

THE GEORGE ON COLLINS

162 - 168 Collins St, Melbourne

Small Plates

Betel Leaf...		Roasted Sesame Miso Salad	\$18
Dragon fruit, pickled ginger, puffed wild rice (v, gf, df, nf)	\$9	spinach, roasted sesame, miso, lemon zest, grated percorino (veg, nf, sy)	
Miso cured salmon, apple, tobiko roe, kaffir lime (nf, df, gf, sf)	\$9	Dumplings...	
Burrata	\$23	Prawn and ginger, XO Sauce, scallions, garlic (nf, sy, sf)	\$21
tomatoes, capsicum and chilli jam, chinese donut (nf, veg)		Green vegetable, lemongrass sichuan sauce, peanuts (v, df, sy)	\$19
Prawn Toast	\$23	Bao...	
talay mayonnaise, herb salad (nf, sy, sf)		Fried green tomato, chilli dressing, coleslaw (sy, veg, nf)	\$9
Hanoi Pork Spring Rolls (2)	\$12	Sticky fried chicken, chilli remoulade, coleslaw (nf, sf, sy)	\$10
vermicelli, wood ear mushroom, fermented chilli nuoc cham (nf, df, sy, sf)		Pork belly, hoisin, pickled red cabbage, spiced mayo (sy, nf)	\$10

Medium Plates

Kingfish Ceviche	\$28	Sambal Spiced Chicken Wings	\$26
avocado, watermelon salsa, green talay, black sesame cracker (df, gf, nf, sf)		caramelised onions, chilli, scallions, shallots (sy, nf, df)	
Tuna Tartare	\$28	Isan Aromatic Chicken (3)	\$28
wild rice, salted chilli, egg yolk, prawn cracker (nf, df, sf, sy)		sticky rice, Thai basil, lime, coriander, lettuce cups (nf, df, gf, sf)	
Salt & Vinegar Calamari	\$26	Seared Beef Salad	\$24
crispy shallots, garlic, lime, mayonnaise (gf, sf, nf, df)		green papaya, cucumber, shiso, nam jim (nf, df, gf, sf)	
Sticky Mekhong Lamb Ribs	\$28		
mekhong Thai whiskey, shallots, garlic, herbs (nf, df, sy)			

Large Plates

Tiger Prawn Pad Thai	\$38	Pork Belly (3)	\$34
egg, tofu, tamarind, garlic chives (gf, df, sy, sf)		Viet slaw, caramel, black vinegar (nf, df, gf, sy, sf)	
Vegetarian Pad Thai	\$33	Additional piece of Pork Belly +\$10	
egg, tofu, peppers, crispy garlic, chilli (gf, df, sy, veg)		300g Angus Scotch Fillet	\$54
Seafood Fried Rice	\$28	nam jim jaew, cooked medium rare (gf, df, sy, sf)	
prawns, scallops, chilli sambal, fish roe (sf, gf, sy, nf)		Yellow Tofu Curry	\$34
Soft Shell Crab	\$36	tofu, eggplant, sweet potato, taro crisps, pickled onion (v, df, gf, nf, sy)	
pepper butter, coriander, butter lettuce (gf, nf, sf)		Green Chicken Curry	\$36
Barramundi	\$34	Dutch carrot, kipfler potato, Thai basil (gf, nf, df, sf)	
banana chilli, lemongrass, lime, banana leaf (nf, df, gf, sf)		Lamb Shank Rendang	\$38
		pickles, curry leaves, toasted coconut (nf, df, sy)	

Sides

Jasmine Rice	\$4.50	Wok Tossed Greens	\$14
Roti	\$9	garlic, oyster sauce (nf, df, sy, sf)	
peanut satay sauce (v, df, sy)		Kung Pao Brussel Sprouts	\$14
		sichuan pepper, honey, peanuts (gf, df, sy)	

All groups of 8+ are required to dine on one of our banquet menus, please see on the back of the menu.

(V) Vegetarian | (VEG) Vegan | (GF) Gluten Free | (DF) Dairy Free | (NF) Nut Free | (SF) Contains Shellfish | (SY) Contains Soy
10% Surcharge on Sundays. 15% Surcharge Public Holidays. No split bills.

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Banquets

\$79 per person - minimum 2 people

Betel Leaf miso cured salmon, apple, tobiko roe, kaffir lime (nf, df, gf, sf)

Tod Mun Pla cucumber, chilli sauce, furikake (df, gf, nf, sf)

Sticky Mekhong Lamb Ribs shallots, garlic, herbs (nf, df, sy)

Yellow Curry tofu, eggplant, sweet potato taro crisps, pickled onion (v, df, gf, nf)

Pork Belly Viet slaw, caramel, black vinegar (nf, df, gf, sy, sf)

Sichuan Chicken Stir Fry capsicum, spring onions, sesame (sy, sf, nf, sf)

Jasmine Rice

Golden G vanilla and salted caramel semifreddo, hazelnut cocoa nibs, caramel mousse (contains gelatine)

\$89 per person - minimum 2 people

Betel Leaf dragon fruit, pickled ginger, puffed wild rice (v, gf, df, nf)

Sticky Mekhong Lamb Ribs shallots, garlic, herbs (nf, df, sy)

Prawn Toast green talay mayonnaise, herb salad (nf, sy, sf)

Kingfish Ceviche avocado, watermelon salsa, green talay, sesame cracker (sf, df, gf, nf)

Green Chicken Curry Dutch carrot, kipfler potato, Thai basil (gf, nf, df, sf)

Pork Belly Viet slaw, caramel, black vinegar (nf, df, gf, sy, sf)

Black Pepper Wagyu capsicum, scallions, garlic shoot (nf, df, sy, sf)

Roti peanut satay sauce (v, df, sy)

Jasmine Rice

Golden G vanilla and salted caramel semifreddo, hazelnut cocoa nibs, caramel mousse (contains gelatine)

\$109 per person - minimum 4 people

Betel Leaf dragon fruit, pickled ginger, puffed wild rice (v, gf, df, nf)

Sticky Mekhong Lamb Ribs shallots, garlic, herbs (nf, df, sy)

Prawn Toast green talay mayonnaise, herb salad (nf, sy, sf)

Burrata tomatoes, capsicum chilli jam, chinese donut (nf, veg)

Green Chicken Curry Dutch carrot, kipfler potato, Thai basil (gf, nf, df, sf)

300g Angus Scotch Fillet nam jim jaew, cooked medium rare (gf, df, sf)

Pork Belly viet slaw, caramel, black vinegar (nf, df, gf, sy, sf)

Fermented Chilli & Lime Chicken Stir Fry capsicum, spring onions,

Roti peanut satay sauce (v, df, sy)

Jasmine Rice

Golden G vanilla and salted caramel semifreddo, hazelnut cocoa nibs, caramel mousse (contains gelatine)

Designed to bring people together, our menu features an enticing array of delectable dishes meant to be savoured in the company of friends and loved ones. Select a few dishes from each section to curate the perfect dining experience meant for passing and sharing, where every bite sparks conversations and creates unforgettable moments.(V)

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