

**ANTIPASTI (ENTREES)**

Calamari Sale E Pepe (GF) Lemon dusted salt and pepper calamari	<b>18.9</b>
Polpette al Sugo Mama's veal & pork meatballs slow cooked, pomodoro	<b>25.9</b>
Antipasto platter for two Cured meats, olives, cheese & mozzarella	<b>27.9</b>
Olive Miste Warm marinated rosemary olives	<b>10.9</b>
Parmigiana Di Melanzane Pan fried eggplant Pomodoro & grilled mozzarella	<b>20.9</b>
Ricotta Ravioli Pomodoro Basil Roma tomato and pecorino cheese	<b>24.9</b>
Burrata and Pesto <b>ADD EXTRA BREAD +6</b> Pesto drizzle & cherry tomatoes	<b>23.9</b>
Freshly Shucked Coffin Bay Oysters ½ doz Natural ½ doz Kilpatrick/Mornay	<b>24.9</b> <b>25.9</b>
Garlic Prawns Ocean king prawns cognac garlic cream sauce	<b>24.9</b>
Chilli Prawns Ocean King prawns pan sauteed, finished in a mild chilli Roma tomato basil sauce	<b>24.9</b>
Prosciutto Buffalo Mozzarella Buffalo Mozzarella & 24 months cured prosciutto	<b>25.9</b>
Minestrone Soup - Vegetable Soup	<b>16.9</b>
Chicken Stracciatella Soup Chicken, Parmigiano Reggiano & egg, spinach & broth	<b>17.9</b>

**INSALATA - SALAD**

Insalata Italian Mista Lettuce, tomato, cucumber, onion & black olives in Italian dressing	<b>14.9</b>
Insalata Caprese Italian mozzarella, sliced tomatoes, fresh basil	<b>16.9</b>
Insalata Caesar <b>ADD CHICKEN + \$7</b> Cos lettuce tossed in a Caesar dressing with croutons, crispy smoked bacon, boiled egg & shaved parmesan cheese	<b>18.9</b>

**BAMBINO MENU**

Kids Penne Napoletana	<b>13.9</b>
Kids Chicken Nuggets	<b>13.9</b>
Kids Spaghetti Bolognese	<b>13.9</b>
Kids Veal Schnitzel	<b>15.9</b>
Kids Pizza Margherita	<b>15.9</b>

**PANE**

Bruschetta con Pomodoro Oven baked, marinated tomatoes and basil (2 pieces)	<b>14.9</b>
Wood Oven Baked Ciabatta Loaf Extra virgin olive oil and age balsamic glaze	<b>13.9</b>
Wood Fired PizzaGarlic Bread Garlic herb, olive oil	<b>19.9</b>

**FROM THE OCEAN**

Calamari Fritti Lemon dusted salt and pepper calamari shallow pan-fried	<b>34.9</b>
Moreton Bay Bugs Grilled or Mornay Char grilled Moreton Bay bugs	<b>MP</b>
Moreton Bay Bugs Chilli Fresh Moreton Bay bugs char grilled, poached in roasted capsicums, basil, Roma tomato & chilli	<b>MP</b>
King Prawns Cognac Garlic Cream Yamba ocean prawns pan sautéed with pinot grigio wine, wood fired crushed garlic, King Island cream cognac sauce	<b>40.9</b>
Whole Sole Griglia Served with fresh lemons	<b>MP</b>
Whole Sole Lemon Butter Sauce Whole sole grilled to perfection served with chef's special lemon butter sauce	<b>MP</b>
King Prawns Picante Tequila Yamba ocean prawns pan sautéed with pinot grigio wine, sundried tomatoes, capers, olives in a Roma tomato and tequila sauce with a hint of chilli	<b>40.9</b>
Saltwater Barramundi Grilled Fillet of saltwater barramundi grilled	<b>38.9</b>
Saltwater Barramundi Rustico Fillet of Coral Coast salt water barramundi grilled, finished with wood fired roasted capsicum, olives, capers with a Roma tomato sauce	<b>40.9</b>
Barramundi Lemon Butter Fillet of Coral Coast saltwater barramundi grilled, finished in a lemon butter sauce	<b>40.9</b>
Crostaci Capri Wood fired in our pizza oven, Seafood hot pot of king prawns, calamari, barramundi, Port Lincoln mussels, capers, olives, Roma tomato, fresh basil & crusty bread	<b>59.9</b>
Port Lincoln Mussels Fresh black mussels steamed with pinot grigio wine, roasted garlic, Roma tomato, basil with crusty bread	<b>40.9</b>
Seafood Platters For Two Grilled Moreton Bay bugs, grilled Yamba king prawns, grilled calamari, mixed oysters, fillet of barramundi, fresh SA mussels with fresh lemons & Italian salad	<b>180.9</b>

