

BREAKFAST

DF | Dairy free V | Vegetarian GF | Gluten free

PORRIDGE (UNTIL 11:30AM) | V DF 15.5
W/ almond milk, poached rhubarb, berry gel, cinnamon apple & coconut flakes

FOUNDATION GRANOLA (UNTIL 11:30AM) | V GF DF 16
W/ almond milk, coconut yoghurt panna cotta & seasonal fruits

CHORIZO OMELETTE (UNTIL 11:30AM) 19
W/ baby spinach, cheese, onion jam, Spanish picante chorizo & tomatoes on kumara sourdough

FRENCH TOAST (UNTIL 11:30AM) | V 19
Housemade cornflake crumbed brioche w/ hazelnuts, lemon curd, maple syrup, poached pear, seasonal fruits & vanilla ice cream | + bacon **25**

GARDENER'S BOWL (UNTIL 11:30AM) | V 21
Sautéed garlic butter broccolini, baby spinach, green beans, potatoes, tomatoes topped w/ cashew nuts & a poached egg

EGGS ON TOAST | V 12
Eggs of your choice w/ kumara sourdough & chipotle relish

MUSHROOM MEDLEY | V 20
W/ balsamic & truffle oil on kumara sourdough

BEETROOT HUMMUS SMASHED AVO | V 22
W/ cherry tomatoes, halloumi, hazelnut dukkah & a poached egg on kumara sourdough

HAM HOCK EGGS BENE 22
W/ housemade potato hash, hollandaise, julienne apple & parsley

HOUSE SMOKED SALMON EGGS BENE 22
W/ apple, crispy shallots, housemade potato hash, hollandaise & sautéed spinach

FULL MONTY 26
Eggs any style w/ crumbed portobello, herbed potatoes, jalapeño sausage, roasted vine tomatoes, smashed avo & streaky bacon on kumara sourdough

LUNCH

(AVAILABLE FROM 11:30AM)

SOUP OF THE DAY | VEGAN 16
Please ask our staff, served w/ kumara sourdough

CHICKEN SCHNITZEL SALAD 18
Crumbed chicken fillet w/ Asian slaw & chilli lime mayo

FISH AND CHIPS 18
Beer battered market fish w/ fries, salad greens & tartar

24HR SLOW COOKED VIETNAMESE BEEF PHO | GF 20
Rice noodles in bone broth w/ coriander, bean sprouts, red chilli & spring onions

PALEO SALAD | V GF DF 20
Almonds, avocado, baby spinach, capsicum, courgette, pumpkin seeds, radish, red onion, roasted baby beetroot & pumpkin | + grilled chicken **23**

SEAFOOD CHOWDER 22
Rich creamy soup w/ celery, onion, potato & seafood w/ kumara sourdough

SIRLOIN STEAK BURGER 22
180g steak w/ gherkin, housemade burger sauce, sautéed onion & tomato

SUSHI BOWL | GF 22
NZ king salmon on mixed grain rice w/ avocado, bean sprouts, slaw, sous vide egg & wakame seaweed

LAMB SHANK | GF 25
Slow cooked w/ cabbage, garden peas, lamb jus & potato mash

SIDES

Jalapeño sausage **3.5** Smashed avo **6**
Baby greens **5** Streaky bacon **6**
Housemade hash **5** Smoked salmon **6**
Mushrooms **5** Shoestring fries **8**

May contain traces of dairy, gluten or nuts.

Please inform staff of any dietary requirements!

All our eggs are free range & streaky bacon freedom farmed!



DRINKS ON GEORGE

BEER

Asahi 400ml on Tap	11
Peroni, Corona, Heineken, Tsingtao,	
Somersby Apply Cider	9
Corona Ligera, Heineken Zero 0.0%,	
Peroni Leggera	9
Aspall Dry Cyder, Emerson's Pilsner,	
Garage Project Hapi Daze Pacific Pale Ale,	
Garage Project Garagista IPA	11
Guinness Stout	12

NON-ALCOHOLICS

San Pellegrino Sparkling 1L	10
Coke, Diet Coke, Ginger Ale, Lemonade, Tonic	5
Apple Juice, Orange Juice, Tomato Juice	5
Lemon, Lime & Bitters	6
Bundaberg Ginger Beer	6
More Juice and Fizzy from Drinks Fridge	5



BUBBLY

Mionetto Prosecco [Italy]	
Akarua NV [Central Otago]	
Piper-Heidsick [France]	
Piper-Heidsick Rosé Sauvage [France]	
Pol Roger 2008 [France]	

ROSE

Jules Taylor [Gisborne]	
Roubine [France]	

AROMATIC

Duck Hunter Pinot Gris [Marlborough]	
Greenhough Riesling [Nelson]	

CHARDONNAY

Good Company [Hawke's Bay]	
Duck Hunter [Gisborne]	
Nga Waka [Martinborough]	

SAUVIGNON BLANC

Good Company [Marlborough]	
Jules Taylor [Marlborough]	

CABERNET | MERLOT | SHIRAZ

Brookfields Merlot [Hawke's Bay]	
St. Hallet Shiraz Grenache Touriga [Barossa]	
Alary La Gerbaude Côtes du Rhône [France]	
Grant Burge Cabernet Sauvignon [Barossa]	
Craggy Range Syrah [Hawke's Bay]	

PINOT NOIR

Loop Road [Central Otago]	
Craggy Range [Martinborough]	
Eon [Central Otago]	

Gls/Btl

11/58	
73	
95	
115	
170	

14/65	
16/75	

11/50	
12/55	

10.5/48	
12/55	
15/70	

10.5/48	
14/65	

10.5/48	
12/55	
60	
70	
75	

14/65	
75	
115	

COFFEES

Americano, Long Black, Short Black	4
Macchiato, Piccolo	4.2
Cappucino, Flat White	4.5/5.5
Vienna	4.6
Chai Latte, Hot Chocolate, Latte, Lemon Toddy,	
Mocha	4.8/5.5
Fluffy, Hot Milk	2.5
Almond Milk, Coconut Milk, Oat Milk, Soy Milk	+ 0.7
Decaf, Extra Shot	+ 0.7
Caramel, Hazelnut, Vanilla	+ 0.7
Use Your Own Keepcup	Save 20c!

TEAS

Chai, Chamomile	4.5
Earl Grey, English Breakfast	
Green Jasmine, Lemongrass & Ginger	
Peppermint, Strawberry Rhubarb	

ICED DRINKS

Blended Iced Chocolate (w/ freshly whipped cream)	6.8
Blended Iced Mocha (w/ freshly whipped cream)	6.8
Iced Americano	5
Iced Coffee	5.5

SMOOTHIES

Banana banana w/ dairy milk	6.8
Berry berries w/ dairy milk	6.8
Banana Berry banana, berries w/ dairy milk	7.5
Green banana, pineapple, spinach w/ almond milk	8.5

FRESHLY SQUEEZED JUICE

	7.5
REMEDY ORGANIC KOMBUCHA	7
Ginger Lemon, Raspberry Lemonade	