

# Saturday

# GEORGES PICCADILLY

## MENU

### TOAST



Your choice of Soy Linseed, Raisin, White, Sourdough, Rye, Turkish or Gluten Free (\$ 1.5 extra) \$ 4.9

*Served with Orange Marmalade, Strawberry Jam, Organic Honey, Vegemite or Ricotta* \$2 extra

Fig & Walnut Toast of Loaf w Ricotta & Orange Marmalade \$ 6.9

### BAKERY



Muffins & Friands	\$ 4.8
Gluten Free Banana Bread	\$ 4.9
Chocolate Brownie	\$ 4.8
Anzac Cookie	\$ 3.5

### FROM THE PADDOCK



Seasonal Fruit and Berries w Greek Yogurt & Honey	\$ 11.9
Bio-dynamic mixed grain porridge with banana, berries, honey & cinnamon	\$ 14.5
Organic chia seed trifle serve with coconut yoghurt, fruits & vegan biscotti	\$ 13.5
Maple Granola w Seasonal Berries, Yoghurt & Berry Coulis	\$ 12.5

### BREAKFAST DISHES



<b>Avocado &amp; Organic Quinoa Smash</b> on Sourdough <i>Add poached egg or kale \$3 each</i>	\$ 12.9
<b>Vegetarian:</b> Avocado, Spinach, Mushrooms, Tomato, Sourdough Toast & Poached Eggs	\$ 18.8
<b>Breakfast Sandwich:</b> Two Fried Eggs, Bacon & Sauce <i>Gluten Free Bread \$ 1.5 extra</i>	\$ 10.8
<b>Smoked Salmon Eggs:</b> Salmon, Avocado Salsa, Kale w Poached Eggs on Sourdough	\$ 18.9
<b>Breakfast Burrito:</b> Crispy bacon, scrambled eggs, lettuce, onion, tomato, mild tomato salsa, avocado, tasty cheddar and sour cream in a tortilla wrap.	\$ 18.5
<b>Haloumi stack:</b> Roasted medley vegetables, grilled haloumi stack on organic sourdough with pesto and balsamic reduction. (Vego) <i>Add poached egg \$3 each</i>	\$ 17.5
<b>Eggs Benedict:</b> English muffins topped with Bacon/ ham/ salmon /roasted tomato, wilted spinach with our chefs signature Champagne hollandaise sauce.	\$ 16.9
<b>Buttermilk Pancakes:</b> With Vanilla ice cream, grilled bananas, berries & original maple syrup <i>Add bacon or scramble egg \$4</i>	\$ 15.5

### MAKE YOUR OWN EGG DISH



Choose from Scrambled, Poached, Fried or Soft boiled all served with sourdough bread	\$ 10.8
<b>Add</b> Ricotta, Grilled tomato, sauted mushrooms, asparagus, extra egg	\$ 3.00
Avocado, bacon , chorizo	\$ 4.00
Smoked Salmon	\$ 5.00

### OMELETTE



Four Egg whites, chicken, mushroom, spinach	\$ 17.5
Three whole egg, Ham, cheese, tomato	\$16.5
Three whole eggs, Feta, onion, Kale, tomato & Chili	\$ 16.9

### COFFEE



	Regular	Large
Espresso, Short Macchiato, Piccolo Latte	\$ 3.8	
Double Espresso	\$ 4.0	
Flat White, Cappuccino, Café Latte	\$ 4.5	\$ 5.2
Long Black, Long Macchiato	\$ 4.5	\$ 5.5
Cold Brew	\$ 5.0	
Chai Latte	\$ 4.5	\$ 5.2
Dirty Chai	\$ 5.0	\$ 5.5
Hot Chocolate or Mocha	\$ 4.5	\$ 5.5
Soy Milk or Almond Milk	\$ 0.5	
Lactose Free Milk	\$ 0.5	

### TEA

Herbal Tea - Peppermint or Chamomile	\$ 5.0
Traditional Tea - English Breakfast, Earl Grey, Jasmine, Japanese Green	\$ 5.0

### COOL DRINKS



Iced Latte, Iced Chocolate, Iced Moccha	\$ 6.5
Lemon Iced Tea, Peach Iced Tea	\$ 4.8
San Pellegrino - Limonata, Chinotto, Aranciata	
Soft Drinks: Coke, Coke Zero, Sprite, Soda	\$ 4.9
Lemon Squash, Lemon, Lime & Bitters	\$ 5.5
	500ml 750ml
Sparkling Water - San Pellegrino	\$ 5.5 \$ 8.8
Still Water - Acqua Panna	\$ 5.5 \$ 8.8

