



FOOD MENU

Duo or Trio of Cheeses	30/40
Choice of Cheddar, Blue and Brie w/ Quince Paste, Gherkins, Muscatels and Crackers (VE) (GFO)	
Produce Antipasto	40
Moonambel Gap Olives, Salami, Fabbris Prosciutto, Sundried Tomatoes, Gherkins, Muscatels and Quince Paste accompanied w/ Crackers (GFO)	
Golden Sweet Potato Fries	19
Served w/ Aioli Dipping Sauce (VE)	
Croquettes	20
Choose either Chorizo & Cheese or Mushroom & Cheese Croquettes w/ Relish Aioli (VEO)	
Dumplings	19
Prawn or Vegetarian Dumplings w/ Garlic Chilli Oil and Soy Dipping Sauce (VEO)	
Chicken Bao Buns	26
Crunchy Chicken Tenderloin served w/ Pickled Vegetables and Sriracha Mayo (VEO)	

Should you find yourself in need of something a little more substantial, do ask our staff for the full George Hotel menu – there's sure to be something to tempt you.

VE / Vegetarian **GFO** / Gluten Free On Request

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Food items are prepared in the one kitchen and are not allergen-free.



WOOD-FIRED PIZZA MENU

Available Friday & Saturday evenings

Margherita

Mozzarella, Bocconcini, Cherry Tomatoes, Basil, Garlic,
Napoli Sauce

22

Hawaiian

Ham, Pineapple, Mozzarella, Napoli Sauce

24

Veg Out

Red Onion, Mushrooms, Red Pepper, Pumpkin, Feta, Basil,
Napoli Sauce (VE) (VGO)

24

Lamb

12-hour Slow-Cooked Lamb, Eggplant, Relish, Pumpkin, Feta,
Mint Yoghurt, Rocket

34

Meat Lovers

Pork Sausage, Bacon, Ham, Chorizo, Salami, Thyme,
Mozzarella, Napoli Sauce

32

Dessert Pizza

Nutella, Banana and Mascarpone

24

VE / Vegetarian / **GF Base** +4

VGO / Vegan On Request / **DF Cheese** +4

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ELIZA'S COCKTAILS

A Letter to Eliza 22

A spirited love letter of gin combined with vibrant grapefruit and fragrant rosemary, finished with a delicate silken foam.



The Publican's Wife 25

Lively limoncello and vanilla-kissed Liquor 43 meets fresh lemon and aromatic orange bitters.

Golden Hour 25

Orange gin and smooth bourbon glow together beneath a decadent veil of chocolate bitters with aromatic smoke.



Sakura Blossom 22

A delicate affair of peach, lychee and gin, crowned with a cloud-like finish.



Black Forest Espresso Martini 22

A wickedly indulgent union of cold-brewed coffee, dark chocolate and ripe blackberries.



Unladen Swallow 22

A tropical temptation of coconut tequila, orange liqueur and fresh lime. Smooth, spirited and burdened only by one question: European or African?





COCKTAILS

Fancy something a little more familiar? Simply ask our friendly bar staff — if it's a classic cocktail you're after, they'll be happy to make it just for you.

SUMMER SPRITZ

Cucumber Mint Vodka Spritz 18

Vansetter cucumber & mint vodka and prosecco.

Grapefruit Spritz 18

Vodka, paraiso, grapefruit syrup, soda and prosecco.

Bloody Shiraz Spritz 18

Four Pillars Bloody Shiraz Gin and prosecco.

MOCKTAILS

Non-Alcoholic Amaretto or Whiskey Sour 15

Your choice of Lyre's Amaretti or Lyre's American Malt, shaken with sugar syrup and a citrus mix.

Non-Alcoholic Berry Blast 15

Strawberry syrup, lemon juice, pineapple juice, and cranberry juice. Garnished with mint.

Non-Alcoholic Margarita 15

Lyre's Agave Blanco, lime juice and orange bitters.



ALCOHOL

Looking for something a little different? Do ask our friendly bar staff for the full spirits & liqueurs menu — there are plenty of delightful things to discover.

