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# BREAD & DIPS

Pita bread, wild oregano & olive oil (V)	5.5
Warm marinated olives (GF   V)	9.5
White taramosalata, sourdough	14.5
Tzatziki, bread sourdough (V)	14.5
Hummus, sourdough (Vegan)	14.5
Three dips selection, raw vegetable crudites, bread	26.5
Melitzanosalata, smoked eggplant, roasted garlic, pickled red onion, parsley (GF   V)	18.5

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# MEZZE

Grilled haloumi, beetroot, crimson grapes, olive oil (GF   V)	18.5
Spanakopita filo pastries filled with spinach, feta & spring onion (V)	18.5
Cretan anchovies, pickled peppers, radishes, grilled bread	18.5
Zucchini & cheese fritters, labne, pomegranate, mint (V)	18.5
Fried squid, whipped garlic, pickles (GF)	22.5
Handmade sheftalia sausages, green tahini, pistachio (GF)	22.5
Baked feta in filo with honey, oregano & sesame seed (V)	18.5
South Australian sardines, pan fried, sourdough crumbs, lime aioli	22.5

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# SIDES

Classic Greek salad, feta, oregano, lemon (GF   V)	18.5
Lemon oregano potatoes (GF   V)	11.5
Hand cut chips, sea salt (GF   V)	11.0
Shaved cabbage, raisins, pine nuts, kefalotyri, parsley, sourdough crumbs (V)	14.5
Seasonal greens, garlic, almonds, parsley, lemon (GF   V)	14.5

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# SOUVLAKI

*Souvlaki plates served with pita bread & tzatziki*

Lamb souvlaki	4 Pcs 32.5 / 6 Pcs 39.5
Chicken souvlaki	4 Pcs 28.5 / 6 Pcs 35.5

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# MAINS

## FROM THE SEA

Seared Australian scallops in the half shell, shallot & raisin dressing, black garlic (GF)	42.5
Grilled Yamba king prawns, skordalia, chili, garlic, parsley, lemon (GF)	42.5
Char-grilled Tasmanian octopus, kipfler potato, capers, cabernet vinegar (GF)	28.5   38.5
King prawns saganaki baked in a clay pot, blistered cherry tomatoes & feta (GF)	28.5   38.5
Market fresh fish served with a choice of: <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 (Vegan)	31.5
Greek style lamb shoulder, lemon & oregano potatoes (GF)	39.5
Rolled & roasted pork belly, herbs & spices, pepperonata (GF)	38.5
Beef short rib "Moussaka", eggplant, potato, kefalotyri	42.5

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 (Vegan) Vegan

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# FEAST

## GEORGES LAMB FEAST

72 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)

119

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

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# BANQUET

## MEZZE BANQUET

52 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

Chicken souvlaki, pita bread & tzatziki (GF)

**georges**  
Mediterranean