

THE GEORGE ON COLLINS

162 - 168 COLLINS STREET, MELBOURNE

Small Plates

Betel Leaf...

Dragon fruit, pickled ginger, puffed wild rice (v, gf, df, nf) \$9

Miso cured salmon, apple, tobiko roe, kaffir lime (nf, df, gf, sf, sy) \$9

Burrata

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

Prawn Toast

green talay mayonnaise, herb salad (nf, sy, sf) \$23

Hanoi Pork Spring Rolls (2)

vermicelli, wood ear mushroom, fermented chilli nuoc cham (nf, df, sy, sf) \$12

Roasted Sesame Miso Salad

spinach, roasted sesame, miso, lemon zest, grated percorino (veg, nf, sy) \$18

Dumplings...

Prawn and ginger, XO Sauce, scallions, garlic (nf, sy, sf) \$21

Green vegetable, lemongrass sichuan sauce, peanuts (v, df, sy) \$19

Bao...

Fried green tomato, chilli dressing, coleslaw (sy, veg, nf) \$9

Sticky fried chicken, chilli remoulade, slaw (nf, sf, sy) \$10

Pork belly, hoisin, pickled red cabbage, spiced mayo (sy, nf) \$10

Medium Plates

Kingfish Ceviche

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

Tuna Tartare

wild rice, egg yolk, prawn cracker (nf, df, sf, sy) \$28

Salt & Vinegar Calamari

crispy shallots, garlic, lime, mayonnaise (gf, sf, nf, df) \$26

Sticky Mekhong Lamb Ribs

mekhong Thai whiskey, shallots, garlic, herbs (nf, df, sy) \$28

Sambal Spiced Chicken Wings

caramelised onions, chilli, scallions, shallots (sy, nf, df) \$26

Isan Aromatic Chicken (3)

sticky rice, Thai basil, lime, coriander, lettuce cups (nf, df, gf, sf) \$28

Seared Beef Salad

green papaya, cucumber, shiso, nam jim (nf, df, gf, sf) \$24

Large Plates

Tiger Prawn Pad Thai

egg, tofu, tamarind, garlic chives, peanuts (gf, df, sy, sf) \$38

Vegetarian Pad Thai

egg, tofu, peppers, crispy garlic, chilli, peanuts (gf, df, sy, veg) \$33

Seafood Fried Rice

prawns, scallops, chilli sambal, tobiko (sf, gf, sy, nf) \$28

Soft Shell Crab

pepper butter, coriander, butter lettuce (gf, nf, sf) \$36

Barramundi

banana chilli, lemongrass, lime, banana leaf (nf, df, gf, sf) \$34

Pork Belly

Viet slaw, caramel, black vinegar (nf, df, gf, sy, sf) \$34
Additional piece of Pork Belly +\$10

300g Angus Scotch Fillet

nam jim jaew, cooked medium rare (gf, df, sy, sf) \$54

Yellow Tofu Curry

tofu, eggplant, sweet potato, taro crisps, pickled onion (v, df, gf, nf, sy) \$34

Green Chicken Curry

Dutch carrot, kipfler potato, Thai basil (gf, nf, df, sf) \$36

Lamb Shank Rendang

pickles, toasted coconut (nf, df, sy) \$38

Sides

Jasmine Rice

\$4.50

Wok Tossed Greens

garlic, oyster sauce (nf, df, sy, sf) \$14

Roti

\$9

Kung Pao Brussel Sprouts

sichuan pepper, honey, peanuts (gf, df, sy) \$14

All groups of 8+ are required to dine on one of our banquet menus, please see on the back of the menu.

(V) Vegan | (VEG) Vegetarian | (GF) Gluten Free | (DF) Dairy Free | (NF) Nut Free | (SF) Contains Shellfish/Seafood | (SY) Contains Soy
10% Surcharge on Sundays. 15% Surcharge Public Holidays. No split bills.

THE GEORGE ON COLLINS

162 - 168 COLLINS STREET, MELBOURNE

Banquets

\$79 per person - minimum 2 people

Betel Leaf miso cured salmon, apple, tobiko roe, kaffir lime (nf, df, gf, sf, sy)

Tod Mun Pla cucumber, chilli sauce (df, gf, nf, sf)

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

Yellow Curry tofu, eggplant, sweet potato, taro crisps, pickled onion (v, df, gf, nf)

Pork Belly Viet slaw, caramel, black vinegar (nf, df, gf, sy, sf)

Sichuan Chicken Stir Fry capsicum, spring onions, sesame (sy, sf, nf, sf)

Jasmine Rice

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

\$89 per person - minimum 2 people

Betel Leaf dragon fruit, pickled ginger, puffed wild rice (v, gf, df, nf)

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

Prawn Toast green talay mayonnaise, herb salad (nf, sy, sf)

Kingfish Ceviche avocado and watermelon salsa, green talay, sesame cracker (sf, df, gf, nf)

Green Chicken Curry Dutch carrot, kipfler potato, Thai basil (gf, nf, df, sf)

Pork Belly Viet slaw, caramel, black vinegar (nf, df, gf, sy, sf)

Black Pepper Wagyu capsicum, scallions, garlic shoot (nf, df, sy, sf)

Roti peanut satay sauce (v, df, sy)

Jasmine Rice

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

\$109 per person - minimum 4 people

Betel Leaf dragon fruit, pickled ginger, puffed wild rice (v, gf, df, nf)

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

Prawn Toast green talay mayonnaise, herb salad (nf, sy, sf)

Burrata tomatoes, capsicum chilli jam, chinese donut (nf, veg)

Tuna Tartare wild rice, egg yolk, prawn cracker (nf, df, sf, sy)

Green Chicken Curry Dutch carrot, kipfler potato, Thai basil (gf, nf, df, sf)

300g Angus Scotch Fillet nam jim jaew, cooked medium rare (gf, df, sf)

Pork Belly viet slaw, caramel, black vinegar (nf, df, gf, sy, sf)

Fermented Chilli & Lime Chicken Stir Fry capsicum, spring onions (sy, sf, nf)

Roti peanut satay sauce (v, df, sy)

Jasmine Rice

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

Designed to bring people together, our menu features an enticing array of delectable dishes meant to be savoured in the company of friends and loved ones. Select a few dishes from each section to curate the perfect dining experience meant for passing and sharing, where every bite sparks conversations and creates unforgettable moments.(V)

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On Public Holidays a 15% Surcharge will be added to your bill. No split bills.