



GEORGIA

Rose

*cafe, bar
restaurant*

1/9 Marina Dr, Shell Cove NSW 2529

ALL DAY BREAKFAST (available until 3pm)

Menu

Brekky roll	16
Bacon, egg, swiss cheese, smoky BBQ, relish, potato bun & hash brown (gfo)	
House made granola	18
Greek yoghurt, fresh seasonal fruit, goji berries (v, gf)	
Eggs your way	18
Grilled tomato, wilted spinach, sourdough (v, gfo)	
Ricotta pancakes	20
Nutella, vanilla bean ice cream, banana, berries (v)	
GR big breakfast	28
Smoked bacon, pork & truffle sausage, roasted mushroom, grilled tomato, hash brown, poached eggs, toasted sourdough (gfo)	
Smashed avocado	20
Heirloom tomatoes, feta cheese, nut dukkah, toasted sourdough, chives (v, gfo)	
Belgian waffles	22
Banana, seasonal fruit, vanilla mascarpone, macadamia ice cream (v)	
Sweet corn fritters	24
Grilled haloumi, Morella Grove tomato relish, dressed rocket, sour cream (v)	
Prawn and chorizo Spanish omelette	25
Potato, roasted capsicum, goats cheese served with toasted sourdough (gfo)	
Eggs benedict	
Sautéed English spinach, poached eggs, grain mustard hollandaise, on toasted English muffin (gfo)	
with shaved ham	24
with smoked salmon	26

ADD ONS

Poached eggs (2)	+ 5.5	Bacon	+ 5.0	Grilled haloumi	+ 5.0
Hash brown	+ 3.0	Smashed avocado	+ 5.0	Grilled mushroom	+ 3.5
Smoked salmon	+ 7.0	Sourdough (2)	+ 4.0	Roasted tomato	+ 4.0
Pork & truffle sausage	+ 5.0				

Kids

Waffles and vanilla ice cream	12
Pancakes and vanilla ice cream	12
Scrambled eggs on toast	12
Bacon and egg roll	12
Milk bottles Caramel, strawberry, chocolate, banana & vanilla	4
Juices Apple, orange & pineapple	4

Drinks



	small	large
Hot chocolate	5.20	5.70
Coffees	5.20	5.70
	single	double
Piccolo	4.50	5.00
Macchiato	4.50	5.00
Espresso	4.00	4.50
Baby chino		2.00
Iced latte, iced chocolate, iced chai		5.20
Iced long black, iced espresso		4.50
Tea pots English breakfast, lemon zinger, peppermint, calming chamomile, earl grey, mountain green		4.00
Alternative milks Almond, soy, oat, lactose free		+ 1.00
Syrups Hazelnut, vanilla & caramel		+ 0.50

Fresh Juices

Orange	8
Green Machine Kale, spinach, apple, celery, ginger	9
Sea Breeze Pineapple, orange, apple, passionfruit	9
Minty Melon Watermelon, mint, strawberries	9

gfo gluten free option
gfd dairy free option

gf gluten free
df dairy free

v vegetarian
vgn vegan

Please advise staff of allergies.
10% surcharge on Sundays & public holidays.

LUNCH AND DINNER (available from 11am)

Smaller Plates



Mixed warm marinated olives	10
Confit garlic butter bread (v) Add cheese + 4.0	10
Shoestring fries House salt blend, aioli	10
Wild mushroom arancini Rocket, shaved parmesan, aioli, truffle oil (v)	18
Prawns saganaki Tomato, garlic, feta, grilled pita bread (gfo)	24
Smoked onion hummus Dukkha, crispy chickpeas, chargrilled pita bread (gfo, df)	18
Salt and pepper calamari Lime aioli, lemon	19
Crunchy fish tacos Slaw, pickled jalapeño charred pineapple and agave salsa (df)	18

Burgers (gf buns available + 3.0)

All served with fries

Angus beef burger Cheddar, pickles, lettuce, tomato, burger sauce, tomato relish Extra pattie + 6.0	22
Fried cauliflower steak burger Haloumi, herb yoghurt, rocket, relish	22
BBQ gochujang chicken burger Kimchi slaw, daikon, lettuce, kewpie mayo	22

ADD SIDE SAUCE

Aioli	+ 2.0	Tomato sauce	+ 1.0
BBQ sauce	+ 1.0	Hot sauce	+ 1.0

Pizzas (gf bases available + 4.5)

Margarita	20
Cherry tomato, mozzarella, basil	
Chicken and chorizo	26
Caramelized onion, roasted capsicum, tomato base, rocket	
Quattro fromage	28
Goats cheese, gorgonzola, mozzarella, parmesan, crème fraiche base, chives	
Garlic prawn	28
Cherry tomato, red onion mozzarella, feta cheese, tomato base	
Meat heaven	28
Smoked leg ham, salami, bacon, mozzarella, oregano, smoky bbq base	
Burrata	28
Burrata, chargrilled eggplant, prosciutto, rocket, truffle oil, tomato base	



