

DINNER

THE GEORGE
ON COLLINS

MODERN SOUTHEAST ASIAN

Designed to Share!

BITES

BETEL LEAF w prawn, mango, chilli jam, mint, lime, salmon caviar (SF, GF, NF) 8.00 EACH

BETEL LEAF w pomelo, cucumber, puff rice, nuts, caramelised coconut (VEG, GF, DF) 7.00 EACH

BAO BUN CHAR SIU PORK w mustard green, radish, sriracha mayo, sesame (NF) 9.00 EACH

BAO BUN KIMCHI w assorted mushroom, tempura enoki, scallion (V, NF) 9.00 EACH

STEAMED SHRIMP DUMPLING w ginger, xo sauce, crispy garlic - 4 pieces (NF, DF, SF) 18.00

STEAMED GREEN DUMPLING w spanish peanuts, sichuan sauce - 4 pieces (1 VEG, DF) 18.00

HANOI STYLE PORK SPRING ROLL w chilli, noodle, mushroom, herbs, nuoc cham - 4 pieces (NF) 18.00

MORE THAN A BITE

SAMBAL CHICKEN WINGS w spring onion, crispy garlic (5 pieces) (GF, NF, DF) 24.00

TWICE COOKED LAMB RIBS w coriander, chili, mekhong whiskey sauce - 4 pieces (GF, NF, SY) 26.00

FERMENTED TEA LEAF SALAD w wombok, trio nut mix, tomato, sesame seeds (VEG, GF, DF) 24.00

KINGFISH CEVICHE w green tomato, chili, lemongrass, shiso, sesame cracker (GF, NF, DF) 28.00

WATERFALL BEEF - MEDIUM RARE w chilli, apple, shallots, khao khua, nam jim (GF, NF, SY) 34.00

 TAG US IN YOUR INSTA PHOTOS @thegeorgeoncollins

Can't decide? Choose one of our delicious...

FEED ME MENUS

DETAILS OVELEAF

LARGER PLATES

WAGYU MA PO w tofu, eggplant, green onion, peanut, chilli, sesame (GF, SY, DF) 36.00

SCALLOPS STIR FRY w asparagus, sugar snap, macadamia, chilli (SF, GF, SY) 38.00

SUCCULENT PORK BELLY w viet slaw, apple, shiso, caramel, red vinegar (GF, NF, DF) 28.00_{x2}
38.00_{x4}

CHICKEN GREEN CURRY w asparagus, apple eggplant, holy basil, lime leaf (GF, NF, DF) 34.00

SLOW COOKED LAMB SHANK RENDANG CURRY w fried garlic, kipfler, paw paw pickle (GF, NF, SY) 38.00

KUNG PAO CAULIFLOWER STIR FRY w scallion, cashew, chilli, sesame (VEG, GF, SY) 34.00

AROMATIC YELLOW CURRY w silken tofu, pumpkin, kaffir lime, taro chips (VEG, GF, NF) 29.00

SIDES

ROTI CAULIFLOWER PANCAKE w ajat relish (VEG, DF, NF) 8.00 EACH

JASMINE RICE 3.50

DESSERT

PASSIONFRUIT CREME BRULEE w sago pudding, puff rice, hazelnut praline, coconut sorbet (V, GF) 16.00

CHILLI CHOCOLATE DELICE w sesame peanut praline, kaffir lime leaf (V, GF) 14.00

NO SPLIT BILLS

PUBLIC HOLIDAY SURCHARGE
A 15% surcharge will be applied to your bill on public holidays

WE CATER FOR ALL DIETARIES

(V) Vegetarian / (VEG) Vegan / (GF) Gluten free / (DF) Dairy free
(NF) Nut free / (SY) Soy / (SF) Shellfish

Our dishes may contain traces of nuts.

FEED ME

Our 'Feed Me' menus are designed by our head chef Anup Saha. All menus include unlimited rice.
Groups of 8 or more people must dine on a 'Feed Me' menu.

'FOMO' - \$75 per person

BETEL LEAF w prawn, mango, chilli jam, mint, lime, salmon caviar (SF, GF, NF)

TWICE COOKED LAMB RIBS w coriander, chili, mekhong whiskey sauce (GF, NF, SY)

TEA-SMOKED DUCK PANCAKE w cucumber, scallion, plum sauce (NF, DF)

WATERFALL BEEF - MEDIUM RARE w chilli, lime, cucumber, shallots, khao khua, red nahm jim (GF, NF, DF, SY)

KINGFISH CEVICHE w green tomato, pickled garlic, shiso, sesame cracker (GF, NF, DF) 

SUCCULENT PORK BELLY w viet slaw, apple, shiso, caramel, red vinegar (GF, NF, DF)

KUNG PAO CHICKEN STIR FRY w scallion, peanuts, chilli, sesame (GF, SY, DF) 

GREEN CURRY w barramundi, asparagus, apple eggplant, holy basil, lime leaf (GF, NF, DF) 


JASMINE RICE

PASSIONFRUIT CUSTARD w sago pudding, hazelnut praline, coconut lime sorbet (V, GF)

'FILL ME' - \$65 per person

BETEL LEAF w prawn, mango, chilli jam, mint, lime, salmon caviar (SF, GF, NF)

CURED SALMON TARTARE w tobiko roe, lemongrass, kaffir lime, rice cracker (GF, NF, DF)

TWICE COOKED LAMB RIBS w coriander, chili, mekhong whiskey sauce (GF, NF, SY) 

BBQ CHICKEN w green mango, holy basil, macadamia, nam jim (GF, SY, DF)

SUCCULENT PORK BELLY w viet slaw, apple, shiso, caramel, red vinegar (GF, NF, DF)

GREEN CURRY w barramundi, asparagus, apple eggplant, holy basil, lime leaf (GF, NF, DF) 

JASMINE RICE

PASSIONFRUIT CUSTARD w sago pudding, hazelnut praline, coconut lime sorbet (V, GF)

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