### FRESH JUICE



Celery, Carrot, Beetroot and Ginger	\$ 6.5
Orange, Pineapple and Mint	\$ 6.5
Beetroot Apple and Ginger	\$ 6.5
Orange	\$ 6.5
Pink Grapefruit and Melon	\$ 6.5
Watermelon	\$ 6.5



GEORGES  
PICCADILLY

# G E O R G E S

## PICCADILLY

### MEAT FROM PADDOCK



Char Grilled Lamb or Chicken Skewers x2 served with seasonal grilled veggies, thick cut chips & homemade dips \$ 28.9

### SALADS



- (3) Quinoa, kale, zucchini, cherry tomato, mung beans & almond with tropical pesto \$ 16.9
- (4) Falafel, Cumin roasted Pumpkin, baby beetroot, Danish feta, green leaves with lime vinaigrette \$ 19.8
- (3) Chicken Caesar salad, cos lettuce, bacon, croutons & anchovy \$ 22.9
- (4) Smoke salmon with asparagus, citrus segments, vine ripe tomatoes, rockmelon, mixed lettuce \$ 24.9

### PASTA & RISOTTO



- (3) Pumpkin risotto with kale, walnut, feta, fresh herbs \$16.9
- (3) Chicken risotto with spinach and asparagus \$19.8
- (2) Penne pasta with chicken and house made basil pinenut pesto \$19.9
- (4) Angel hair prawns with chilli, lime, garlic in white wine sauce \$22.5

### FROM THE OCEAN



- (3) Sizzling Prawns: Garlic, chili, tomato, lemon butter served with Quinoa salad & pita crisp \$ 28.9
- (3) Wild River Barramundi Pan: Fried fillet served with, seasonal vegetables and champagne hollandaise sauce \$ 26.9
- (3 or 4) Tasmanian Salmon: Oven baked salmon fillet serve with homemade veggie pattie and tropical avocado salsa \$ 26.9

### BURGERS

*Served with your choice of chips or house salad*

Local black angus beef patties with double cheese, pickled cucumber, lettuce, tomato relish & mayo \$ 19.5

De-casa marinated chicken breast with char grilled red bell pepper, mixed leaves, tomato and cheddar cheese & lime aioli (choice of add chilli sauce) \$ 19.9

Homemade veggie pattie, grilled haloumi, tomato, rocket leaves and tomato relish \$ 18.9

### SANDWICHES



- (D) Sandwich of the day \$ 12.8
- Club Sandwich with turkey, bacon, egg, avocado, tomato & fries \$ 16.9
- Smoked Salmon Rye, cream cheese, house salad \$ 16.9
- (5) Bacon, Cheese, Tomato Melt, house salad \$ 16.9
- (7) Reuben salted beef rye, sauerkraut & pickles \$ 14.9
- (4) Grilled chicken bagel, house salad \$ 16.9

### SOUP



Soup of the day with bread and warm organic sourdough \$ 13.9

### SIDES



Thick cut fries with tomato sauce \$ 7.90  
 Sweet potato chips with aioli \$ 8.50  
 Bowl of steam veggies \$ 8.90  
 Garden salad \$ 8.90

### SPARKLING WINE



Di Giorgio Lucindale Pinot Chardonnay  
 Lucindale SA (200ml) \$ 11 (1)

### WHITE WINE



Grant Burge Benchmark SSB Barossa Valley SA \$ 8.0 \$ 34 (2)  
 Lost Turtle Sauvignon Blanc Marlborough NZ \$ 9.5 \$ 42 (3)  
 Stonefish Chardonnay Margaret River WA \$ 9.5 \$ 38 (4)

### RED WINE



Little Yering Station Pinot Noir Yarra Valley VIC \$ 9.5 \$ 42 (5)  
 Stonefish Merlot Blackwood Valley WA \$ 8.5 \$ 36 (6)  
 Grant Burge Benchmark Shiraz Barossa Valley SA \$ 8.0 \$ 34 (7)

### BEER



Peroni \$ 8.0 Corona Extra \$ 8.0  
 Cascade Premium Light \$ 6.5 Crown Lager \$ 8.5  
 Hanh Super Dry \$ 7.5 The Hills Cider Co. Apple \$ 9.5  
 Coopers Pale Ale \$ 7.8 Stone & Wood Pacific Ale \$ 9.5

### SPIRITS LIST

Campari Aperitivo & Orange \$ 8.5  
 Chivas Regal & Soda \$ 9.5  
 Hendricks Gin Tonic and Cucumber \$ 9.5  
 Absolut Vodka Lime \$ 8.5  
 Belvedere Vodka Lime and Soda \$ 9.5  
 Disaronno Amaretto Lime \$ 8.5  
 Chambord Lemonade \$ 8.5  
 Havana Club & Coke \$ 8.5  
 Johnnie Walker & Dry Ginger Ale \$ 8.5