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Mains

Parmesan crumbed chicken schnitzel	26
Fries, garden salad, gravy (dfo)	
Beer battered fish	26
Fries, garden salad, tartare (df)	
Prawn and scallop orrecchiette	36
Prawns, scallops, peas, zucchini, sweetcorn, sauce of white wine, chilli, cream and garlic, basil oil	
Potato gnocchi	32
Tomato and truffle butter, roasted fennel, heirloom tomato, whipped goats cheese	
Oat and panko crumbed pork neck	34
Caramelized apples, mash potato, seeded mustard gastrique	
200g black onyx flank steak (mb3)	39
Chimichurri, confit garlic butter, fries (served medium rare) (gf)	

Kids

Cheese pizza	12
Chicken nuggets and fries	12
Cheeseburger and fries	12
Orecchiette and napolitana sauce	12
Milk bottles	4
Caramel, strawberry, chocolate, banana & vanilla	
Juices	4
Apple, orange & pineapple	

Salads

Salmon poke bowl			26
Avocado, radish, cucumber, roasted nori, wakame, black rice, sesame pickled ginger, tahini dressing (df, gf, vgn option)			
Green oak leaf salad			22
Green goddess dressing, toasted walnuts, pickled onions, mixed herbs (gf)			
Salad of baby spinach			20
Hummus, fried cauliflower, pumpkin, chickpeas, heirloom tomato and pomegranate dressing (vgn, gf)			
SALAD ADD ONS			
Bacon	+ 5.0	Grilled haloumi	+ 5.0
Grilled chicken	+ 6.0	Smashed avocado	+ 4.0



Desserts

White chocolate and tahini blondie		14
Raspberry sorbet, rose water cream		
Vanilla panna cotta		14
Peach consommé, roasted stone fruits, caramelized white chocolate soil (gf)		
Sticky date pudding		14
Salted caramel sauce, vanilla bean ice-cream		

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WINE MENU

Sparkling Wine

	150ml	250ml	bottle
Round Two Sparkling NV Barossa Valley, SA	9		39
Coppabella Prosecco Tumbarumba, NSW	11		44
Chandon Brut NV Yarra Valley, VIC			65
Wiley's Creek Sparkling Shiraz Shoalhaven, NSW	9		38
Mindful Wines Zero Alcohol Sparkling Cuvee Australian - Zero Ale			35

White Wine

	150ml	250ml	bottle
Tuckerbox Sauvignon Blanc Hunter Valley, NSW	9	15	39
Beside Broke Rd Pinot Gris Bendigo, VIC	10	16	42
Yarrawood Chardonnay Yarra Valley, VIC	10	16	44
Petal and Stem Sauvignon Blanc Waipara, NZ	10	16	44
Vinaceous Pinot Grigio Great Southern, WA			46
Majella Riesling Coonawarra, SA			46
Le Volets Chenin Blanc France			47
Tyrells Old Winery Chardonnay Upper Hunter, NSW	9	15	39
Piquitos Moscato Valencia, Spain	9	15	39

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Rosé

Petal & Stem Rosé
Marlborough, NZ

150ml	250ml	bottle
10	16	42

Red Wine

Tyrell's Old Winery Cabernet Sauvignon
Upper Hunter, NSW

150ml	250ml	bottle
9	15	39

Yarrowood Pinot Noir
Yarra Valley, VIC

10	16	42
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Round Two Merlot
Barossa Valley, SA

42

The Gaucho Club Malbec
Mendoza, ARG

42

Two Rivers Shiraz
Hunter Valley, NSW

11	17	47
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Centennial Vineyards Barbera
Southern Highlands, NSW

11	17	47
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TEQUILA PATRÓN



WE DIDN'T INVENT TEQUILA, WE PERFECTED IT

Patrón Perfect Margaritas

Silver with Patrón Silver	21
Gold with Patrón Reposado	25
Diamond with Patrón Anejo	27
Platinum with Patrón El Cielo	65

"All Patrón perfect margaritas are expertly crafted by our team of mixologists using traditional ingredients including fresh lime, orange liqueur, cane syrup and sea salt flakes for the perfect balanced cocktail."

Patrón Signatures

Hot Lime Bling Patrón Silver vs Ilegal Joven Mezcal with dark agave nectar, pressed lime juice and Tabasco with a chilli & sea salt rim served short over rocks	22
Up in Smoke Patrón Reposado, dark agave nectar, pressed lime juice, blood orange drops & cane syrup with a Georgia Rose smoke bubble	25
Anejo Espresso Patrón Anejo with cane syrup, fresh espresso and a sea salt flakes served classic espresso style	29
The Mexican Martini Patrón El Cielo with martini ambrato vermouth, Noilly Pratt extra dry vermouth & orange bitters served in Nick & Nora glass with orange zest	59
Patrón Tasting Selection Designed for the real tequila lovers. Sample all 3 levels of the Patrón range including Silver, Reposado & Anejo with garnishes & mixers Ask about adding the new Patrón El Cielo premium tequila + 25.0	40

"Designed in collaboration with Patrón Tequila, this hand-picked selection of cocktails truly defines the Georgia Rose experience."

