

THE GEORGE ON COLLINS

162 - 168 Collins St, Melbourne

Something Small

Sambal Spiced Chicken Wings scallions, shallots (sy, nf, df)	\$26	Hanoi Pork Spring Rolls (2) vermicelli, wood ear mushroom, fermented chilli nuoc cham (nf, df, sy, sf)	\$12
Prawn Toast talay mayonnaise, herb salad (nf, sy, sf)	\$23	Dumplings...	
Bao...		Prawn and ginger, XO Sauce, scallions, garlic (nf, sy, sf)	\$21
Fried green tomato, chilli dressing, coleslaw (sy, veg, nf)	\$9	Green vegetable, lemongrass sichuan sauce, peanuts (v, df, sy)	\$19
Sticky fried chicken, chilli remoulade, coleslaw (nf, sf, sy)	\$10	Wok Tossed Greens	\$14
Pork belly, hoisin, pickled red cabbage, spiced mayo (sy, nf)	\$10	garlic, oyster sauce (nf, df, sy, sf)	
		Roti	\$9
		peanut satay sauce (v, df, sy)	

Something Quick \$25 each

Vegetarian Pad Thai
egg, tofu, peppers, crispy garlic, chilli (df, gf, sy, veg)

Sticky Mekhong Lamb Ribs + Rice (4)
shallots, garlic, herbs (nf, df, sy)

Sweet Chilli Chicken + Rice
Thai basil, vegetables, garlic, fresh chilli (gf, df, nf, sy)

Crispy Pork Belly + Rice
slaw, caramel, red vinegar (gf, df, nf, sy, sf)

Chicken Green Curry + Rice
Dutch carrot, kipfler potatoes, Thai basil (gf, df, nf, sf)

Yellow Tofu Curry + Rice
tofu, sweet potato, eggplant, taro crisps, pickled onions
(df, gf, v, sy, nf)

ADD 1 glass of house wine or house beer - \$5

Something Fresh

Green Papaya and Cucumber Salad green papaya,
pickled carrot, cucumber, shisho, with your choice of...

Seared Beef, red nam jim (nf, df, gf)

Crispy Sambal Tofu, garlic dressing (v, nf, df, gf)

Kingfish Ceviche \$28
avocado, watermelon salsa, black sesame cracker, green talay
(df, gf, nf, sf)

Burrata \$23
tomatoes, capsicum and chilli jam, chinese donut (nf, veg)

Lunch Banquet - \$50pp

Starters...
Prawn & Ginger Dumplings + Tod Mun Pla + Chicken Bao Buns

Mains...
Black Pepper Wagyu Stir Fry + Green Chicken Curry

Sides...
Rice + Roti

ADD Kingfish Ceviche \$5pp

ADD Crispy Pork Belly \$10pp

ADD Mini Golden G \$8pp

Something Sweet

Silken Tofu Cheesecake \$18
silken tofu cheesecake, orange granita, ginger tuile (nf, veg,
contains gelatine)

Chocolate Granache \$18
Vietnamese coffee, coconut pops, hazelnut (contains gelatine)

Golden G \$20
vanilla and salted caramel semifreddo, hazelnut cocoa nibs,
caramel mousse (contains gelatine)

All groups of 10+ are required to dine on one of our banquet menus, please see on the back of the menu.

(V) Vegetarian | (VEG) Vegan | (GF) Gluten Free | (DF) Dairy Free | (NF) Nut Free | (SF) Contains Shellfish | (SY) Contains Soy
15% Surcharge Public Holidays. No split bills.