**FROM THE FARM**

Pollo Funghi Lilydale chicken breast fillet, pan sautéed with pinot grigio wine & Mt Tambourine button mushrooms, finished in a brandy/King Island cream sauce	<b>34.9</b>
Pollo Parmigiana Lilydale chicken breast fillets panko bread crumbed with Roma tomato sauce & grilled mozzarella	<b>34.9</b>
Pollo Gambero Lilydale chicken breast fillets pan sauteed with Mount Tambourine avocado & prawns finished in a cream reduction	<b>34.9</b>
Veal Parmigiana Northern Rivers veal, herb crumbed, shallow fried with pomodoro sugo & grilled mozzarella	<b>36.9</b>
Scaloppine Limone Northern Rivers veal, pan sautéed with pinot grigio wine, finished in a lemon caper sauce	<b>37.9</b>
Scaloppine Funghi Gorgonzola Northern Rivers veal, pan sautéed with Mt Tambourine mushrooms and a gorgonzola cream reduction	<b>37.9</b>
Scaloppine Saltimbocca Capri Northern Rivers veal, pan sautéed with pinot grigio, sage, prosciutto and grilled mozzarella	<b>40.9</b>
Black Angus Eye Fillet Char grilled, 250gm grass fed Richmond eye fillet, rosemary extra virgin olive oil, grilled to perfection	<b>55.9</b>
Rib Eye On The Bone Char grilled, 450gm Richmond grain fed rib eye on the bone	<b>59.9</b>

**SEAFOOD PASTAS**

Penne Vodka and Prawns Penne pasta with fresh ocean prawns, sundried tomato pan sautéed with vodka rose sauce	<b>36.9</b>
Penne Bugs Penne pasta pan sautéed with fresh Moreton Bay bug medallions, cognac King Island cream and Roma tomato reduction with a hint of chili	<b>36.9</b>
Fettuccine Mare E Monte Fresh ocean prawns and button mushrooms pan sautéed with pinot grigio wine, basil Roma tomato sauce with a dash of cream	<b>31.9</b>
Spaghetti Marinara Fresh black mussels, calamari, ocean prawns, Moreton bay bugs pan sautéed with pinot grigio wine and seafood stock Roma tomato and basil	<b>38.9</b>
Spaghetti Frutti di Mare Fresh black mussels, calamari, ocean prawns, Moreton bay bugs pan sautéed with pinot grigio and seafood stock with extra virgin olive oil	<b>38.9</b>

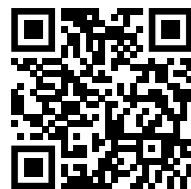
**PASTA**

Spaghetti Bolognese Rich ragu mince Roma tomato sauce	<b>26.9</b>
Fettuccine Carbonara Smoked bacon, white wine finished in a King Island cream sauce	<b>26.9</b>
Home Made Lasagna	<b>28.9</b>
Penne Amatriciana Smoked bacon, caramelized onions pan sautéed pinot grigio wine, San Marzano Roma tomato and basil sauce	<b>26.9</b>
Gnocchi Pomodoro Homemade gnocchi finished in slow cooked oxtail & pork rib roma tomato ragu sauce	<b>31.9</b>
Rigatoni Salsiccia House made sausages pan sautéed with pinot grigio wine, San Marzano Roma tomato & dash of cream	<b>29.9</b>
Fettuccine Giorgio Fettuccine tossed with fresh chicken fillets, farmed button mushrooms & smoked bacon in a cream garlic cognac sauce	<b>28.9</b>
Gnocchi 4 cheeses (V) Fresh gnocchi tossed with pecorino, gorgonzola, parmigiana and provolone cheese in a rich cream reduction	<b>29.9</b>
Fettuccine Verdure (V) Fettuccine tossed with pan sautéed fresh seasonal vegetables, finished in a basil Roma tomato	<b>28.9</b>
Spaghetti Meat Balls Mama's house made meatballs with rich ragu Roma tomato sauce	<b>29.9</b>
Risotto Verdure Vegan Arborio rice, fresh seasonal vegetables, finished in a basil Roma tomato sauce	<b>28.9</b>
Truffle Risotto Arborio rice, sautéed mushrooms, chicken medallions infused with truffle oil	<b>29.9</b>
Gluten Free Pasta	<b>+3</b>
Gnocchi Pasta	<b>+5</b>
<b>CONTORNI - SIDES</b>	
Sweet Potato Wedges	<b>8.9</b>
Bowl of Chips	<b>8.9</b>
Sautéed Vegetables	<b>10.9</b>
Mushroom or Pepper Sauce	<b>7.9</b>
Garlic Cream Sauce	<b>7.9</b>
Chilli Inferno Basil Tomato Sauce	<b>7.9</b>
Lemon Butter Sauce	<b>7.9</b>
Red Wine Rosemary Jus	<b>7.9</b>

