

THE GEORGE



LOUNGE

FOOD MENU
OPENING HOURS
DAILY 10AM - 9PM

FOOD MENU

10" PIZZA
TOPPED WITH MOZARELLA
(UNLESS SPECIFIED)

ROASTED GARLIC (V) | \$21
*roasted garlic, rock salt, olive
oil*

MARGHERITA | \$21
*napoli sauce, bocconcini &
fresh basil*

PEPPERONI | \$21
*salami, olives, roasted tomatoes
& napoli Sauce*

HAWAIIAN | \$21
*shaved ham, grated pineapple,
& napoli sauce*

4 CHEESE | \$21
*feta, mozzarella, bocconcini,
shaved parmasan, roasted
tomatoes & garlic base*

PUMPKIN & FETA (V) | \$21
*roast pumpkin, feta, red onion,
rocket & napoli sauce*

FOOD MENU

10" PIZZA
TOPPED WITH MOZERELLA (UNLESS
SPECIFIED)

ITALIAN SAUSAGE | \$21
*napoli sauce, Italian sausage, &
caramelised onion*

PESTO CHICKEN | \$21
*pesto chicken, bocconcini, red
onion & garlic base*

SAGANAKI & ROSEMARY | \$21
roast potatoes with garlic base

SQUID | \$21
*squid, rocket, capers, lemon &
garlic base*

BOLOGNESSE | \$21
mince beef & napoli sauce

BACON & EGG | \$21
*Bacon, Fried Egg, Roasted
Tomato and Napoli Sauce*

AVAILIABLE OPTIONS:

Vegetarian (VG)

Vegan (V) \$4

Gluten Free Base (GF) \$5

SET MENU.

FOOD + DRINK PACKAGES

3 - 4 hr event

- A) \$80 pp – 4 canapés + 3 hour Premium Silver drinks Package
- B) \$100 pp – 6 canapés + 4 hour Premium Gold drinks Package

5 hr event

- C) \$140 pp – 8 canapés + 5 hour Premium Gold drinks Package
- D) \$170 pp – 10 canapés + 5 hour Luxe drinks Package

A) \$80 per person

\$80pp includes 3 hour Silver drinks Package

SUSHI SELECTION, chicken, vegetarian, prawn, soy (V) (G) (D)

ASSORTED MINI RICE PAPER ROLLS, vegetarian, prawn, chicken (V) (G) (D)

SPRING ROLLS, sweet chilli sauce (V)

VEGETABLE SOMOSA, ginger soy dipping sauce (V)

B) \$100 per person

\$80pp includes 4 hour Gold drinks Package

SUSHI SELECTION, chicken, vegetarian, prawn, soy (V) (G) (D)

ASSORTED MINI RICE PAPER ROLLS, vegetarian, prawn, chicken (V) (G) (D)

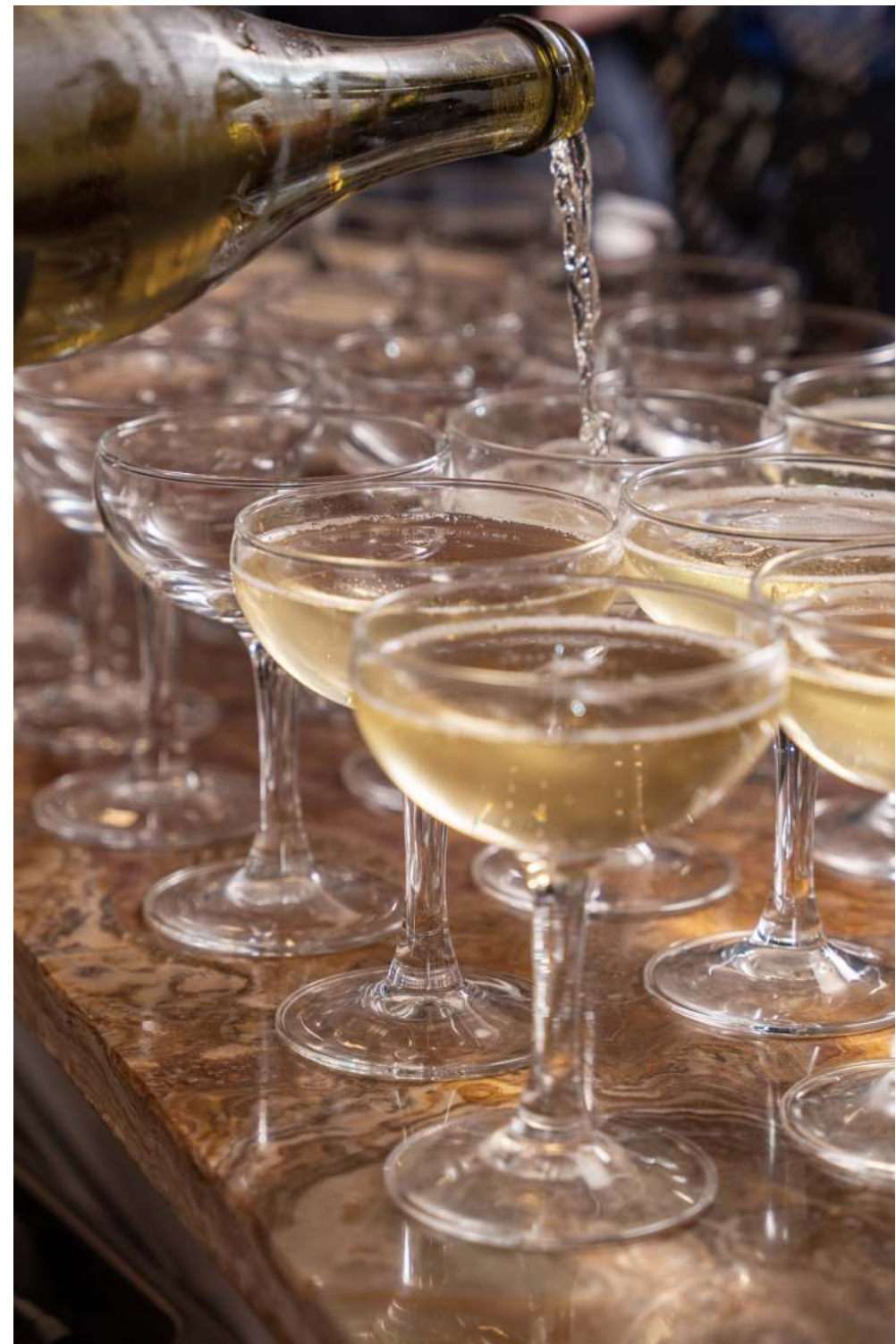
ROASTED VEGETABLE FRITTATA, baby spinach, shredded parmesan (V)

