

G E O R G E S
MEDITERRANEAN BAR & GRILL

MELBOURNE CUP 2017

Antipasto Boards

Cured meats Selection, fava beans (v*), taramosalata, house pickles (v*), cheese, artichokes, stuffed vegetables (v*), olives, dolmades, grissini & Bread

Oysters and Prawns stations

Sydney Rock oysters

Tiger Prawns

Canapes

Greek salad tartlet (v)

Dolmades: stuffed vine leaves with rice and fresh herbs

Zucchini mint fritters, aioli (v)

Spanakopita: Filo pastries filled with spinach cheese & spring onion (v)

Duck kefta: orange & pomegranate dressing

Lamb ribs: marinated in wild honey and thyme

Pickled octopus & cucumber skewers

Prawn kataifi, dill aioli

John Dory Fish & chips with vine leaf and dill mayonnaise

Chicken souvlaki, tzatziki

Dessert

Baklava

Wine & Beer

Mumm Champagne, Deutz Brut Cuvee

Brancott Sauvignon Blanc Semillon, Brancott Pinot Noir

Mythos Lager, Endeavour Pale Ale

Cascade Light