Georges
ON SORRENTO

BUSINESS LUNCH

$50 PER PERSON

CHOICE OF ENTRÉE

BRUSCHETTA CON POMODORO

Oven-baked bread, marinated tomatoes and basil (1 piece)

CALAMARI SALE E PEPE (GF)

Lemon-dusted salt and pepper calamari

RICOTTA RAVIOLI POMODORO, BASIL

Roma tomato and pecorino cheese

OLIVE MISTE

Warm marinated rosemary olives

CHOICE OF MAIN

BARRAMUNDI LEMON BUTTER

Grilled Coral Coast saltwater barramundi fillet, finished in a lemon butter sauce

POLLO FUNGHI

Lilydale chicken breast, pan-sautéed with Pinot Grigio wine and Mt Tamborine button mushrooms, finished in a brandy and King Island cream sauce

TRUFFLE RISOTTO

Arborio rice, sautéed mushrooms and chicken medallions, infused with truffle oil

FETTUCCINE MARE E MONTE

Fresh ocean prawns and button mushrooms, pan-sautéed with Pinot Grigio wine and basil Roma tomato sauce, with a dash of cream

INSALATA CAESAR CHICKEN

Cos lettuce, Caesar dressing, croutons, crispy smoked bacon, boiled egg, shaved Parmesan and grilled chicken

DESSERT +$10

TIRAMISU

Classic Italian dessert with coffee-soaked ladyfingers and mascarpone cream.

BRULEE

Silky vanilla custard with a caramelised sugar crust.