

SHARES & STARTERS

GARLIC BREAD (V) • 10
CHEESE BREAD (V) • 11
BOWL OF CHIPS (V) • 13
CHICKEN WINGS • 20
Tossed in homemade chilli sauce on a bed of rocket.

SALT AND PEPPER SQUID • 20
With a rocket base tossed in lemon dill & chilli flake seasoning, lemon wedge, and lemon aioli.

BRUSHETTA • 16
Diced tomato, onion, garlic, olive oil, basil, salt & pepper, finished with aged balsamic glaze.

FISH TACOS (3) • 21
Grilled soft taco, crispy battered fish, shredded lettuce, chipotle mayo, and pickles.

PROSCIUTTO E BURRATA • 31
Parma ham, burrata, cherry tomatoes & grilled sourdough.

KING ALASKAN CRAB AND AVOCADO (GF) • 30
Crab salad with diced tomatoes, onion, avocado and croutons. Finished with gremolata.

GARLIC CHEESE PIZZA (V, GF) • 18
(Add GF base for \$3)

CHAR GRILLED SKEWERS

Served with grilled souvlaki bread, slaw, and chips.

CHICKEN SKEWERS (GF#) • 31
Marinated in-house spices and served with chilli mayo sauce.

MEDITERRANEAN LAMB SKEWERS (GF#) • 33
Marinated in Mediterranean seasoning and served with tzatziki sauce.

STEAK
Served with a salad and chips or creamy mash and vegetables, with your choice of sauce.

RIB-EYE (GF) • 49
Grain-fed 90 days old, Northern Rivers, NSW.

SCOTCH FILLET (GF) • 46
Grain-fed 45 days, Northern Rivers, NSW.

RUMP STEAK (GF) • 30
Grain-fed 90 days, Riverina, NSW.

SURF & TURF

MAKE ANY STEAK A SURF AND TURF
FOR JUST \$10

15% SURCHARGE ON PUBLIC HOLIDAYS

CHEF SPECIALS

CRISPY PORK BELLY • 36
With black rice, caramelised pineapple, strawberry purée and Asian dressing.

CHICKEN SUPREME (GF) • 32
Stuffed with feta cheese, seeded mustard and semidry tomatoes. Served on a bed of mash with gorgonzola sauce.

BEEF NACHOS (GF) • 28
Chilli con carne, corn chips, tomato salsa, guacamole, mozzarella and sour cream

LAMB PIE • 30
Served on creamy mash, gravy and mint mushy peas

CHICKEN GYROS • 27
Marinated chicken thigh fillet with shredded lettuce, tzatziki sauce, diced tomatoes, onion, and chips wrapped with souvlaki bread, served with chips and salad.

PUB CLASSICS

CHICKEN SCHNITZEL • 26
Golden crumbed chicken breast served with fries and salad or mash and vegetables, and your choice of sauce.

Parmigiana — Smoked ham, rich tomato fondue, and melted mozzarella **+ Add topper: 5**

Meat Lover Topper — Pepperoni, salami, chorizo, ham, tomato fondue, and melted mozzarella **+ Add topper: 5**

SOUTHERN FRIED CHICKEN BURGER • 26
Fried chicken with chilli mayo base, cos lettuce, sliced tomatoes, onion, melted American cheese and Szechuan-seasoned onion rings.

GEORGE BURGER • 26
Grilled beef patty with crispy bacon, cheese, lettuce, tomato, pickles, house burger sauce, chips, and Szechuan-seasoned onion rings.
+ Add extra beef patty for \$6

THE FUN-GUY BURGER (V) • 20
Grilled mushroom, fried halloumi, lettuce, aioli, honey mustard dressing, served with chips and Szechuan-seasoned onion rings.

BEER BATTERED FISH & CHIPS • 30
Battered flathead fish with chips, tartare sauce, and house salad.

STEAK SANDWICH • 30
With caramelised onion, aioli, mustard, rocket, sliced tomatoes on Turkish bread, with chips.

SUMMER



PIZZA

+ Add Gluten Free base: +3

GEORGE MEAT LOVER PIZZA • 30

Pepperoni, salami, grilled chicken, ham, chorizo, onion, peppers, and mozzarella on a tomato base.

PEPPERONI PIZZA • 25

Pepperoni, mozzarella, and oregano on a tomato base.

HAWAIIAN PIZZA • 24

Smoked ham, fresh pineapple, and mozzarella on a tomato base.

MARGHERITA PIZZA • 23

Mozzarella cheese, sliced tomatoes, and basil leaves on a tomato base.

