

DINNER

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

Massaman croquettes, nuoc cham aioli
4 pcs (V, DF, NF) \$18

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

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

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

Caviar tea eggs, lemongrass custard (NF, GF)
4pcs \$22

Bao Buns

- Duck Confit, watercress, pickled pawpaw, plum aioli (SY) \$9
- Fried green tomato w gochujang, remoulade, riata coleslaw (SY, VEG) \$9

SIDES

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

Jasmine rice \$4.5

Wok tossed greens, oyster sauce (NF, DF) \$12

MEDIUM PLATES

Crispy chicken wings, honey rendang 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) \$24
- Sambal tofu, kaffir lime pico de gallo, smoked red chilli crema, avocado (V, NF, SY) \$22

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

Nori Chicken Salad, sake chicken, toasted nori, black glutinous rice, black sesame (DF, SY) \$28

Cebiche of Grouper, avocado and watermelon salsa, black sesame crackers, green talay dressing (DF, SY) \$28

LARGE PLATES

Tiger prawn pad Thai, marinated tofu, snow peas, crispy garlic \$36 OR Vegetarian Pad Thai (GF, DF, SY) \$33

Wagyu Lomo Saltado, stir fried capsicum, tomato, fritas (DF, GF, SY, NF) \$40

Succulent Pork Belly, viet slaw, shiso, caramel, red vinegar (NF, DF, GF) 2 pcs \$28
4 pcs \$38

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

Chicken green curry, dutch carrot, kipfler potato, Thai basil (GF, NF, DF) \$34

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

DESSERTS

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

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

WE ONLY CATER FOR THE FOLLOWING DIETARIES

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

Our dishes may contain traces of nuts.

NO SPLIT BILLS

PUBLIC HOLIDAY SURCHARGE

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

Tag us in your photos @thegeorgeoncollins

FEED ME

\$65 PER PERSON

Betel leaf, apple miso cured salmon, tobiko roe, kaffir lime, black sesame (NF, DF, GF, SY)

Massaman croquettes, nuoc cham aioli (V, DF, NF)

Mekhong braised lamb ribs, coriander, chilli (GF, NF, SY)

Wagyu Lomo Saltado, stir fried capsicum, tomato, fritas (DF, GF, SY, NF)

Succulent Pork Belly, viet slaw, shiso, caramel, red vinegar (NF, DF, GF)

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

Steamed jasmine rice

Mango and coconut bavaois, dragon fruit chips, white chocolate chantilly (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, black sesame (DF, SY)

Massaman croquettes, nuoc cham aioli (V, DF, NF)

Cebiche of Groper, avocado and watermelon salsa, black sesame crackers, green talay dressing (DF, SY)

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

Succulent Pork Belly, viet slaw, shiso, caramel, red vinegar (NF, DF, GF)

Wagyu Lomo Saltado, stir fried capsicum, tomato, fritas (DF, GF, SY, NF)

Steamed jasmine rice

Mango and coconut bavaois, dragon fruit chips, white chocolate chantilly (V, NF, GF)