ARANCINI, pumpkin, thyme, fetta (V)

SPRING ROLLS, sweet chilli sauce (V)

VEGETABLE SOMOSA, ginger soy dipping sauce (V)

V = vegetarian, VG = vegan, GF = gluten free, DF = dairy free





INCLUSIONS

Minimum order of 100

All serving ware including decorative platters, dipping sauces, garnishes and dietary variations

Wait Staff included

Set Menu Packages are only available with Full Venue hire

SET MENU .

C) \$140 per person

\$140pp includes 5 hour Gold drinks Package

SUSHI SELECTION, chicken, vegetarian, prawn, soy (V) (G) (D)

ASSORTED MINI RICE PAPER ROLLS, vegetarian, prawn, chicken (V) (G) (D)

ROASTED VEGETABLE FRITTATA, baby spinach, shredded parmesan (V)

ARANCINI, pumpkin, thyme, fetta (V)

SPRING ROLLS, sweet chilli sauce (V)

VEGETABLE SOMOSA, ginger soy dipping sauce (V)

FALAFEL BALLS, mint yoghurt, chickpea hummus (V)

MINI POTATO CAKES, fresh chopped tomato salsa (V)

D) \$170 per person

\$140pp includes 5 hour Luxe drinks Package

SUSHI SELECTION, chicken, vegetarian, prawn, soy (V) (G) (D)

ASSORTED MINI RICE PAPER ROLLS, vegetarian, prawn, chicken (V) (G) (D)

ROASTED VEGETABLE FRITTATA, baby spinach, shredded parmesan (V)

ARANCINI, pumpkin, thyme, fetta (V)

SPRING ROLLS, sweet chilli sauce (V)

VEGETABLE SOMOSA, ginger soy dipping sauce (V)

FALAFEL BALLS, mint yoghurt, chickpea hummus (V)

ANGUS CHEESE BURGER, pickles, burger sauce

PERI PERI CHICKEN, brioche bun, micro salad

MINI POTATO CAKES, fresh chopped tomato salsa (V)

V =vegetarian, VG = vegan, GF = gluten free, DF = dairy free

Canapé MENU.

HOT

COCONUT PRAWNS, lime and chilli mayonnaise

SALT AND PEPPER SQUID SKEWERS, remoulade sauce

MEXICAN TAQUITOS, crisp fried, salsa (V) (VG) (GF) (DF)

SPANISH CHORIZO AND CHICKEN RICE CUPS

ZUCCHINI TARTLETS, ricotta, parmesan, splash of lemon (V)

BRUSCHETTA, Fresh chopped tomato, basil, golden parmesan (V)

TUSCANY CHICKEN STRIPS, garlic and rosemary crumb, aioli

COLD

SAN CHOW BOW, chicken, crunchy vegetables, hoisin

PEKING DUCKS PANCAKES, spring onions, cucumber, hoisin

ASSORTED MINI RICE PAPER ROLLS, vegetarian, prawn, chicken (V) (VG) (GF)(DF)

RARE ROAST BEEF, green olive tapenade, garlic, crouton

SMOKED SALOMON, lavosh, whipped goats cheese

PERI PERI CHICKEN, brioche bun, micro salad

ROASTED VEGETABLE FRITTATA, baby spinach, shredded parmesan (V)