VODKA

House Vodka	12
Vansetter Vodka	13
Grey Goose	14

GIN

Tanqueray London Dry	12
Gordon's Orange Gin	13
Four Pillars Bloody Shiraz	14
Four Pillars Rare Dry Gin	14
Applewood	14
Brockmans	15
Gallivanter Gin	15

IRISH WHISKEY

Slane	11
Jameson	12

RUM

Bacardi	12
Bundaberg	12
Dead Man's Fingers Coffee	13
Captain Morgan Spiced	12
Malibu	12
Bumbu	13

TEQUILA / AGAVE

Casa Tequila Blanco	12
1800 Coconut Tequila	13
Casamigos Blanco	13
Casamigos Reposado	14
Don Julio Blanco	14

BOURBON / WHISKEY

Jack Daniel's Old No.7	12
Jim Beam	12
Bulleit Rye	13
Woodford Reserve	13
Jack Daniels Honey	13
George Dickel	13
Jack Daniel's Tennessee Apple	13
Nikka Whiskey	15
Gentleman Jack	15

SCOTCH WHISKEY

Johnnie Walker Red Label	12
Johnnie Walker Blue Label	40
Glenlivet Founder's Reserve	15



ALCOHOL

ON TAP

Carlton Draught 4.6%
Hahn 3.5%
Stone & Wood 4.4%
Kirin Hyoketsu – Vodka Lemon 4%

BOTTLED

Carlton Dry 4.5%
Corona 4.5%
Great Northern 3.5%

Bundaberg Rum & Cola 4.6%
Canadian Club 4.8%
Hard Rated 4.5%
Little Creatures Pipsqueak Apple Cider 5.2%
Jack Daniel's & Cola 4.8%
Jim Beam & Cola 4.8%
Smirnoff Double Black 6.5%

NON ALCOHOLIC

Heineken 0.0%

Lyre's Amaretti Alternative 0.3%	10
Lyre's American Malt Alternative 0.3%	10
Lyre's Alternative Bourbon 0.3%	10
Lyre's Gin Alternative 0.4%	10
Lyre's Tequila Alternative 0.4%	10



WINE LIST

	150mL	250mL	Bottle
Veuve Clicquot Champagne Yellow Label, <i>Reims France</i>			150
Blue Pyrenees Estate Midnight Cuvée 2022, <i>Pyrenees Vic</i>	15		60
Amherst Pinot Grigio 2025, <i>Pyrenees Vic</i>			60
Best's Great Western Riesling 2025, <i>Grampians Vic</i>	14	23	54
Grampians Estate 'St Ethel's Old Vine' Riesling 2025, <i>Grampians Vic</i>			60
Peerick Sauvignon Blanc 2021, <i>Pyrenees Vic</i>			60
Mount Avoca Moates Lane Sauvignon Blanc 2024, <i>Pyrenees Vic</i>	13	21	48
Mount Avoca Daly Cottage Chardonnay 2023, <i>Pyrenees Vic</i>	14	22	50
Circle of Hills Garganega 2025, <i>Ballarat Vic</i>			79
Peerick Two Nurses Viognier 2020, <i>Pyrenees Vic</i>			66
Clarnette Rosé 2024, <i>Grampians Vic</i>			52
Taltarni Victoria Range Pinot Noir, <i>Pyrenees Vic</i>	15	25	60
Dalwhinnie Three Valleys Pinot Noir 2021, <i>Tasmania</i>			88
Deadly by Peerick Shiraz-Merlot 2022, <i>Pyrenees Vic</i>			60
Peerick "The Mang" Red Blend 2019, <i>Pyrenees Vic</i>			76
Grape Farm Malbec 2024, <i>Pyrenees Vic</i>	14	23	54
Best's Great Western Bin No. 1 Shiraz 2021, <i>Grampians Vic</i>	16	26	64
Summerfield Shiraz 2020, <i>Pyrenees Vic</i>			80
SubRosa Pyrenees Nebbiolo 2020, <i>Pyrenees Vic</i>			125

