BREAD & DIPS

Pita bread, oregano & sea salt *(V)*	7.5
Gluten Free pita bread or Foccacia *(GF | V)*	8.5
Warm marinated olives *(GF | V)*	12
Taramosalata, bottarga & bread	17.5
Tzatziki, dill oil, cucumber & bread *(GF | V)*	17.5
Fava bean hummus, parsley & bread *(GF | Ve)*	17.5
Three dips selection, raw vegetable crudites, bread	32.5

MEZZE

Cypriot haloumi, peach, leatherwood *(GF | V)*	21
Metsovone cheese croquette, quince, walnut	21
Spanakopita, filo, wild greens, feta *(V)*	22
Zucchini flower, ratatouille, pepitas *(GF | Ve)*	22
White anchovy, vine ripened tomato, fried bread *(I)*	22
Fried squid, whipped garlic, pickles *(GF) (I)*	26
Melitzanosalata, smoked eggplant, roasted garlic & pickled red onion *(GF | Ve)*	21
Feta Kaitifi, wild thyme honey *(V)*	21
Spetsofai, pork sausage, roasted red pepper, black olive	24
Port Lincoln sardines, Ionian skordalia, grapes & almonds *(A)*	26

SIDES

Greek salad 'Horiatiki', feta, oregano *(GF | V)*	23
Shaved cabbage, raisins, pine nuts, kefalotyri, parsley, sourdough crumbs *(V)*	17
Lemon & oregano potatoes *(GF | Ve)*	14
Charred Roman bean, tomato, olive oil *(GF | Ve)*	17
Hand cut chips, sea salt *(GF | Ve)*	14

SOUVLAKI

Souvlaki plates served with pita bread & tzatziki

Milly Hill lamb loin rosemary, confit garlic	4 Pcs 37 | 6 Pcs 46
Bannockburn chicken paprika, oregano	4 Pcs 32 | 6 Pcs 39
Yamba prawns, red chilli, roasted lemon *(A)*	4 Pcs 49 | 6 pcs 69

MAINS

FROM THE SEA

Hervey Bay scallops in the half shell, shallot & raisin dressing, black garlic *(GF) (A)*	55
Char-grilled Tasmanian octopus, kipfler potato, capers, cabernet vinegar *(GF) (A)*	32 | 46
King prawns saganaki blistered tomatoes & feta *(I)*	32 | 46
Market fresh fish lemon butter, almond & capers *(A)*	Market Price

FROM THE LAND

Spanakorizo, wild greens, pilaf rice, spring onion *(GF| Ve)*	36
Greek style lamb shoulder, lemon & oregano potatoes *(GF)*	44
Rolled & roasted pork belly, herbs & spices, pepperonata *(GF)*	40
Beef neck 'Moussaka', eggplant & kefalotyri	46

Prices are inclusive of Goods & Services Tax
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 prawn skewers, red chilli, roasted lemon *(GF)*

MAIN

Greek style lamb shoulder, lemon & oregano potatoes

Greek salad 'Horiatiki', feta, oregano *(GF \| V)*

GRILLED SEAFOOD (FOR TWO) *(M)* — 139

Market fish fillet, lemon butter, almond & capers *(GF) (A)*

4 Hervey Bay scallops, shallot & raisin dressing, black garlic *(GF) (I)*

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

2 Yamba prawn skewers, red chilli, roasted lemon *(GF) (A)*

Greek salad & hand cut chips, lime aioli *(GF \| V)*

BANQUET

MEZZE BANQUET — 60 pp

Minimum two people

Warm marinated olives *(GF \| Ve)*

Taramosalata, bottarga & bread

Cypriot haloumi, peach, leatherwood *(GF \| V)*

Fried squid, whipped garlic, pickles *(GF) (I)*

Spanakopita, filo, wild greens, feta *(V)*

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

Chicken souvlaki, pita bread & tzatziki

georges
Mediterranean