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Georgia Rose Signatures

20

Poms Poms & Lychee (M)

Lychee liqueur, pama pomegranate liqueur, dry vermouth & cane syrup served martini style with lychee & florals

Peach Better Have My Honey

Bombay Sapphire gin and crème de peche with a honey lemon syrup & wonderfoam sprinkled with our very own honeycomb

Lady Guava (M)

Guava infused 42 Below vodka with muddled strawberries and fresh mint served tall with passionfruit pulp and a citrus soda

Peacock Pincess (M)

Bacardi Carta Blanca with dark agave nectar, hand pressed citrus and butterfly pea infused pineapple juice

Peanut Butter Express (M)

Sheep Dog peanut butter whiskey with fresh espresso and Mozart dark chocolate served with peanut butter and chocolate cubes

(M) can be made into a mocktail

Georgia's G&T Selection

20

Bombay Citron Presse

Fresh lemon wheel, candied orange & cardamom pods with Fever Tree premium tonic water over ice

Archie Rose

Dehydrated lemon, fresh mint, butterfly pea & berries with Fever Tree premium tonic water over ice

SoHi Garden Envy

Served with fresh thyme, orange slices with Fever Tree premium tonic water over ice

Hendricks

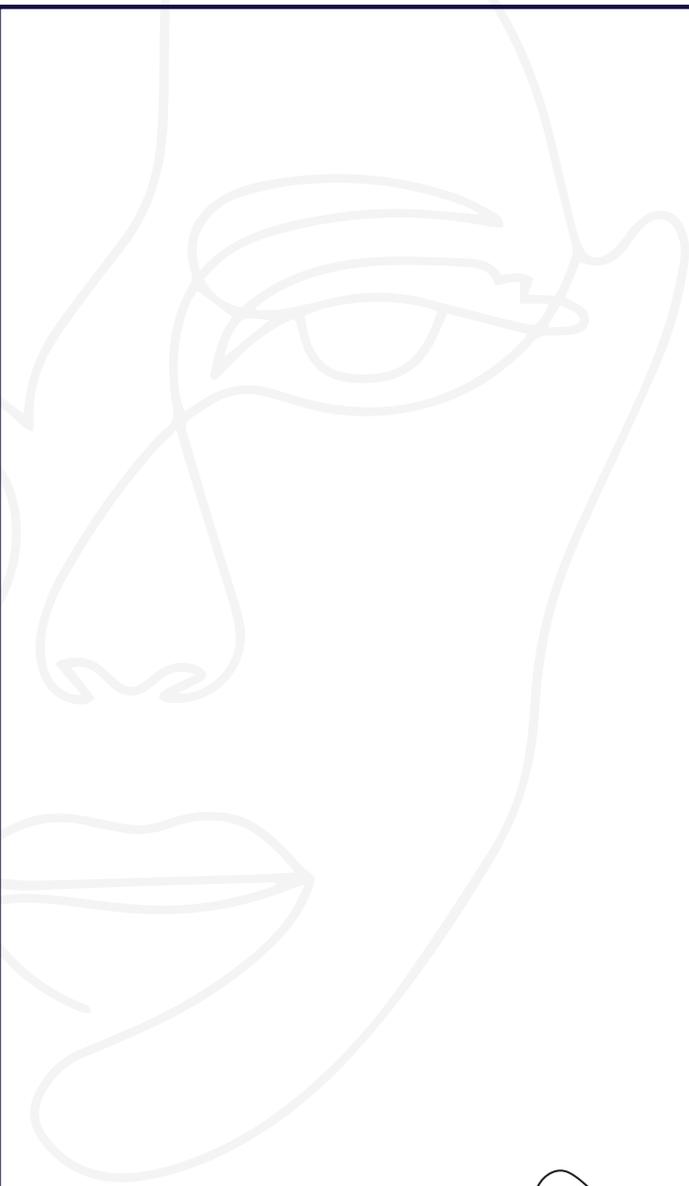
Candied lime, fresh cucumber ribbons, cracked black pepper with Fever Tree premium tonic water over ice

Malfy Gin Rosa

With grapefruit wheel & fresh rosemary with Fever Tree Mediterranean tonic water served over ice

Bombay Bramble

Fresh lemon & lime wedges & juniper berries with Fever Tree premium tonic water served over ice



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Rose

A smaller, more detailed line-art illustration of a woman's face, positioned behind the word 'Rose'. The drawing is in black and white, showing the eye, nose, and lips with more defined lines than the larger illustration above.