

MELBOURNE CUP 2018

GRAZING TABLE

Cured meats selection, fava beans v, taramosalata, house pickles v, various cheeses, antipasto, artichokes, stuffed vegetables v, olives, dolmades, nuts, grapes, berries and fruit, flat bread grissini & sourdough bread

SEAFOOD STATIONS

Sydney Rock Oysters, lemon
King Prawns, Marie-Rose sauce

CANAPÉS

Greek salad tartlet v
Zucchini mint fritter, aioli v
Spanakopita: Filo pastries spinach cheese & spring onion v
Duck kefta with orange & pomegranate dressing
Pickled octopus & cucumber skewers
Prawn kataifi, dill aioli
Chicken souvlaki, tzatziki

DESSERT

Galaktoboureko

MELBOURNE CUP 2018 BEVERAGE LIST

APERITIF SERVED ON ARRIVAL

Strawberry Wine Spritz
G.H. Mumm Champagne

WINE SERVED ALL DAY

Deutz Sparkling Wine, NZ
Virgara Sauvignon Blanc, SA
Brancott Pinot Noir, NZ

BEER SERVED ALL DAY

Mythos lager, Greece
Peroni lager, Italy
Cascade light, Tas

ALL THE ABOVE DRINKS LISTED ARE INCLUDED IN THE EVENT PACKAGE

OPEN BAR AVAILABLE FOR ADDITIONAL DRINK CHOICES

DRINK SPECIALS ORDER AT THE MAIN BAR

G.H. Mumm Champagne	\$99 BTL.
Strawberry wine spritz	\$14 GLS.

G E O R G E S
MEDITERRANEAN BAR & GRILL