls, mushroom, lettuce, mixed herbs, sweet chilli sauce
4 pcs (VEG, GF, NF, DF) \$16

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 

MEDIUM PLATES

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

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

Banh mi sliders, pork belly rilette, Thai fried chicken, Sriracha mayo - 2 pcs (NF,DF) \$22


Tea leaf salad, wombok, trio nut mix, tomato, sesame seeds (VEG, GF, DF) \$24

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

LARGE PLATES

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

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

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

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

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.

LUNCH

THE GEORGE
ON COLLINS

LUNCH BANQUET

\$50 PER PERSON

Steamed prawn and ginger dumplings - xo sauce, crispy garlic (NF,DF,SF)
Barramundi and prawn tod mun pla - cucumber chilli sauce, furikake (DF,NF,GF,SY,SF)
Banh mi sliders - pork belly rillette, Thai fried chicken, Sriracha mayo (NF,DF)

Wagyu Lomo Saltado - stir fried capsicum, tomato, fritas (DF,SY,NF, SF)
Crispy pork belly - master stock demi glaze, edamame celeriac slaw (NF,DF,GF)
Green chicken curry - dutch carrot, lychee, kipfler potato, Thai basil (GF, NF, DF) 🌶️
Rice and Roti

ADD DESSERT - \$8 per person

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

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.