## WOOD FIRED PIZZAS (13 INCH)



Margherita (V) San Marzano tomato, Fiore di latte, basil & extra virgin olive oil	<b>25.9</b>
Capricciosa San Marzano tomato, Fiore di latte, ham, mushroom, capsicum, artichokes, olives & oregano	<b>26.9</b>
Giorgios Special San Marzano tomato, Fiore di latte, caramelised onions, salami, oregano & garlic olive oil	<b>26.9</b>
Inforno San Marzano tomato, Fiore di latte, mushrooms, olives, artichokes, pepperoni, fresh basil and spicy chilli	<b>26.9</b>
Prosciutto and Rocket San Marzano tomato, Fiore di latte, fresh basil, prosciutto, shaved parmesan & rocket	<b>28.9</b>
Vegetariana (V) San Marzano tomato, Fiore di latte, roasted red pepper, onion, eggplant, zucchini, olives & mushrooms	<b>26.9</b>
Mushroom (V) San Marzano tomato, Fiore di latte, farmed mushrooms, rosemary & truffle oil	<b>26.9</b>
Gamberi Fiore di latte, garlic prawns, calamari, cherry tomatoes & fresh parsley	<b>28.9</b>
Diavola San Marzano tomato, Fiore di latte, pepperoni, roasted red pepper, fresh basil & spicy oil	<b>26.9</b>
BBQ Chicken San Marzano tomato, Fiore di latte, chicken medallions, caramelized onions BBQ sauce	<b>26.9</b>
Hawaiian San Marzano tomato, Fiore di latte, ham & pineapple	<b>26.9</b>
Pepperoni San Marzano tomato, fiore di latte, pepperoni	<b>26.9</b>
Carne San Marzano tomato, Fiore di latte, smoked bacon, prosciutto, chicken, salami & ham	<b>28.9</b>
(Gluten Free) (Vegan Cheese Option Available)	<b>+3</b>

**CORKAGE \$7 PER PERSON**  
**AMEX 1.8% VISA 1% MASTERCARD 1%**  
**PUBLIC HOLIDAY SURCHARGE 15%**



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## DRINKS

### SPARKLING | CHAMPAGNE

Craigmoor Cuvée Brut	SA	<b>10.9</b>	<b>29.9</b>
Josef Chromy	Tasmania	<b>49.9</b>	
Moët	France	<b>120</b>	
Prosecco Scorza	SA	<b>13.9</b>	<b>48.9</b>
Don Perignon Vintage Brut	France	<b>600</b>	

### ITALIAN WINES

Fiano Di Avellino DOCG	Campania, Italy	<b>65</b>	
Greco Di Tufo DOCG	Campania, Italy	<b>65</b>	
Sa Raja Vermentino Di Gallura	Sardinian, Italy	<b>65</b>	

### SAUVIGNON BLANC

Teds Place 'Mistak en Identity'	NZ	<b>9.9</b>	<b>27.9</b>
Ara Single Estate	Marlborough NZ	<b>10.9</b>	<b>39.9</b>
Shaw + Smith	Adelaide Hills SA	<b>65</b>	
Craggy Range	Marlborough NZ	<b>60</b>	

### WHITE BLENDS | MOSCATO

Fiore Moscato	NSW	<b>9.9</b>	<b>35.9</b>
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### RIESLING

Sorby Addams "Jellicoe"	Eden Valley SA	<b>13.9</b>	<b>49.9</b>
Hently Farm Riesling	Eden Valley SA	<b>49.9</b>	
Josef Chromy Dessert Wine		<b>39.9</b>	
Domaines Schlumberger Grand Cru	Alsace, France	<b>125</b>	

### PINOT GRIGIO | GRIS

Santi Pinot Grigio	Venice, Italy	<b>11.9</b>	<b>65</b>
Sorby Adams "Margret" Pinot Grigio	Eden Valley SA	<b>13.9</b>	<b>49.9</b>
Paddy Borthwick Pinot Gris	Wairarapa, NZ	<b>11.9</b>	<b>49.9</b>

### CHARDONNAY

Robert Oatley	Margaret River WA	<b>10.9</b>	<b>45.9</b>
Oakridge	Yarra Valley VIC	<b>55</b>	
Pio Cesare Piodilei Langhe	Piedmont, Italy	<b>150</b>	
Leeuwin Estate 'Art Series'	Margaret River	<b>150</b>	

