



LUNCH

MODERN SOUTHEAST ASIAN
Designed to Share!

BITES

- CASSAVA CRACKER** w smashed prawn, paw paw, tomato, green beans, peanuts - 4 pieces (SF, GF)  16.00
- 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 (VEG, DF)  18.00
- HANOI STYLE PORK SPRING ROLL** w chilli, noodle, mushroom, herbs, nuoc cham - 4 pieces (NF) 18.00
- WOVEN VERMICELLI SEAFOOD SPRING ROLL** w iceberg, mix herbs, sriracha mayo (SF, GF, NF) 18.00

MORE THAN A BITE

- TWICE COOKED LAMB RIBS** w coriander, chili, mekhong whiskey sauce - 4 pieces (GF, NF, SY) 26.00
- SAMBAL CHICKEN WINGS** w spring onion, crispy garlic - 5 pieces (GF, NF, DF)  24.00
- 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

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.

LARGER PLATES

- WAGYU MA PO** w tofu, eggplant, green onion, peanut, chilli, sesame (GF, SY, DF)  36.00
- SUCCULENT PORK BELLY** w viet slaw, apple, shiso, caramel, red vinegar (GF, NF, DF) 28.00_{x2}
38.00_{x4}
- KUNG PAO CAULIFLOWER STIR FRY** w scallion, cashew, chilli, sesame (VEG, GF, SY)  34.00

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

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

FEED ME MENUS

DETAILS OVELEAF

THE GEORGE
ON COLLINS

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.

EXPRESS LUNCH - \$50 per person

CASSAVA CRACKER w smashed prawn, paw paw, tomato, green beans, peanuts (SF, GF) 🌶️

WOVEN VERMICELLI SEAFOOD SPRING ROLL w iceberg, mix herbs, sriracha mayo (SF, GF, NF)

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

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

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

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

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

JASMINE RICE

DESSERT - Add \$5 per person

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

EXPRESS LUNCH - \$40 per person

CASSAVA CRACKER w smashed prawn, paw paw, tomato, green beans, peanuts (SF, GF) 🌶️

WOVEN VERMICELLI SEAFOOD SPRING ROLL w iceberg, mix herbs, sriracha mayo (SF, GF, NF)

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

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)

JASMINE RICE

DESSERT - Add \$5 per person

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

WE CATER FOR ALL DIETARIES / NO SPLIT BILLS

(V) Vegetarian / (VEG) Vegan / (GF) Gluten free / (DF) Dairy free / (NF) Nut free / (SY) Soy / (SF) Shellfish
Our dishes may contain traces of nuts.



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