SMOKEY BBQ CHICKEN PIZZA • 28

Marinated chicken, onion, and mozzarella cheese on a smoky BBQ base.

SPICY LAMB • 32

Marinated lamb, onion, chilli, mozzarella, tzatziki and fresh coriander

PASTA & RISOTTO

MUSHROOM RISOTTO (VGN#, GF) • 27

Wild mushrooms, rocket, white wine, garlic, finished with butter and truffle oil.

CARBONARA PASTA • 28

Creamy linguine with bacon, garlic, white wine, herbs and butter.

SALADS

POKE BOWL • 26

Choice of grilled chicken breast, smoked salmon, halloumi or falafel. Warm brown rice, soybeans, pickled cucumber, shredded red cabbage, toasted sesame, and chilli mayo.

MANGO AND CORN SALAD (V, GF, VGN) • 24

Mango, grilled corn, capsicum, onion, jalapeño, coriander and lemon herb dressing.

ROAST PUMPKIN SALAD (V, VGN#) • 20

Roasted pumpkin, feta cheese, braised beetroot, walnuts, and baby spinach dressed with sherry vinaigrette.

CAESAR SALAD (GF#) • 20

Cos lettuce tossed in Caesar sauce, croutons, with poached egg, bacon bits, and parmesan cheese.

Add protein: Grilled chicken +6 | Bacon +6 | Smoked salmon +7 | Halloumi +6 | Prawn +10

**V — VEGETARIAN
VGN — VEGAN
VGN# — CAN BE MADE VEGAN
GF — GLUTEN-FREE
GF# — CAN BE MADE GLUTEN-FREE**

SEAFOOD

ATLANTIC SALMON (GF) • 37

Atlantic salmon with sweet and sour braised fennel, cannellini bean, beetroot, asparagus, fresh coriander tossed together with lemon honey dressing & finish with saffron aioli.

WILD TASMANIAN BARRAMUNDI • 36

With Greek potatoes and lemon butter sauce

KIDS (UNDER 12)

Includes kids drink, ice cream, and activity pack.

KIDS BURGER WITH CHIPS • 15

FISH AND CHIPS • 15

CHICKEN NUGGETS AND CHIPS • 15

SPAGHETTI BOLOGNESE • 15

LUNCH SPECIALS

MONDAY TO FRIDAY

CHICKEN PESTO LINGUINE PASTA • 18

Linguine pasta with chicken, basil pesto, creamy sauce, garlic, and a sprinkle of green herbs and cheese.

FISH AND CHIPS (150G) • 18

Crispy battered fish served with tartare sauce, lemon wedges, chips, and a fresh salad

CLUB CHICKEN SANDWICH • 18

Grilled chicken, aioli, lettuce, tomato, and melted cheese, served with crispy chips.

BEEF BURGER WITH CHIPS • 18

Juicy beef patty, lettuce, house sauce, tomato, pickles, onions, and crispy chips.

Not available on Public Holidays

SWEETS

CHOCOLATE CARAMEL TART • 15

Salted caramel, chocolate ganache and Chantilly cream

STICKY DATE PUDDING • 15

With warm butterscotch sauce, almond praline and vanilla ice cream.

CARAMEL CRÈME BRÛLÉE (V, GF#) • 15

With homemade pistachio biscotti.

KIDS ICE-CREAM CUP • 3

Choice of chocolate, strawberry, caramel sauce, and sprinkles.

1835

RY BAR & GRILL

IGINAL
ZERS



THEY STRAYED, WE STAYED.

Long before George IV poured its first pint, a curious herd of First Fleet cattle wandered from Sydney Cove and found paradise. Years later, they were found thriving by the Nepean River. Locals called it the Cowpastures (later renamed Stonequarry), and eventually, Picton was born. These cows were Picton's original grazers and we've proudly followed their lead ever since.

Built in 1835 from local sandstone, The George IV has seen it all: convicts and carriages, floods and farewells, weddings, music festivals, and more. If these walls could talk, they'd sing.

Today, we honour those roots with the Stonequarry Bar and Grill; a tribute to the land, the legends, and the long lunches that turn into stories. As we celebrate 190 years, we invite you to drink it all in — the food, the history, and the memories still to come.

STONEQUARRY

THE ORI
GRAZ

GEORGE
IV
PICTON
INN

BISTRO HOURS

Mon – Thu: 12pm – 3pm, 5pm – 8:30pm

Fri – Sat: 12pm – 4pm, 5pm – 9pm

Sun: 12pm – 4pm, 5pm – 8:30pm

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