

G E O R G E S

MEDITERRANEAN BAR & GRILL

Sesame Koulouri, kefalograviera cheese, olives

MEZZE

(to share)

Homemade Spanakopita with spinach greens, feta cheese, herbs

Baby Lamb Ribs with Greek honey, thyme, almond sauce

Prawn salad with mango avocado salsa, coriander, pomegranate

MAIN COURSE

(choice)

Slow cooked Greek Style Lamb with oregano potatoes

John Dory Fillet served with wild spinach greens, lemon and olive oil

Roast Chicken Breast with prosciutto, feta and zucchini fritter

Yemista - Stuffed Summer vegetables with rice & herbs

(Tomato, Zucchini & eggplant)

** Vegetarian option*

SIDE

Rocket salad, baby fennel, orange, pomegranate

DESSERT

(choice)

Chocolate Bougasta, sour cherry syrup, cream

Kataifi Mastica cream, candy fig, pistachio

3 COURSES - \$65 PER PERSON