CARAMELISED BALSAMIC ONION TARTLET, blue cheese, thyme (V)

2 BITE MINI PRAWN BUNS, roasted garlic aioli

SUBSTANTIAL

POLENTA CHIPS, aioli (V) (VG) (GF) (DF)

CHICKEN SATAY, Jasmin rice, pickled carrot (GF)

SOBA NOODLES, shredded vegetables, ginger, lemongrass (V) (VG) (DF)

LOADED SWEET POTATO FRIES, Kewpi mayonnaise, Sriracha

FISH AND CHIP BOATS, tartare sauce (DF)

MINI CHICKEN PARMIGIANA, baby spinach

BURGERS, soft sesame bun, angus beef, mamas relish

THAI CHICKEN BALLS, slaw, chilli glaze

SLOW COOK PORK, brioche bun, chipotle drizzle

LAMB KOFTAS, Dukkha crust, mint yoghurt (GF)

CANAPE PACKAGES

\$57 pp – 8 canapés: 4 hot, 3 cold, 1 x substantial

\$64 pp – 10 canapés: 4 hot, 4 cold, 2 x substantial

\$71 pp – 12 canapés: 4 hot, 5 cold, 3 x substantial

INCLUSIONS

Minimum order of 50

One qualified chef

All serving ware including decorative platters, dipping sauces, garnishes and dietary variations

All packages will require wait service

50 – 70 guests: 1 wait staff member at \$215 each

Additional wait staff for every 50 additional guests, to make sure your guests leave your event happy and satisfied

**Public Holiday and Sunday rates available on request*

SUBSTANTIAL ADD ONS - \$8 EACH

Choose from the Substantial options

SWEET TREATS

Mini chocolate dipped profiteroles (V)

Choc cherry layer cake (V)

Passion fruit squares (V)

Orange syrup cake (V) (GF)

Mini slated caramel doughnuts (V)

**Can be swapped for 1 substantial or added at \$8pp*

Canapé Packages are only available with Full Venue hire, please contact the team for a bespoke offering

V =vegetarian, VG = vegan, GF = gluten free, DF = dairy free

Only available with Full Venue hire

DRINK PACKAGES.

PREMIUM SILVER.

3 hours | \$60pp

4 hours | \$70pp

5 Hours | \$80pp

BEER

Hawkers Lager

Hawkers Pale Ale

SPARKLING

Wild One Sparkling Brut Cuvee

WHITE WINE

Wild One Sauvignon Blanc

RED WINE

Wild One Shiraz

PREMIUM GOLD.

3 hours | \$75pp

4 hours | \$85pp

5 Hours | \$95pp

BEER

Hawkers Lager and Pale Ale

+ 1 Other Taps of your choice

(Taps are frequently rotated)

CIDER

Little Apple Tree Cider

SPARKLING

Wild One Sparkling Brut Cuvee

Preece Prosecco

WHITE

Wild One Sauvignon Blanc

+ 1 premium white

RED

Wild One Shiraz + 1 premium red

ROSE

Claude Val Rose

LUXE.

3 hours | \$90pp

4 hours | \$100pp

5 Hours | \$110pp

BEER AND WINE

Beer and Wine Selection same as Premium Gold

SPIRITS

J&B Rare Scotch

Eristoff Vodka

Gordons Gin

Jack Daniel's Bourbon

Bacardi White Rum

Patron Silver Tequila

**Tap options are only available for Main Bar and Full venue bookings
Bottles are available for VIP room bookings, please enquire.*

All guests attending must be on the same package. Extended hours are available. Soft drinks and juice are included in all packages.

DRINKS ADD-ONS.

Available to add on to all beverage packages.

+\$40 per person

To any Beverage package add unlimited
Tap Cocktails

Espresso Martini

Bloody Shiraz Gin Spritz

Pink Grapefruit Margarita

**only available for full venue or main bar bookings*

COCKTAIL ON ARRIVAL

Treat your guests to a cocktail on arrival.

\$18 each.

Choice of our Tap Cocktails:

Espresso Martini

Bloody Shiraz Gin Spritz

Pink Grapefruit Margarita

**only available for full venue or main bar bookings*

BAR TABS AVAILABLE

Prefer a bar tab?

You can choose to have a bar tab instead of a beverage package, we'll work with you to customise a menu for your event if you wish to limit drink choices available.

Alternatively, you can choose to have an open tab if you are feeling generous.





COCKTAIL MASTER CLASS.

\$70 per person

After something a bit more unique for your next function?

Always wanted to learn how to make an espresso martini, Sidecar or old fashioned? Today is your lucky day. Choose 3 different cocktails you love and our resident mixologist will guide you through the art of making a cocktail.

min 5 people. max 15 people
includes making 3 cocktails (and consuming them, if you wish)
If anything here tickles your fancy, or you would like to discuss your function further, just contact us at enquiries@thegeorgelounge.com.au

We look forward to providing you with a night to remember!