### ROSÉ

Mirabeau Rosé	France	<b>11.9</b>	<b>49.9</b>
Maison Saint Aix Dry Rose 2021	France	<b>70</b>	

## PINOT NOIR

Paddy Borthwick Paper Road	NZ	<b>11.9</b>	<b>45.9</b>
K1 by Geoff Hardy	Adelaide Hills SA	<b>65</b>	
Rockburn	Central Otago NZ	<b>75</b>	
Felton Road	Central Otago NZ	<b>150</b>	

## MERLOT

Teds Place Windy Dam Day	SA	<b>8.9</b>	<b>29.9</b>
Phillip Shaw	NSW	<b>11.9</b>	<b>45.9</b>

## CABERNET SAUVIGNON

Robert Oatley	Margaret River WA	<b>10.9</b>	<b>39.9</b>
Rymill	Coonawarra SA	<b>49.9</b>	
Rymill The Surveyor	Coonawarra SA	<b>130</b>	
Penfolds 407 2016	Barossa Valley SA	<b>250</b>	

## SHIRAZ

Gudilly	SA	<b>9.9</b>	<b>29.9</b>
Four in Hand	Barossa Valley SA	<b>10.9</b>	<b>39.9</b>
Sorby Adams "Tristian"	Barossa Valley SA	<b>15.9</b>	<b>60</b>
Heathcote Estate	Heathcote VIC	<b>75</b>	
Hently Farm 'The Beast'	Barossa Valley SA	<b>200</b>	
Henschke Five Shillings	Barossa Valley SA	<b>80</b>	

## OTHER REDS

Sorby Adams "Jatland" GSM	Barossa Valley SA	<b>14.9</b>	<b>55.9</b>
Nero D'Avola Chiantari	Sicily, Italy	<b>75</b>	
Sorby Adams "Lassel" Granache	Barossa Valley SA	<b>70</b>	

## RESERVE WINES "VILLA EMILIO"

### BARREL 1 FRANCE

Chateaufneuf Di Pape La Tour Reserve 2016	<b>290</b>
Louis Jadot Chablis	<b>95</b>
Dom Schlumberger Riesling Grand Crus Saering	<b>125</b>
Saint-Emilion Grand Cru 2014	<b>150</b>

### BARREL 2 ITALY

North Italy	
Giovanni Rosso Barolo 2017	<b>250</b>
Cordero Di Montezmolo Barolo	<b>300</b>
Barbaresco Pio Cesare 2018	<b>150</b>
Amarone Masi 2017	<b>190</b>

Campofiorin Masi 2016	<b>90</b>
Barbera D'Alba Cordero Di Montezemolo 2020	<b>120</b>
Claudio Quarta "Anima" Primitivo	<b>66.9</b>

## RESERVE WINES "VILLA EMILIO"

### Middle Italy

Gran Selezione Chianti DOCG 2019	Tuscany	<b>160</b>
Brolio Chianti Classico DOCG 2020	Tuscany	<b>85</b>
Chianti Barone Ricaseli	Tuscany	<b>50</b>
Aglianico Blu Onice DOC		<b>75</b>

### South Italy

Nero D'Avola	Sicily	<b>75</b>
Taurasi Reserve 2013	Campania	<b>120</b>
Nerello Mascarese MGT 2022	Sicily	<b>75</b>

### BARREL 3

#### Shiraz

Henschke Hill of Grace 2016	Eden Valley	<b>1950</b>
Henschke Hill of Grace 2017	Eden Valley	<b>1900</b>

Henschke Mt Edelstone 2018	Eden Valley	<b>390</b>
Sorby Adams "The Thing" 2018	Barossa	<b>180</b>
Penfolds St Henri 2016	Barossa	<b>290</b>

Hently Farm Clos Otto 2020	Barossa	<b>450</b>
The Calabria Iconic 2016	Barossa	<b>250</b>

The Beast Bin One 2019	Great Western	<b>70</b>
The Beast Bin One 2008	Great Western	<b>95</b>
Robert Oatley Parcels of Shiraz 2018	Barossa	<b>110</b>

### BARREL 4

#### Cabernet Sauvignon / Pinot Noir / Blend

Penfolds 407 2016	Barossa	<b>250</b>
Rymill The Surveyor 2017	Coonawarra	<b>150</b>
Henschke Kayneton Eurphorium 2017	Barossa	<b>130</b>
Felton Road	Central Otago NZ	<b>150</b>
Penfolds 389 2020	Barossa	<b>160</b>
Penfolds 389 2016	Barossa	<b>210</b>