

SMALL PLATES

Barramundi and prawn tod mun pla, cucumber chilli sauce, furikake
4 pcs (DF, GF, SY, SF) \$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, sweet chilli dipping sauce (VEG, NF, GF, DF) \$18

Steamed dumplings

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

Bao Bun, pork belly rilette, Thai fried chicken, Sriracha mayo (NF) \$9

MEDIUM PLATES

Roti tacos, 2 pcs

- 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

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

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

LARGE PLATES

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

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

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

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

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

SIDES

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

Jasmine rice \$4.5

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

DESSERTS

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

Mango and coconut bavarois w/ 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

L
U
N
C
H

FEED ME

\$50 PER PERSON

Steamed prawn + ginger dumplings, xo sauce, crispy garlic (NF,DF,SF)
Barramundi + prawn tod mun pla, cucumber chilli sauce, furikake (DF,GF,SY,SF)
Bao Bun Thai Fried Chicke, pork belly rilette, sriracha mayo (NF, DF)

Wagyu Lomo Saltado, stir fried capsicum, tomato, fritas (DF,GF,SY,NF)
Chicken green curry, dutch carrot, kipfler potato, Thai basil (GF,NF,DF)
Rice + Roti

ADD PORK BELLY- \$10 per person

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

ADD DESSERT - \$8 per person

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

ADD GLASS OF WINE - \$5 per person

Shiraz or Semillon Sauvignon Blanc