

BREAD & DIPS

Pita bread, wild oregano & olive oil <i>(V)</i>	7.5
Gluten Free Bread, Pita or Foccacia	8.5
Warm marinated olives <i>(GF V)</i>	12
White taramosalata, sourdough	17.5
Tzatziki, bread sourdough <i>(V)</i>	17.5
Hummus, sourdough <i>(Ve)</i>	17.5
Fava bean, red onion, capers, sourdough <i>(Ve)</i>	17.5
Three dips selection, raw vegetable crudites, bread	32.5

MEZZE

Grilled haloumi, beetroot, crimson grapes, olive oil <i>(GF V)</i>	21
Spanakopita filo pastries filled with spinach, feta & spring onion <i>(V)</i>	22
Cretan anchovies, pickled peppers, radishes, grilled bread <i>(I)</i>	22
Fried squid, whipped garlic, pickles <i>(GF)</i>	26
Handmade sheftalia sausages, green tahini, pistachio <i>(GF)</i>	25
Baked feta in filo with honey, oregano & sesame seed <i>(V)</i>	21
South Australian sardines, pan fried, sourdough crumbs, lime aioli <i>(A)</i>	26

SIDES

Classic Greek salad, feta, oregano, lemon <i>(GF V)</i>	23
Lemon oregano potatoes <i>(GF V)</i>	14
Hand cut chips, sea salt <i>(GF V)</i>	14
Shaved cabbage, raisins, pine nuts, kefalotyri, parsley, sourdough crumbs <i>(V)</i>	17
Seasonal greens, garlic, almonds, parsley, lemon <i>(GF V)</i>	17

SOUVLAKI

Souvlaki plates served with pita bread & tzatziki

Lamb souvlaki	4 Pcs 37 / 6 Pcs 46
Chicken souvlaki	4 Pcs 32 / 6 Pcs 39

MAINS

FROM THE SEA

Seared Australian scallops in the half shell, shallot & raisin dressing, black garlic <i>(GF) (I)</i>	55
Grilled Yamba king prawns, skordalia, chili, garlic, parsley, lemon <i>(GF) (A)</i>	52
Char-grilled Tasmanian octopus, kipfler potato, capers, cabernet vinegar <i>(GF) (A)</i>	32 46
King prawns saganaki baked in a clay pot, blistered cherry tomatoes & feta <i>(GF) (I)</i>	32 46
Market fresh fish served with a choice of: <i>(A)</i> <i>house made chips, lime aioli (GF V)</i> <i>or new season beans, artichokes, preserved lemon (GF V)</i>	Market Price

FROM THE LAND

Roast tomato & saffron risotto, artichokes, zucchini, silverbeet <i>(Ve)</i>	36
Greek style lamb shoulder, lemon & oregano potatoes <i>(GF)</i>	44
Rolled & roasted pork belly, herbs & spices, pepperonata <i>(GF)</i>	40
Beef short rib “Moussaka”, eggplant, potato, kefalotyri	46

Prices are inclusive of Goods & Services Tax
Credit Card surcharges apply
10% Gratuity for 8+ Guest | Public Holiday Surcharge 15%
(GF) Gluten Free | (V) Vegetarian | (Ve) Vegan

AIM Seafood Labelling - (A) Australian | (I) Imported | (M) Mixed Origin

FEAST

GEORGES LAMB FEAST

84 pp

Minimum two people

MEZZE

Marinated olives, three dip selection, crudites, pita bread

Yamba king prawns, skordalia, chili, garlic, parsley, lemon *(GF)*

MAIN

Greek style lamb shoulder, lemon & oregano potatoes

Greek salad , feta, oregano, lemon *(GF | V)*

GRILLED SEAFOOD

(FOR TWO) *(M)* 139

Market fish fillet, pepperonata

4 Grilled Australian scallops, shallot & raisin dressing,
black garlic

Grilled octopus, kipfler potato, capers, cabernet vinegar

2 Grilled prawn skewers, chilli, garlic, parsley

Greek salad & hand cut chips, lime aioli

BANQUET

MEZZE BANQUET

60 pp

Minimum two people

Stuffed green olives & red peppers *(GF)*

White taramosalata, sourdough

Grilled haloumi, beetroot, crimson grapes, olive oil *(GF | V)*

Fried squid, whipped garlic, pickles *(GF | V)*

Spanakopita filo pastries filled with spinach,
feta & spring onion *(V)*

Grilled octopus, kipfler potato, capers, cabernet vinegar *(GF)*

Chicken souvlaki, pita bread & tzatziki *(GF)*

georges
Mediterranean