

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)	\$9
Burrata	\$23
tomatoes, capsicum chilli jam, chinese donut (nf, veg)	
Prawn Toast	\$23
green talay mayonnaise, herb salad (nf, sy, sf)	
Hanoi Pork Spring Rolls (2)	\$12
vermicelli, wood ear mushroom, fermented chilli nuoc cham (nf, df, sy, sf)	
Roasted Sesame Miso Salad	\$18
spinach, roasted sesame, miso, lemon zest, grated percorino (veg, nf, sy)	
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, coleslaw (nf, sf, sy)	\$10
pork belly, hoisin, pickled red cabbage, spiced mayo (sy, nf)	\$10

Medium Plates

Kingfish Ceviche	\$28
avocado, watermelon salsa, green talay, black sesame cracker (df, gf, nf, sf)	
Tuna Tartare	\$28
wild rice, salted chilli, egg yolk, prawn cracker (nf, df, sy, sf)	
Salt & Vinegar Calamari	\$26
crispy shallots, garlic, lime, mayonnaise (gf, sf, nf, df)	
Sticky Mekhong Lamb Ribs	\$28
mekhong Thai whiskey, shallots, garlic, herbs (nf, df, sy)	
Sambal Spiced Chicken Wings	\$26
caramelised onions, chilli, scallions, shallots (sy, nf, df)	
Isan Aromatic Chicken (3)	\$28
sticky rice, Thai basil, lime, coriander, lettuce cups (nf, df, gf, sf)	
Seared Beef Salad	\$24
green papaya, cucumber, shiso, nam jim (nf, df, gf, sf)	

Large Plates

Tiger Prawn Pad Thai	\$38
egg, tofu, tamarind, garlic chives (gf, df, sy, sf)	
Vegetarian Pad Thai	\$33
egg, tofu, peppers, crispy garlic, chilli (gf, df, sy, veg)	
Seafood Fried Rice	\$28
prawns, scallops, chilli sambal, fish roe (sf, gf, sy, nf)	
Soft Shell Crab	\$36
pepper butter, corriander, butter lettuce (gf, nf, sf)	
Barramundi	\$34
banana chilli, lemongrass, lime, banana leaf (nf, df, gf, sf)	
Pork Belly (3)	\$34
Viet slaw, caramel, black vinegar (nf, df, gf, sy, sf)	
Additional piece of Pork Belly +\$10	
300g Angus Scotch Fillet	\$54
nam jim jaew, cooked medium rare (gf, df, sy, sf)	
Yellow Tofu Curry	\$34
tofu, eggplant, sweet potato, taro crisps, pickled onion (v, df, gf, nf, sy)	
Green Chicken Curry	\$36
Dutch carrot, kipfler potato, Thai basil (gf, nf, df, sf)	
Lamb Shank Rendang	\$38
pickles, curry leaves, toasted coconut (nf, df, sy)	

Sides

Jasmine Rice	\$4.5
Roti	\$9
peanut satay sauce (v, df, sy)	
Wok Tossed Greens	\$14
garlic, oyster sauce (nf, df, sy, sf)	
Kung Pao Brussel Sprouts	\$14
sichuan pepper, honey, peanuts (gf, df, sy)	

(V) Vegan | (VEG) Vegetarian | (GF) Gluten Free | (DF) Dairy Free
(NF) Nut Free | (SF) Contains Shellfish/Seafood | (SY) Contains Soy

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

On Sunday's a 10% Surcharge will be added to your bill.

No split bills.

THE GEORGE
ON COLLINS

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.

Banquets

\$79 per person - minimum 2 people

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

Tod Mun Pla cucumber, chilli sauce, furikake (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, 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, salted chilli, 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, sesame (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)

